

APPETIZERS

JUMBO SHRIMP COCKTAIL | 14 (GF)
HORSERADISH COCKTAIL SAUCE, LEMON WEDGE

CURRIED LAMB MEATBALLS | 14
OVER A BED OF BASMATI RICE WITH PEAS AND MINT

POACHED LOBSTER PILLOW | 15 (GF)
LOBSTER TAIL WRAPPED IN SAVOY CABBAGE WITH SHRIMP MOUSSE, CAVIAR BUTTER SAUCE

DUCK PATE EN CROUTE | 12
WITH FRUIT MOSTRADA

SUSHI

(ALL ROLLS COME WITH WASABI, PICKLED GINGER AND SOY SAUCE)

TEMPURA ROLL | 13
WITH FISH OF THE DAY, GREEN ONIONS, BELL PEPPERS AND CELERY

CALIFORNIA ROLL | 12
BLUE CRAB MEAT, AVOCADO, GREEN ONIONS AND MAYONNAISE

SPICY SHRIMP ROLL | 10
CUCUMBER, BELL PEPPERS AND JALAPENO

SOUPS

SOUP OF THE DAY | 6
SMALL BOWL 6 | LARGE BOWL 8

CHICKEN TORTILLA SOUP | 6
TORTILLAS STRIPS, AVOCADO AND MONTEREY CHEESE
SMALL BOWL 6 | LARGE BOWL 8

SALADS

HOUSE SALAD | 8
MESCLUN GREENS, ROMA TOMATOES, MARINATED RED ONIONS,
ARTISAN BREAD CRISP AND LEMON HONEY VINAIGRETTE

CITY CLUB CAESAR SALAD | 9
KALE, ARUGULA, ROMAINE WITH FRICO CRISPS,
BUTTER CROUTONS AND TUSCAN CAESAR DRESSING

RED OAK SALAD | 10 (GF)
CHOPPED RED OAK LETTUCE, ROASTED SWEET POTATO, DRIED CRANBERRIES,
STILTON BLEU CHEESE, TOASTED PUMPKIN SEEDS, APPLE CIDER VINAIGRETTE

FALL WEDGE SALAD | 9 (GF)
CHERRY TOMATOES, CHOPPED BACON, SLICED APPLES,
FRICO CRISPS, HONEY MUSTARD VINAIGRETTE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

SEAFOOD PAELLA PASTA | 25
SCALLOPS, SHRIMPS, CALAMARI, SPANISH CHORIZO, SAFFRON THREADS, BELL PEPPERS,
ONIONS, TOMATOES, TOSSED IN LINGUINE PASTA

PANKO CHICKEN WITH TRUFFLE CARBONARA PASTA | 24
SLICED MUSHROOMS, PANCETTA, CAVATAPI PASTA, TRUFFLE AND EGG BUTTERY SAUCE

ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH YOUR CHOICE OF TWO SIDES

SEAFOOD

SCOTTISH SALMON | 22 FISH OF THE DAY | 26
GRILLED, SEARED, OR BLACKENED

HONOLULU SUNFISH OSCAR | 27 (GF)
TOPPED WITH LUMP CRAB, ASPARAGUS, AND LEMON DILL BÉARNAISE SAUCE

LEMON CRUSTED SEA BASS | MARKET PRICE
HERBED BEURRE BLANC SAUCE

STEAKS

GRILLED OR SEARED

CUT TO ORDER BEEF TENDERLOIN | MARKET PRICE (GF)
Cut of 4oz to 16oz

BRAISED BEEF SHANK | 27 (GF)
Mushroom Burgundy Sauce

8 OZ NEW YORK STRIPLOIN | 24 (GF)

TOPPINGS: PRAWNS | 7 FOIE GRAS | 8 STILTON BLUE CHEESE | 5 SAUTÉED ONIONS | 3
SAUCE CHOICES: BÉARNAISE • CITY CLUB STEAK SAUCE • PEPPERCORN DEMI

GAME MEATS

ROSEMARY CRUSTED LAMB CHOPS | 38
With Mint Sauce

PAN ROASTED DUCK BREAST | 27 (GF)
With Raspberry Balsamic Sauce

POULTRY

FRENCH STYLE ROASTED CORNISH HEN | 25 (GF)
WITH LEMON AND THYME

VEGETABLES

SAUTÉED ASPARAGUS (GF)
CREAMY SPINACH (GF)
SHREDDED BRUSSELS SPROUTS (GF)
PANKO STEAMED BROCCOLI
CITRUS ROASTED CARROTS (GF)
ROASTED WILD MUSHROOMS (GF)

STARCHES

TWICE BAKED POTATO (GF)
ROASTED SWEET POTATO ROUNDS (GF)
PUMPKIN RISOTTO
CHEESY AU GRATIN POTATOES (GF)
MAC AND CHEESE
BACON, BLEU CHEESE, OR JALAPENOO