

## Appetizers

Louisiana Chicken & Sausage Gumbo \$4.75 Cup \$6 Bowl

Always spicy and delicious served with White Rice.

Wild Mushroom & Goat Cheese Risotto \$9.25

Exotic mushrooms, caramelized and tossed in creamy goat cheese Risotto

City Club Signature Crab Cake \$12

Jumbo lump blue crab mixed with our delicious array of spices baked and served with a citrus aioli and Asian style slaw

Southern Fried Green Tomatoes \$6

Cornmeal breaded and pan-fried topped with shredded Provolone cheese and char grilled red pepper coulis

## Salads

Atlantic Cold Grilled Salmon Salad \$9

Mixed lettuces tossed with grape tomatoes, English cucumbers and creamy goat cheese. Served with your choice of dressing

Steak and Spinach Salad \$9

Tender baby spinach tossed with sweet red onions, English cucumbers, grape tomatoes, topped with sliced beef tenderloin and Cheddar Jack cheese. Served with your choice of dressing

Seafood Caesar Salad \$9

Romaine hearts, fresh Parmesan croutons and Asiago cheese tossed in our house made Caesar dressing. Topped with sweet sea scallops and sautéed shrimp

City Club Citrus Chicken Salad \$8.50

Char grilled chicken breast, hand pulled and tossed in our citrus dressing. Served atop a bed of mixed lettuce with grape tomatoes, shredded carrot and maple pecans.

### City Club House Made Dressings

Peach Vinaigrette - Ranch - Italian - Honey Mustard - Poppy Seed Vinaigrette -  
Raspberry Vinaigrette - Balsamic - 1000 Island - Hot Bacon Vinaigrette - Bleu Cheese -  
Oil & Vinegar

## Sandwiches

Served with your choice of traditional slaw or BBQ slaw and Yukon Gold French Fries

### Grouper Sandwich

\$9.50

Gulf Grouper blackened or fried on a toasted Brioche Hoagie Roll,  
Served with a spicy lime tartar sauce

### BBQ Chicken

\$8.50

Premium Chicken filet grilled and tossed in our own Texas style BBQ sauce, topped with  
Fontina cheese and sweet red onions, served on a toasted French roll

### Classic City Club Sandwich

\$9

A classic, triple Decker sandwich with smoked ham, turkey, lettuce, tomatoes, Swiss and  
Cheddar cheese on toasted Brioche bread

### City Club Burger

\$9

Char grilled 8 oz Black Angus burger, served on a soft sourdough roll, with lettuce, tomato  
and onion. Add Cheddar, Swiss, Provolone or Fontina cheese .50

### Soup and Sandwich

\$8.50

Your choice of City Club Gumbo or our soup of the day, along with your choice of a  
Chicken Salad or Tuna Salad Sandwich on toasted Brioche or whole wheat bread.

## Entrees

### Chicken Melba

\$17

Tender all natural chicken breast stuffed with peaches and Brie cheese.  
Baked and served atop a raspberry coulis sauce

### Orzo with Artichokes

\$17

Orzo pasta tossed with artichoke hearts, sun dried tomatoes, wilted spinach and mushrooms,  
finished in a light Basil cream sauce

### Roasted Atlantic Ivory Salmon

\$24

Ivory King salmon served with a ragout of mushrooms, spinach and fingerling potatoes

### Natural Aged Filet Mignon

4oz Petit \$16

8oz Large \$26

The most tender cut of Beef naturally aged for 21 days, char-grilled with our house  
seasoning. Served with a Beurre rouge sauce.

Melted Gorgonzola Cheese \$3

Caramelized Vidalia Onions \$2