



STARTERS

SEAFOOD MARTINI 7.95

Chilled shrimp and crab on a bed of creamy Remoulade slaw garnished with farm grown tomatoes.

TOWN SQUARE FLAT BREAD 6.95

Creole spiced rubbed pork shoulder topped with manchengo cheese on toasted flat bread drizzled with orange marmalade glaze.

GULF FRIED OYSTERS 7.95

Fresh and salty Gulf oysters battered in cornmeal and served with Remoulade dipping sauce.

SOUPS

SMOKED DUCK & ANDOUILLE GUMBO 5.95

Original recipe by the master of this contemporary Cajun dish.

OYSTER ROCKEFELLER BISQUE 5.95

Poached oysters, spinach, pernod flavored creamy bisque

SOUP DU JOUR 4.95

Chef's selection of soup made fresh, in-house, daily.

SOUPS 1 - 1 - 1 6.95

A demitasse tasting of our house soups including smoked duck & andouille gumbo, oyster Rockefeller bisque, & soup of the day.

KID'S PLATES

SLIDERS 5.95

Mini-burgers made with all natural beef dressed with ketchup, mustard, and pickles served with house fries.

CHICKEN TENDERS 5.95

Fresh chicken tenders, dusted in flour, deep fried and served with honey mustard dipping sauce served with house fries.

MAC & CHEESE 3.50

Macaroni pasta simmered in a rich triple cheese sauce topped with a toasted bread crumb topping.

SPAGHETTI & MARINARA SAUCE 3.95

Cooked spaghetti and housemade sauce topped with shredded Parmesan cheese

BUTTERED NOODLES 2.95

Buttered linguine noodles topped with shredded Parmesan cheese.

SIDE PLATES

*All sides \$3.50

SPINACH & EXOTIC MUSHROOM SAUCE

GARLIC MASHED POTATOES

CREAMY REMOULADE SLAW

GRILLED HEIRLOOM VEGETABLES ♥

BLEU CHEESE MASHED SWEET POTATOES

HERB ROASTED POTATOES

TASSO HAM & HARICOT VERTS

MAC & CHEESE

FRESH FRUIT CUP ♥

EXECUTIVE CHEF, PATRICK MOULD

SALADS

FLATIRON AND STRAWBERRY SALAD ♥ 10.95

Grilled flatiron steak on mixed greens drizzled with Poppy seed dressing and garnished with fresh sliced strawberries, toasted pine nuts and goat cheese.

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

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.

SIDE CAESAR SALAD 4.50 SIDE HOUSE SALAD 4.50

ADD ON'S

Grilled Chicken 3.00 Grilled Shrimp 3.00 Grilled Tuna 4.00 Fried Gulf Oysters 4.50
Homemade balsamic vinaigrette dressing available for substitution ♥

SANDWICHES, WRAPS & PANINIS

CITY CLUB TUNA WRAP 9.95

Grilled tuna steak, Romaine lettuce & wasabi-mayo dressing wrapped in a toasted spinach tortilla served with sweet potato fries.

THE BURGER 8.95

10 ounces of all natural beef char-grilled and served on a bun dressed to your liking. Topped with your choice of Swiss, cheddar, or goat cheese. Served with house fries.

HEIRLOOM VEGETABLE PANINI ♥ 8.95

Eggplant, zucchini, squash, and portabella mushroom marinated and grilled dressed with goat cheese and balsamic mayo served on a toasted rosemary ciabatta. Served with side salad.

THE REUBEN 9.95

Thinly sliced corned beef, sauerkraut, Swiss cheese on rye dressed with thousand island dressing and grilled to golden brown served with house fries.

ENTREES

CREOLE RED BEANS AND RICE WITH FRIED PORK CHOP 8.95

Spicy red beans and steamed rice and served with a fried center cut pork chop.

SEARED ASIAN TUNA ♥ 12.95

Gulf tuna steak coated with Asian spices and pan seared and served with soy sambal peanut slaw and a saute of Thai spiced vegetables.

JAMAICAN JERK MAHI MAHI ♥ 13.95

Mahi Mahi dusted with Jerk seasoning and wood grilled served with roasted potatoes and grilled asparagus. Add crawfish saute for \$4.50.

MARINATED GRILLED CHICKEN BREAST ♥ 7.95

Herb marinated chicken breast served with herb roasted potatoes and grilled local vegetables. Add crawfish saute for \$4.50.

CATFISH LOUISIANA 11.95

Cajun fried catfish fillet topped with crawfish etouffee served with steamed rice and sauteed tasso and haricot verts.

PASTA JAMBALAYA 9.95

Sauteed chicken breast, smoky Andouille and Gulf shrimp served in a rich jambalaya sauce over linguine.

STEAKS

THE RIBEYE 24.00

12 oz. certified Angus beef chuck end ribeye rubbed with extra virgin olive oil and seasoned with spices, char-grilled to order.

THE TENDERLOIN 29.00

8 oz. filet mignon certified Angus beef rubbed with extra virgin olive oil and seasoned with spices, char-grilled to order.

CITY CLUB SURF & TURF 17.95

Grilled flatiron steak and jumbo grilled shrimp.

All steaks served with a choice of garlic mashed potatoes or bleu cheese mashed sweet potatoes with grilled heirloom vegetables.

City Club is proud to feature sustainable-growth ingredients, organic produce, free range poultry, Gulf seafood and dairy products from local farmers on our menu.

Heart healthy items are denoted with a ♥. Healthy cooking preparations are available such as sauces on the side or sauteed in olive oil. Ask your wait staff for details.

CHARDONNAY

BYRON 2005	SANTA MARIA VALLEY, CALIFORNIA	75
CAKEBREAD 2008	NAPA VALLEY, CALIFORNIA	78
CHALONE 2006	CALIFORNIA	61
CUVAISON 2007	CARNEROS NAPA VALLEY, CALIFORNIA	42
JORDAN 2007	ALEXANDER VALLEY, CALIFORNIA	55
KENDALL JACKSON GRAND RESERVE 2007	CALIFORNIA	32
MERRYVALE STARMONT 2006	NAPA VALLEY, CALIFORNIA	35
RAYWOOD 006	CENTRAL COAST, CALIFORNIA	38
SONOMA-CUTRER 2007	SONOMA COUNTY, CALIFORNIA	37
SONOMA-CUTRER LES PIERRES 2004	SONOMA COUNTY, CALIFORNIA	75

SAUVIGNON & FUME BLANC

CAKEBREAD 2007	NAPA VALLEY, CALIFORNIA	78
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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
CONDOR	PASO ROBLES NAPA VALLEY, CALIFORNIA	32
HALL 2004	NAPA VALLEY, CALIFORNIA	50
TWOME 2005	NAPA VALLEY, CALIFORNIA	97

BLENDS

CYRUS 2005	ALEXANDER VALLEY, CALIFORNIA	98
FRANCISCAN MAGNIFICAT 2005	NAPA VALLEY, CALIFORNIA	69
JOSEPH PHELPS INISGNIA 2004	ALEXANDER VALLEY VALLEY, CALIFORNIA	143
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
SILVERADO VINEYARDS 2005	NAPA VALLEY, CALIFORNIA	70
ST. CLEMENT 2005	NAPA VALLEY, CALIFORNIA	85
ST. CLEMENT 2005 ORROPAS	NAPA VALLEY, CALIFORNIA	97

INTERNATIONAL WINES

GUNDERLOCH JEAN BAPTISTE RIESLING 2007	GERMANY	33
LOUIS JADOT POUILLY FUISSE 2007	FRANCE	44
SAN GUIESSEPPE PINOT GRIGIO 2008	ITALY	24
ZOLO CHARDONNAY 2006	ARGENTINA	38
BRUNELLO DI MONTALCINO IL POGGIONE 2003	ITALY	85
CHATEAU GLORIA ST. JULIEN 2003	FRANCE	75
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
TOMMASI AMARONE 2003	ITALY	94
VIETTI CASTIGLIONE 2001	ITALY	82



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 IMPERIAL 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
ABITA WHEAT	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

Ask your server for the "off list" selection of wines.
The list features small production and special vintage wines.