

## APPETIZERS

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

SMOKED SALMON PLATE | 12 (GF)  
CAPERS, RED ONIONS, PARSLEY, LEMON WEDGE, BOILED EGG, DILL VINAIGRETTE

SWEET CORN AGNOLATTI | 12  
TOSSED WITH TRUFFLE AND SAGE BUTTER SAUCE

CHARCUTERIE PLATE | 14  
CAPPICOLA, SPICY CHORIZO, PORK AND LIVER PATE, PROSCIUTTO,  
DRIED FIGS, GRAIN MUSTARD, CORNICHONS, ARTISAN 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 CRAB MEAT, AVOCADO, GREEN ONIONS AND MAYONNAISE

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

THAI BEEF SUMMER ROLL | 10  
KOBE BEEF STRIP WITH ASSORTED VEGETABLES WRAPPED IN RICE PAPER  
WITH THAI ROASTED PEANUT SAUCE

## SOUPS

SOUP OF THE DAY | 6

TORTILLA SOUP | 6  
TORTILLAS STRIPS, AVOCADO AND MONTEREY CHEESE

## 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 PECORINO ROMANO CHEESE,  
BUTTER CROUTONS AND TUSCAN CAESAR DRESSING

HEIRLOOM TOMATOES AND MOZZARELLA SALAD | 11 (GF)  
ARUGULA, BASIL, OLIVE OIL, SEA SALT AND CRACKED PEPPER

BALSAMIC MARINATED PEACHES AND STILTON BLEU CHEESE SALAD | 10  
BIBB LETTUCE, PECAN SMOKED BACON, AND WHITE BALSAMIC 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

PAN SEARED SCALLOPS AND JUMBO PRAWNS | 25  
LINGUINI TOSSED WITH DRY SPANISH CHORIZO, TOMATOES, ROASTED GARLIC, ARUGULA, WITH WHITE WINE SAUCE

SLICED VEAL PAILLARD PASTA | 22  
SAUTÉED ARTICHOKES, CAPERS, LEMON, RED PEPPER DEW, WITH ANGEL HAIR PASTA

## ENTRÉES

*EACH ENTRÉE BELOW IS SERVED WITH YOUR CHOICE OF TWO SIDES*

## SEAFOOD

SCOTTISH SALMON | 22      FISH OF THE DAY | 25  
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  
BEURRE BLANC SAUCE

## STEAKS

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

12 OZ RIB EYE | 42 (GF)

8 OZ PRIME BASEBALL SIRLOIN CUT | 25 (GF)

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

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

## CHOPS

SEARED MINT CRUST LAMB CHOPS | 38  
Coconut Curry Sauce

14 OZ CITY CLUB RUBBED PORK LOIN CHOP | 31 (GF)  
Mango BBQ Sauce

## POULTRY

PAN SEARED 8 OZ FRENCH CUT CHICKEN BREAST | 24 (GF)  
WITH HERB AU JUS

GRILLED MARINATED CHICKEN PAILLARD | 22 (GF)

## VEGETABLES

SAUTÉED ASPARAGUS (GF)  
CREAMY SPINACH (GF)  
GRILLED ARTICHOKES (GF)  
GARLIC HARICOT VERT (GF)  
CITY CLUB ONION RINGS

## STARCHES

TWICE BAKED POTATO (GF)  
HORSERADISH MASH POTATOES (GF)  
LEMON AND THYME WILD RICE (GF)  
CAULIFLOWER RISOTTO  
MAC AND CHEESE  
BACON, BLEU CHEESE, OR JALAPENO