



Lunch

Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)

Soup

SOUP DU JOUR

Salads & Starters

Add Chicken 8 ~ Add Shrimp 10

CAESAR SALAD (#102 / #302, #351) 12

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

WATERMELON PORK BELLY ARUGULA SALAD (#105 / #200, #302) 15

Arugula, Roasted Poblano Pepper, Watermelon, Crispy Pork Belly, Feta, Red Onion, Poppy Seed Dressing

FRIED SHRIMP SCARLET BUTTER WEDGE (#101 / #303, #355) 16

Butter Lettuce Wedge with Fried Shrimp, Edamame, Tomatoes, Carrots, Avocado, topped with Crispy Tortilla Strips & Sriracha Ranch Dressing

SUMMER HARVEST APPLE SALAD (#103 / #303, #350) 16

Spring Mixed Greens, Grilled Chicken, Apple, Cranberry, Spiced Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette Dressing

HOT PEPPER BACON JAM SCALLOPS (#100 / #301, #351) 16

Pan Seared Diver Scallops, Hot Pepper Bacon Jam with Cabbage Salad

CRAB CAKE (#103 / #203, #301) 18

Lump Blue Crab Cake with Remoulade

BEEF HORSEY CRUSTINI (#102 / #201, #502) 18

Beef Tenderloin with Garlic Crustini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Horsey Drizzle

CITY CLUB FRIED OYSTERS (#103 / #200, #304) 16

Fried Oysters, Pickles, Jalapenos, with Old Bay Aioli & Coleslaw

Sandwiches & Handhelds

Choice of One Side: House Cut Fries, House Made Chips, Sweet Potato Fries, or Side Salad

TZATZIKI LAMB GYRO (#114 / #202, #401) 15

Sliced Lamb, Lettuce, Tomato, Red Onion, Feta, Tzatziki

CHICKEN CORDON BLEU (#111 / #405, #509) 15

Crispy Fried Chicken, Sliced Ham, Swiss, Honey Mustard, with Lettuce & Tomato

CITY CLUB CRAB CAKE SANDWICH (#102 / #301, #351) 19

Hand-breaded Lump Blue Crab Cake, Cole Slaw, Lettuce, Lemon Old Bay Aioli

CHICKEN SALAD BLT WRAP (#103 / #303, #307) 15

Chicken Salad, Bacon, Lettuce, & Tomato, in a Wrap

MARKET FISH TACOS (#104 / #300, #400) 16

Pineapple Salsa, Pickled Onion, Dragon Aioli, Cabbage

BBQ SMOKED CHEDDAR BURGER* (#114 / #402, #511) 18

Prime Burger Blend, BBQ Sauce, Bacon, Smokey Cheddar, Caramelized Onions, Lettuce, Tomato, served with House-Cut French Fries

A La Carte Options

STEAK FRITES* (#115 / #507, #515) 32

Grilled N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

LOBSTER RAVIOLI (#101 / #201, #304) 30

Lump Lobster Knuckle & Claw Meat, Heirloom Tomato, Spinach, Vodka Parmesan Sauce

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Dinner

Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)

Soup

SOUP DU JOUR 8

Salads & Starters

Add Grilled Chicken 8 ~ Add Shrimp 10

CAESAR SALAD (#102 / #302, #351) 12

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

WATERMELON PORK BELLY ARUGULA SALAD (#105 / #200, #302) 15

Arugula, Roasted Poblano Pepper, Watermelon, Crispy Pork Belly, Feta, Red Onion, Poppy Seed Dressing

FRIED SHRIMP SCARLET BUTTER WEDGE (#101 / #303, #355) 16

Butter Lettuce Wedge with Fried Shrimp, Edamame, Tomatoes, Carrots, Avocado, topped with Crispy Tortilla Strips & Sriracha Ranch Dressing

SUMMER HARVEST APPLE SALAD (#103 / #303, #350) 16

Spring Mixed Greens, Grilled Chicken, Apple, Cranberry, Spiced Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette Dressing

HOT PEPPER BACON JAM SCALLOPS (#100 / #301, #351) 16

Pan Seared Diver Scallops, Hot Pepper Bacon Jam with Cabbage Salad

CRAB CAKE (#103 / #203, #301) 18

Lump Blue Crab Cake with Remoulade

BEEF HORSEY CRUSTINI (#102 / #201, #502) 18

Beef Tenderloin with Garlic Crustini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Horsey Drizzle

CITY CLUB FRIED OYSTERS (#103 / #200, #304) 16

Fried Oysters, Pickles, Jalapenos, with Old Bay Aioli & Coleslaw

A La Carte Options

GRILLED DELMONICO* (#111 / #407, #514) 36

Grilled 12 o.z. Ribeye, City Club Steak Butter, Grilled Onions, Cabernet Demi, Buttermilk Whipped Potatoes, Seasonal Vegetable

STEAK FRITES* (#115 / #507, #515) 32

N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

STEAK DIANE* (#112 / #405, #508) 39

Filet Mignon Medallions, Cognac Dijon Demi Cream Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

LEMON BASIL GRILLED CHICKEN (#104 / #302, #350) 30

24 Hour Brined Chicken Breast, Lemon Basil Butter Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

MARKET FISH* Market Price

Ask your server for today's special!

THAI CHILI SHRIMP (#101 / #302, #306) 30

Thai Chili Shrimp with Lobster & Vegetable Fried Rice

CREOLE SCALLOPS (#101 / #200, #503) 36

Pan Seared Sea Scallops, Creole Spice, Roasted Seasonal Vegetable & Tasso Dirty Rice, Red Creole Sauce

LOBSTER RAVIOLI (#101 / #201, #304) 30

Lump Lobster Knuckle & Claw Ravioli, Heirloom Tomato, Spinach, Vodka Parmesan Sauce

BBQ SMOKED CHEDDAR BURGER* (#114 / #402, #511) 18

Prime Burger Blend, BBQ Sauce, Bacon, Smokey Cheddar, Caramelized Onions, Lettuce, Tomato, served with House-Cut French Fries

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.