



STARTERS

- SEAFOOD MARTINI 7.95**
Chilled shrimp and lump crab on a bed of creamy Remoulade garnished with vine ripen tomatoes
- WOOD SMOKED BABY BACK RIBS 8.95**
Half a rack of baby back ribs, smoked in house and drizzled with Asian Glaze
- TOWN SQUARE FLAT BREAD 6.95**
Cajun spiced rubbed shrimp and roasted red peppers topped with Manchego cheese on toasted flat bread drizzled with orange marmalade glaze

SANDWICHES, WRAPS, PANINIS

- CITY CLUB TUNA WRAP ❤️ 9.95**
Grilled Gulf tuna steak, romaine lettuce & wasabi-mayo dressing wrapped in a toasted spinach tortilla served w/ sweet potato fries
- PANINI MELT 8.95**
Your choice of flavorful black forest ham or mesquite smoked turkey breast and big eye Swiss cheese on freshly baked bread cooked on our panini grill served with kettle chips
- THE BURGER 8.95**
10 ounces of all natural beef char-grilled and dressed to your liking served with house fries. Add your choice of Swiss, Cheddar or goat cheese
- THE "CITY CLUB" CLUB SANDWICH 8.95**
A triple decker of bacon, smoked turkey, ham, mayo, Swiss cheese, lettuce & tomato on toasted multi-grain whole wheat served kettle chips
- HEIRLOOM VEGETABLE PANINI ❤️ 8.95**
Locally grown vegetables, marinated & grilled dressed with lettuce, farm grown tomatoes, goat cheese, and balsamic reduction served on toasted ciabatta roll with side salad
- MEDITERRANEAN CHICKEN WRAP 8.95**
Grilled chicken breast dressed with tomatoes, black olives & cucumber in a yogurt mint dressing wrapped in a sun dried tomato tortilla
- SOUP AND SANDWICH COMBO 7.95**
Chicken or tuna salad on whole wheat dressed with lettuce and tomato served with a cup of soup du jour

EXECUTIVE CHEF, PATRICK MOULD

SOUPS

- SMOKED DUCK AND ANDOUILLE GUMBO 5.95**
Original recipe by the master of this contemporary Cajun dish.
- OVEN ROASTED HEIRLOOM SQUASH AND TASSO BISQUE 5.50**
Oven roasted butternut squash and sweet onion in a rich chicken broth finished with cream and spiced with smoky tasso
- SOUP DU JOUR 4.95**
Fresh soup prepared daily by the Club Chefs

SALADS

- LOUISIANA PEAR SALAD 8.95**
Mixed greens, sliced pear, Gorgonzola cheese, sweet and spicy pecan salad with Steer's cane syrup herb vinaigrette
- THE TRADITIONAL CAESAR SALAD 6.95**
Romaine lettuce, shredded Parmesan cheese and Buddy's croutons tossed in a Caesar dressing
- FLATIRON AND STRAWBERRY SALAD ❤️ 10.95**
Grilled flatiron steak on mixed greens drizzled with poppy seed dressing & garnished with fresh sliced strawberries, toasted pine nuts & goat cheese
- RIVER RANCH WEDGE 6.95**
Crisp wedge of iceberg lettuce garnished with chopped bacon, egg, sliced red onion, Gorgonzola crumbles and creamy blue cheese dressing
- CARIBBEAN SALAD 8.95**
Assorted lettuces, Mandarin orange slices, pineapple, and sliced red onions tossed with honey lime vinaigrette and garnished with crispy tortilla strips
- SIDE CAESAR SALAD 4.50** **SIDE HOUSE SALAD 4.50**
- SALAD AND SOUP COMBO 7.95**
House salad and your a cup of soup du jour
- SALAD ENHANCEMENTS**
- | | |
|----------------------------|-----------------------|
| Grilled Chicken 3.00 | Scoop Tuna Salad 3.00 |
| Scoop Chicken Salad 3.00 | Grilled Shrimp 3.00 |
| Seared Asian Ahi Tuna 4.00 | |
- Homemade balsamic vinaigrette dressing available for substitution ❤️

CITY CLUB SOUP AND SALAD BAR

Enjoy an extensive selection of freshly prepared items, Spring lettuces, fresh vegetables, steamed shrimp, pasta salad and more.
SALAD BAR \$8.95 PER PERSON. ADD SOUP FOR \$1.75 PER CUP

CLUB FAVORITES

- SEARED ASIAN TUNA ❤️ 14.95**
Gulf tuna steak coated with Asian spices, pan seared and served with soy peanut slaw and locally harvested sauteed vegetables
- GRILLED FLATIRON STEAK 13.95**
All natural top blade beef steak marinated, seasoned, and char-grilled served with Roasted Potatoes and grilled asparagus
- SMOKED SIRLOIN SANDWICH 9.95**
Smoked in house top sirloin beef, flat grilled and topped with melted provolone cheese served on French bread with natural jus and choice of side salad or house fries
- GRILLED FISH OF THE MOMENT ❤️ MARKET**
Chef's selection of fresh fish served with grilled fresh veggies and a side salad
- GRILLED CHICKEN BREAST ❤️ 8.95**
Marinated breast of chicken served with grilled fresh veggies and a side salad

CHARDONNAY AND SAUVIGNON

BYRON 2005, SANTA MARIA VALLEY, CALIFORNIA	75
CAKEBREAD 2008, NAPA VALLEY, CALIFORNIA	78
JORDAN 2007, ALEXANDER VALLEY, CALIFORNIA	55
MERRYVALE STARMONT 2006, NAPA VALLEY, CALIFORNIA	35
SONOMA-CUTRER 2007, SONOMA COUNTY, CALIFORNIA	37
SONOMA-CUTRER LES PIERRES 2004, SONOMA COUNTY, CALIFORNIA	75
CAKEBREAD 2007, NAPA VALLEY, CALIFORNIA	78

PINOT NOIR

CAMBRIA 2006, SANTA MARIA, CALIFORNIA "JULIA'S VINYARD"	38
SCHUG 2006, SONOMA COAST, CALIFORNIA	46
SONOMA-CUTRER 2005, SONOMA COAST, CALIFORNIA	65
SOTER 2005, BEACON HILL, OREGON	77

MERLOT

CAKEBREAD 2006, NAPA VALLEY, CALIFORNIA	85
HALL 2004, NAPA VALLEY, CALIFORNIA	50
TWOME 2005, NAPA VALLEY, CALIFORNIA	97

BLENDS

FRANCISCAN MAGNIFICAT 2005, NAPA VALLEY, CALIFORNIA	69
MERRYVALE PROFILE 2004, NAPA VALLEY, CALIFORNIA	106
OPUS ONE 2005, NAPA VALLEY, CALIFORNIA	157
TREANA 2005, PASO ROBLES NAPA VALLEY, CALIFORNIA	87

ZINFANDEL

MATZIN OLD VINE 2006, LODI, CALIFORNIA	39
STEELHEAD 2006, DRY CREEK VALLEY SONOMA, CALIFORNIA	23

CABERNET

CAKEBREAD 2006, NAPA VALLEY, CALIFORNIA	85
CAYMUS 2006, NAPA VALLEY, CALIFORNIA	82
CHATEAU MARGENE RESERVE 2005, PASO ROBLES NAPA VALLEY, CALIFORNIA	78
CLOS DU BOIS 2003, ALEXANDER VALLEY, CALIFORNIA	38
JORDAN 2005, ALEXANDER VALLEY, CALIFORNIA	100
ROBERT CRAIG 2003 AFFINITY, NAPA VALLEY, CALIFORNIA	70
SILVER OAK 2003, NAPA VALLEY, CALIFORNIA	119
SILVER OAK 2005, ALEXANDER VALLEY, CALIFORNIA	84
SILVER PALM 2005, NORTH COAST, CALIFORNIA	35

INTERNATIONAL WINES

LOUIS JADOT POUILLY FUISSE 2007, FRANCE	44
SAN GUIESSEPPE PINOT GRIGIO 2008, ITALY	24
BRUNELLO DI MONTALCINO IL POGGIONE 2003, ITALY	85
PENFOLDS BIN 28 KALAMINA SHIRAZ 2005, SOUTHERN AUSTRALIA	38
PENFOLDS BIN 128 SHIRAZ 2005, COONAWARRA AUSTRALIA	30
PENFOLDS RWT SHIRAZ 2005, BAROSSA VALLEY AUSTRALIA	102
RUFFINO RISERVA DUCALE ORO CHIANTI 2004, ITALY	74



WINES BY THE GLASS

CONUNDRUM 2007 White wine	10 Bottle 35
CHARLES KRUG 2007 Sauvignon Blanc	8 Bottle 33
FERRARI - CARANO 2007 Fume Blanc	6 Bottle 24
KENDALL JACKSON 2007 Chardonnay	6 Bottle 24
SAN GIUSEPPE 2007 Pinot Grigio	6 Bottle 24
LIBERTY SCHOOL 2006 Chardonnay	6 Bottle 24
JEKEL 2007 Riesling	5 Bottle 20
BERINGER 2008 White Zinfandel	5 Bottle 20
MOET & CHANDON NECTAR IMPERIEAL Champagne Split	9
EARTHQUAKE Cabernet	11 Bottle 39
CLINE 2007 Red Zinfandel	7 Bottle 27
CANDOR Merlot	8 Bottle 32
LYETH 2006 Meritage	7 Bottle 27
BR COHN "SILVER" 2006 Cabernet	8 Bottle 32
LIBERTY SCHOOL 2006 Cabernet	6 Bottle 24
LA CREMA 2007 Pinot Noir	7 Bottle 37
ANDELUNA 2007 Malbec	6 Bottle 24

BEER

BUDWEISER	2.75
BUD LIGHT	2.75
MILLER LITE	2.75
COORS LIGHT	2.75
ABITA AMBER	3.75
HOEGAARDEN	3.75
SAMUEL ADAMS	3.75
BLUE MOON	3.75
MICHELOB ULTRA	3.75
HEINEKEN	3.75
CORONA	3.75
GUINNESS	3.75
NEW CASTLE	3.75
BASS ALE	3.75