

SOUPS & SALADS

SOUP OF THE DAY
as described by your server

CORN AND CRAB CHOWDER
the City Club classic

CREOLE SEAFOOD GUMBO
shrimp, crawfish, andouille, seasonal seafood with rice & green onion

KALE AND APPLE SALAD
candied walnuts, grilled bacon, apple vinaigrette, shaved manchego *(gf)*

CITY CLUB GARDEN SALAD
tomatoes, cucumbers, carrots, choice of dressing *(gf, df, v)*

SANDWICHES

Sandwiches are served with your choice of cole slaw, french fries, sweet potato fries or fresh fruit. All breads are baked on premises in the City Club bake shop.

City Club Classic Burger

ground brisket & sirloin burger, applewood smoked bacon, pimento cheese & caramelized onion on a grilled sesame roll

Roasted Chicken Chacarero

marinated roasted chicken, roasted tomato, avocado, french beans, roasted garlic aioli, Chilean "pan amasado" *(df)*

Carolina Lump Crab Cake

fried lump crab cake, Carolina chow-chow, lemon tartare sauce on a grilled sesame roll *(df)*

CAROLINA FEATURES

MON **Pulled Pork BBQ**
cheese grits, cole slaw, ancho chile bbq sauce *(gf)*

TUES **Sauteed Tenderloin Tips**
squash casserole, black beans, peppercorn gravy

WED **Southern Fried Chicken**
squash casserole, collard greens, roasted red pepper ranch dressing

THURS **Southern Meatloaf**
creamy mashed potatoes, sauteed broccoli, caramelized onion gravy *(gf)*

FRI **Cornmeal Fried Carolina Catfish**
potato salad, collard greens, citrus tartare sauce *(gf, df)*

ENTREES

Grilled Butternut Squash Steak

fingerling potatoes, roasted mushrooms, broccolini, vegan maitre d'hotel butter *(gf, df, v)*

Capellini with P.E.I. Mussels

angel hair pasta tossed with lemon-gremolata and served with farm-raised mussels in a smoky roasted pepper & rosemary broth *(df)*

Pan Seared Crab Cakes

fennel slaw, roasted corn, green onion, jalapeno-honey glaze *(df)*

Sesame Seared Faroe Island Salmon

kimchee fried rice, wilted kale, miso vinaigrette *(gf, df)*

Herb Roasted Springer Farms Chicken Breast

barley with dill & pine nuts, roasted heirloom carrots, olive oil bearnise *(df)*

Seared Angus Beef Filet Mignon

root vegetable mash, roasted seasonal mushrooms and pinot noir demi glace *(gf, df)*

Southern Vegetable Plate

yellow squash casserole, collard greens, roasted tomatoes, sweet potato fries, black beans *(gf)*

SALAD ENTREES

Fried Green Tomato Salad

shaved fennel, arugula, roasted apple, applewood smoked bacon, herbed buttermilk dressing

Classic Caesar Salad

with grilled chicken or with shrimp or crab cakes

Crab & Avocado Salad

jumbo lump crab, baby kale, cucumbers, grape tomato, passionfruit vinaigrette *(gf, df)*

City Club Cobb Salad

mixed greens, egg, tomatoes, bacon, cucumbers, avocado, chicken and Maytag blue cheese *(gf)*