

APPETIZERS

SHRIMP COCKTAIL | 14
WITH CABBAGE AND FENNEL

TEMPURA LOBSTER AND SEA SCALLOP | 14
GOLDEN FRILL MUSTARD GREENS, CUCUMBER AND APPLE CIDER VINAIGRETTE

SAUTEED CHILI CHICKEN THIGH | 12
WITH SHISO AND RAW GOLDEN CORN

SOUS VIDE BEEF SHORT RIB | 11
WITH MASHED POTATOES AND CABBAGE SLAW

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, CRÈME CHEESE,
CUCUMBER AND JALAPEÑO

SOUPS

SOUP OF THE DAY | 6

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

SALADS

HOUSE SALAD | 8
MESCLUM GREENS, ROMA TOMATOES, MARINATED RED ONIONS,
HERB CROUTONS AND LEMON HONEY VINAIGRETTE

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

CAPRESE SALAD | 10
FRESH MOZZARELLA, HEIRLOOM CHERRY TOMATOES, MICRO SHISO AND BALSAMIC VINAIGRETTE

WEDGE SALAD | 9
WITH CHOPPED BACON, ROMA TOMATOES, CRISPY ONIONS AND BLUE CHEESE DRESSING

ARTISAN BREAD AVAILABLE UPON REQUEST

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

SPICY JUMBO PRAWNS WITH LINGUINI PASTA | 24
CHERRY TOMATOES, ARTICHOKE, ROASTED GARLIC, KALE AND WHITE WINE SAUCE

BEEF AND PANCETTA BOLOGNESE PASTA | 23
PENNE PASTA, PECORINO CHEESE, CHUNKY TOMATO SAUCE WITH RED WINE

ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH YOUR CHOICE OF TWO SIDES

SEAFOOD

SCOTTISH SALMON | 22 SEAFOOD KABOB OF THE DAY | 25

FISH OF THE DAY | MARKET PRICE
*(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

PAN SEARED DUCK BREAST | 25
WITH A POMEGRANATE REDUCTION SAUCE

GRILLED COLORADO LAMB CHOPS | 34
WITH MINT GREMOLATA SAUCE

ALL NATURAL BEEF

FILET MIGNON
(Cut to Order 4 oz. to 16 oz., Market Price)

12 OZ GRILLED PRIME RIBEYE | 35

STEAK DIANE | 34
TWO 4 OZ MEDALLIONS WITH BOURBON WILD MUSHROOM SAUCE

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

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

PORK AND POULTRY

10 OZ APPLE BRINED AND GRILLED PORK PORTERHOUSE | 22
WITH APPLE CHUTNEY

SKILLET HALF CHICKEN | 23
WITH WHITE WINE SAUCE

VEGETABLES

SKILLET TOMATOES WITH BALSAMIC
JUMBO ONION RINGS
SAUTÉED JUMBO ASPARAGUS
GRILLED ARTICHOKE
CREAMY SPINACH

STARCHES

TWICE BAKED POTATO
GREEK STYLE FINGERLING POTATOES
CITRUS RICE PILAF
GARLIC FRENCH FRIES
MAC AND MANCHEGO CHEESE
BACON, BLUE CHEESE OR JALAPEÑO