

APPETIZERS

JUMBO SHRIMP COCKTAIL | 14 ^{GF}
WITH RED CABBAGE, CARROT AND CUCUMBER SALAD

PAN SEARED SCALLOPS | 14 ^{GF}
WITH BUTTERNUT SQUASH CARBONATA

CRISPY EGGPLANT | 11
WITH MOZZARELLA CHEESE AND SMOKED TOMATO CONFIT

POT DE CRÈME FOIE GRAS | 13
WITH GOOSEBERRY JELLY AND TOASTED BREAD

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 LUMP CRAB, AVOCADO, GREEN ONIONS AND MAYONNAISE

JALAPEÑO PHILADELPHIA ROLL | 10
SMOKED SALMON, CREAM CHEESE,
CUCUMBER AND JALAPEÑO

SOUPS

SOUP OF THE DAY | 6

TORTILLA SOUP | 6
FRIED CORN TORTILLAS STRIPS, AVOCADO
AND MONTEREY JACK CHEESE

SALADS

WINTER HOUSE SALAD | 8 ^{GF}
ARTISAN GREENS, MARINATED RED ONIONS, CRANBERRIES,
BUTTERNUT SQUASH AND LEMON HONEY VINAIGRETTE

CITY CLUB CAESAR SALAD | 9
KALE, ARUGULA, ROMAINE WITH PECORINO ROMANO CHEESE,
BUTTER CROUTONS AND TUSCAN CAESAR DRESSING

TOASTED TOMATO AND MOZZARELLA SALAD | 10 ^{GF}
FRESH MOZZARELLA, ARUGULA, BASIL, PROSCIUTTO, SEA SALT AND CRACKED PEPPER
OLIVE OIL AND WHITE BALSAMIC REDUCTION

STILTON BLEU CHEESE WALDORF SALAD | 9 ^{GF}
BOSTON BIBB LETTUCE, SLICED GRAPES, TOASTED WALNUTS, APPLES AND CELERY

ARTISAN BREAD AVAILABLE UPON REQUEST

^{GF} This symbol indicates that this item is GLUTEN FREE

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

VEAL CORDON BLEU WITH PENNE PASTA | 24
CREAMY MUSHROOM SAUCE, SPINACH AND TUSCAN BEANS

SPAGHETTI AND DRY AGED BEEF MEATBALLS | 23
THIN SPAGHETTI, AND ROASTED TOMATO GARLIC SAUCE

ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH YOUR CHOICE OF TWO SIDES

SEAFOOD

SCOTTISH SALMON | 22 ^{GF} SEAFOOD KABOB OF THE DAY | 25 ^{GF}

FISH OF THE DAY | MARKET PRICE ^{GF}
(THE ABOVE SELECTIONS MAY BE GRILLED, BLACKENED OR SAUTÉED
AND ARE SERVED WITH LEMON BUTTER SAUCE)

LEMON CRUSTED SEA BASS | MARKET PRICE
WITH LEMON BUTTER SAUCE

GAME

DUCK CONFIT A L'ORANGE | 28

GRILLED LAMB CHOPS | 34
WITH MINT SAUCE

ALL NATURAL BEEF

FILET MIGNON ^{GF}
(Cut to Order 4 oz. to 16 oz., Market Price)

12 OZ DRY AGED NEW YORK STRIP LOIN | 42 ^{GF}

BEEF STEW | 32 ^{GF}
BEEF TENDERLOIN TIPS, PARSNIP, CARROTS AND CELERY

TOPPINGS: PRAWNS | 7 FOIE GRAS | 8 STILTON BLUE CHEESE | 5 SAUTÉED ONIONS | 3

SAUCE CHOICES: BÉARNAISE • CITY CLUB STEAK SAUCE • PEPPERCORN DEMI

POULTRY

CHICKEN COQ AU VIN | 23 ^{GF}
BRAISED CHICKEN THIGHS IN A MUSHROOM AND PEARL ONION BURGUNDY SAUCE

VEGETABLES

ROASTED SWEET ACORN SQUASH ^{GF}
JUMBO FRIED ONION RINGS
SAUTÉED ASPARAGUS ^{GF}
BRUSSEL SPROUTS WITH PANCETTA ^{GF}
CREAMY SPINACH ^{GF}

STARCHES

TWICE BAKED POTATO ^{GF}
YUKON STEAK FRIES
GRILLED SWEET POTATOES ^{GF}
BUTTERNUT SQUASH RISOTTO ^{GF}
MAC AND MANCHEGO CHEESE
BACON, BLUE CHEESE OR JALAPEÑO