

# PLATED DINNER MENUS

## FIRST COURSE

### SALADS

#### ARTISAN BLEND SALAD

Marinated Onions, Sliced Heirloom Tomatoes  
Herb Crostini, Shaved Parmesan  
Ranch & Balsamic Dressings  
\$10.00

#### CAESAR SALAD

Seasoned Croutons & Pecorino Cheese  
Tuscan Caesar Dressing  
\$10.00

#### TOSSED GARDEN SALAD

Cucumbers, Tomatoes, Shredded Carrots  
Julienne Bell Peppers  
Ranch & Balsamic Dressings  
\$11.00

#### WEDGE OF ICEBERG LETTUCE

Hickory Smoked Bacon, Fried Onions  
Cherry Tomato Pico de Gallo  
Chipotle or Regular Ranch Dressings  
\$12.00

#### TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives  
Feta Cheese, Cherry Tomatoes  
Cucumber, Red Onion, Garlic Pita Toasts  
Oil & Vinegar  
\$14.00

#### HARVEST SALAD

Diced Butternut, Mesclun, Red Oak  
Candied Pecans, Toasted Pumpkin Seeds  
Sherry Vinaigrette  
\$11.00

#### LOLA ROSA SALAD

Stilton Cheese, Caramelized Walnuts  
Roasted Pears  
Sherry Vinaigrette  
\$12.00

#### CAPRESE SALAD

Heirloom Tomatoes, Buffalo Mozzarella  
Fresh Basil, Fleur de Sel  
Aged Balsamic Vinegar, Olive Oil  
\$13.00

#### STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans  
Champagne Vinaigrette  
\$11.00

#### SPINACH SALAD

Applewood Smoked Bacon Bits  
Mandarin Oranges, Toasted Almonds  
Honey Balsamic Vinaigrette  
\$12.00

# PLATED DINNER MENUS

## FIRST COURSE

### PLATED APPETIZERS

HERB CRUSTED PORK TENDERLOIN  
Truffle Risotto  
\$16.00

PULLED SHORT RIB  
On a Seared Corn Cake  
Topped with Fried Leeks  
\$15.00

JUMBO SHRIMP COCKTAIL  
Remoulade, Cocktail Sauce and Lemons  
\$16.00

SMOKED SALMON  
Parsley, Wedge of Boiled Egg, with Capers and Lemons  
Pumpnickel Bread  
\$18.00

CITY CLUB BAKED CRAB CAKE  
Mustard Butter Sauce and a Lemon Slice  
Market Price

### CHILLED SOUPS

GAZPACHO  
Micro Cilantro, Sour Cream and Crispy Tortillas  
\$8.00

VICHYSOISE POTATO AND LEEK SOUP  
\$9.00  
With Jumbo Lump Crab  
\$15.00

### HOT SOUPS

FRENCH ONION SOUP  
Provolone Cheese and Grilled French Bread  
\$12.00

LOBSTER BISQUE  
Cayenne Oil, Crème Fraiche  
\$14.00  
With Lobster Meat  
\$19.00

FRESH TOMATO BASIL SOUP  
Herbed Croutons  
\$11.00

MANHATTAN CLAM CHOWDER  
\$11.00

PUMPKIN BISQUE (SEASONAL)  
Crème Fraiche, and Sprinkled with nutmeg  
\$9.00

BUTTERNUT SQUASH SOUP  
\$10.00

CHICKEN TORTILLA SOUP  
Avocado, Grated Cheese and Tortilla Strips  
\$11.00

# PLATED DINNER MENU ENTREES

ALL PLATED MENUS INCLUDE TEA, COFFEE, WATER  
TWO SIDES AND ARTISAN BREAD AND BUTTER

## FISH

BLACKENED OR GRILLED SALMON  
\$33.00

FOUR SAUTEED JUMBO PRAWNS  
\$24.00

SEARED OR LEMON CRUSTED HALIBUT  
Market Price

LEMON CRUSTED CHILEAN SEA BASS  
\*City Club Signature Dish\*  
Market Price

Sauce Choices for Fish Entrees:  
Beurre Blanc, Chive Cream, Lemon Butter

SWEET BOURBON GLAZED SALMON  
with Sweet Bourbon Sauce  
\$33.00

## PORK

GRILLED PORK LOIN CHOP  
Mango and Corn Relish  
\$38.00

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS  
Mushroom Gravy  
\$38.00

## BEEF

6 OZ. BRAISED BEEF SHORT RIB  
\$40.00

6 OZ. SEARED OR GRILLED FILET MIGNON  
\$54.00  
With Shrimp  
\$59.00

## BEEF

PRIME NY STRIPLOIN  
\$45.00  
with Shrimp  
\$49.00

6 OZ. BEEF WELLINGTON  
\$57.00  
Sauce Options for Beef Entrees:  
Demi-Glace, Balsamic Demi, Au Jus

## GAME MEAT

3 BONE COLORADO LAMB CHOPS  
Mint Sauce  
\$48.00

## POULTRY

ROASTED GARLIC CHICKEN BREAST  
\$27.00

ROSEMARY ROASTED CHICKEN BREAST  
\$28.00

BLUE CHEESE CRUSTED CHICKEN BREAST  
\$30.00

BOURSIN STUFFED CHICKEN BREAST  
\$32.00

Sauce Option for Poultry Entrees:  
Chardonnay Butter, Demi-Glace, Garlic Cream

CHICKEN EN CROUTE  
Stuffed with Roasted Fennel and Tarragon  
Demi-Glace  
\$36.00

All food and beverage will incur 8.25% sales tax and 23% service charge

# PLATED DINNER MENUS

## DUET

GRILLED 6 OZ. FILET MIGNON & 2 GARLIC JUMBO PRAWNS  
Herbed Demi-Glace  
\$60.00

FILET MIGNON OSCAR <sup>GF</sup>  
Topped with Asparagus Spears with Salmon & Crab Stuffing  
Béarnaise Sauce  
\$62.00

SUNFISH OSCAR <sup>GF</sup>  
Topped with Asparagus and Salmon & Crab Stuffing  
Béarnaise Sauce  
\$40.00

GRILLED 5 OZ. FILET MIGNON AND SEARED 3 OZ. TUSCAN CHICKEN BREAST <sup>GF</sup>  
Herbed Demi-Glace  
\$54.00

GRILLED 5 OZ. FILET MIGNON AND GRILLED 3 OZ. SALMON  
Rosemary Demi-Glace  
\$58.00

GRILLED 5 OZ. FILET MIGNON AND LEMON CRUSTED 3 OZ. HALIBUT  
Beurre Blanc  
Market Price

All food and beverage will incur 8.25% sales tax and 23% service charges

# PLATED DINNER MENU SIDES

ALL PLATED MENUS INCLUDE TWO SIDES  
HOST TO PRE-SELECT THE SAME TWO SIDES FOR ALL GUESTS

## VEGETABLE

CARAMELIZED ZUCCHINI WITH SAUTEED ONIONS

SAUTEED ASPARAGUS

HARICOT VERTS ALMONDINE

SAUTEED BROCCOLI

GARLIC & WHITE WINE MUSHROOMS

MIXED GRILLED SEASONAL VEGETABLES

VEGETABLE RATATOUILLE

HONEY DILL GLAZED CARROTS

BALSAMIC ROASTED BRUSSELS SPROUTS  
with Pearl Onions & Pancetta

## STARCH

BOURSIN OR GARLIC MASHED POTATOES

ROASTED POTATO WEDGES  
with Bacon and Caramelized Onion

AU GRATIN POTATOES

HERBED RISOTTO

RICE PILAF

TWICE BAKED POTATOES

# PLATED DESSERTS

## CAKES

### CHOCOLATE MOLTEN TOWER

Chocolate Cake with a Warm Fudge Center

\$13.00

### GERMAN CHOCOLATE CAKE

Fresh Strawberries

\$10.00

### CLASSIC CARROT CAKE

\$10.00

### WHITE CHOCOLATE MOUSSE

Almond Sponge, Raspberry Jam Layer

\$10.00

### TRIPLE CHOCOLATE MOUSSE CAKE

Ganache & Mousse Layers Iced with Chocolate Ganache

\$10.00

### CHOCOLATE CARAMEL CRUNCH CAKE

Chocolate, Caramel Feuilletine, Chocolate Pearls

\$10.00

### NY STYLE CHEESECAKE

Raspberry Sauce

\$10.00

### FLOURLESS CHOCOLATE CAKE

Chocolate Sauce and Fresh Raspberries

\$10.00

### ITALIAN CREAM CAKE

Fresh Strawberries

\$10.00

### BLACK FOREST CAKE

\$10.00

### STRAWBERRY SHORTCAKE

with Fresh Strawberries, Coated in Cake Crumbs

\$10.00

### MEXICAN CHOCOLATE CAKE

Spiced Ganache Filling with Hazelnuts and Cinnamon

\$10.00

### TRES LECHE CAKE

Vanilla Milk-Soaked Sponge with Caramel Layer

\$10.00

### RED VELVET CAKE

\$10.00

### STRAWBERRY SWIRL CHEESECAKE

\$10.00

## PIES - \$10.00

PECAN

CHOCOLATE CREAM

CHERRY

CARAMEL APPLE

KEY LIME

BOURBON PECAN PIE

ALL FOOD AND BEVERAGE WILL INCUR 8.25% SALES TAX AND 23% SERVICE CHARGE