

Bqm21826.50

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## PLATED DINNER MENUS

### PLATED APPETIZERS – FIRST COURSE

#### GRILLED QUAIL QUESADILLA

Spicy Tomato Salsa

\$9.00

#### HERB CRUSTED PORK TENDERLOIN

Truffle Risotto

\$9.00

#### PULLED SHORT RIB ON A SEARED CORN CAKE

Topped with Fried Leeks

\$12.00

#### JUMBO SHRIMP COCKTAIL <sup>(GF)</sup>

Remoulade, Cocktail Sauce and Lemons

\$14.00

#### SMOKED SALMON

Parsley, Wedge Boiled Egg with Capers and Lemons

Pumpernickel Bread

\$14.00

#### CITY CLUB BAKED CRAB CAKE

Mustard Butter Sauce and a Lemon Slice

Market Price

### CHILLED SOUPS- FIRST COURSE

#### GAZPACHO

Micro Cilantro, Sour Cream and Crispy Tortillas

\$9.00

#### VICHYSSEOISE POTATO AND LEEK SOUP <sup>(GF)</sup>

\$8.00

With Jumbo Lump Crab \$9.00

# PLATED DINNER MENUS

## HOT SOUPS – FIRST COURSE

### FRENCH ONION SOUP

Provolone Cheese and Seasoned Croutons  
\$8.00

### LOBSTER BISQUE <sup>(GF)</sup>

Cayenne Oil, Crème Fraiche, Lobster Meat  
\$11.00

### FRESH TOMATO BASIL SOUP

Herbed Croutons  
\$9.00

### MANHATTAN CLAM CHOWDER <sup>(GF)</sup>

\$8.00

### PUMPKIN BISQUE (SEASONAL) <sup>(GF)</sup>

Crème Fraiche and Sprinkled with Nutmeg  
\$8.00

### BUTTERNUT SQUASH SOUP <sup>(GF)</sup>

\$8.00

### CHICKEN TORTILLA SOUP

Avocado, Grated Cheese and Tortilla Strips  
\$8.00

## SALADS – FIRST COURSE

### ARTISAN BLEND

Marinated Onions, Sliced Heirloom Tomatoes, Herb Crostini, Shaved Parmesan  
Ranch and Balsamic Vinaigrette Dressings  
\$8.00

### CAESAR SALAD

Seasoned Croutons and Pecorino Cheese  
Tuscan Caesar Dressing  
\$9.00

### TOSSED GARDEN SALAD <sup>(GF)</sup>

Cucumbers, Tomatoes  
Shredded Carrots and Julienne Bell Peppers  
Ranch and Balsamic Vinaigrette  
\$9.00

# PLATED DINNER MENUS

## SALADS – FIRST COURSE

### WEDGE OF ICEBERG LETTUCE

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, Fried Onions  
Chipotle Ranch Dressing  
\$9.00

### TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes  
Cucumber, Red Onions, Oil & Vinegar  
and Garlic Pita Toasts  
\$10.00

### HARVEST SALAD <sup>GF</sup>

Diced Butternut, Mesclun, Red Oak, Candied Pecans, Toasted Pumpkin Seeds  
Sherry Vinaigrette  
\$10.00

### LOLA ROSA SALAD <sup>GF</sup>

Stilton Cheese, Caramelized Walnuts and Roasted Pears  
Sherry Vinaigrette  
\$10.00

### CAPRESE SALAD <sup>GF</sup>

Heirloom Tomatoes and Buffalo Mozzarella  
Fresh Basil, Fleur de Sel  
Aged Balsamic Vinegar, Olive Oil  
\$11.00

### STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans  
Champagne Vinaigrette  
\$10.00

### SPINACH SALAD

Applewood Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds  
Honey Balsamic Vinaigrette  
\$10.00

# PLATED DINNER MENUS

## FISH - ENTRÉE

### SWEET BOURBON GLAZED SALMON

Diced Caramelized Zucchini, Wedge Potatoes with Onion and Bacon  
and Sweet Bourbon Sauce  
\$26.50

### BLACKENED OR GRILLED SALMON

Rice Pilaf with Sautéed Fennel, Asparagus and Fruit Chutney  
\$26.50

### FOUR SAUTÉED JUMBO SHRIMP

Baby Spinach, Diced Butternut Squash Risotto  
Chive Beurre Blanc  
\$28.50

### SEARED OR LEMON CRUSTED HALIBUT

Asparagus Spears, Roasted Potatoes and Chive Beurre Blanc  
(Market Price)

### CHILEAN SEA BASS

Seared, Grilled or Lemon Crusted  
Baby Spinach and Lemon Lime Risotto  
(Market Price)

## MEAT - ENTRÉE

### GRILLED PORK CHOP <sup>GF</sup>

Mixed Roasted Vegetables, Creamed Sweet Potatoes, Warm Apples, Mango and Corn Salsa  
\$28.50

### INDIVIDUAL BEEF WELLINGTON

Sautéed Broccoli, Garlic Mashed Potatoes and Demi-Glace  
\$52.00

### PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS <sup>GF</sup>

Mushroom Creamy Sauce or Peppercorn Demi-Glace  
Grilled Asparagus and Boursin Whipped Potatoes  
\$30.00

# PLATED DINNER MENUS

## SEARED SIX OUNCE FILET MIGNON (SEARED OR CITY CLUB RUBBED)

Sautéed Broccoli, Au Gratin Potatoes and Balsamic Demi-Glace  
\$52.00

## PRIME STRIPLOIN <sup>GF</sup>

Mixed Grilled Seasonal Vegetables, Wedge Potatoes with Onion & Bacon  
\$40.00

## COLORADO LAMB CHOPS <sup>GF</sup>

Ratatouille, Roasted Potatoes and Chimichurri Sauce  
(Market Price)

## POULTRY - ENTRÉE

### ROSEMARY ROASTED CHICKEN BREAST

Vegetable Ratatouille, Lemon Basil Rice and Rosemary Demi-Glace  
\$26.50

### ROASTED GARLIC CHICKEN BREAST <sup>GF</sup>

Grilled Asparagus, Herb Roasted Potatoes, Chardonnay Butter Sauce  
\$26.50

### BLUE CHEESE CRUSTED CHICKEN BREAST

Roasted Brussels Sprouts with Onion & Bacon, Honey Glazed Carrots  
\$26.50

### BOURSIN STUFFED CHICKEN BREAST

Mixed Grilled Vegetables, Wild Rice and Garlic Shallot Demi-Glace  
\$27.50

### CHICKEN EN CROUTE STUFFED WITH ROASTED FENNEL AND TARRAGON

Sautéed Broccoli, Honey Glazed Carrots and Demi-Glace  
\$29.00

# PLATED DINNER MENUS

## DUET PLATE - ENTRÉE

### GRILLED SALMON & SEARED TUSCAN CHICKEN

Vegetable Ratatouille, Garlic Mashed Potatoes  
Herbed Demi-Glace  
\$35.00

### FILET MIGNON OSCAR <sup>GF</sup>

Topped with Asparagus Spears with Salmon & Crab Stuffing  
Sautéed Broccolini, Au Gratin Potatoes and Béarnaise Sauce  
\$59.50

### SUNFISH OSCAR <sup>GF</sup>

Topped with Asparagus and Salmon & Crab Stuffing  
Grilled Asparagus, Roasted Potatoes, Béarnaise Sauce  
\$37.50

### GRILLED FILET MIGNON AND TWO GARLIC JUMBO SHRIMP <sup>GF</sup>

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce  
\$59.50

### GRILLED FILET MIGNON AND 4 OZ SEARED TUSCAN CHICKEN <sup>GF</sup>

Mixed Grilled Seasonal Vegetables, Grilled Sweet Potato Wedges and Herbed Demi-Glace  
\$59.50

### GRILLED FILET MIGNON AND LEMON CRUSTED HALIBUT

Roasted Asparagus, Au Gratin Potatoes, Beurre Blanc and Demi-Glace  
Market Price