



STARTERS

- SEAFOOD MARTINI** 7.95
Chilled shrimp and crab on a bed of creamy Remoulade slaw garnished with farm grown tomatoes.
- SEARED ASIAN AHI TUNA** 8.95
Served with a Soy-Pineapple & Peanut Slaw.
- BUFFALO WINGS** 7.95
Seasoned chicken wings dusted in flour, deep fried and coated in housemade buffalo wing sauce.
- TOWN SQUARE FLAT BREAD** 6.95
Creole spiced rubbed pork shoulder topped with manchengo cheese on toasted flat bread drizzled with orange marmalade glaze.
- CHIPOTLE CANE GLAZED SMOKED RIBS** 8.95
Hard wood smoked baby back ribs basted with a smoky chipotle Steen's cane syrup glaze.

SOUPS

- SMOKED DUCK & ANDOUILLE GUMBO** 5.95
Original recipe by the master of this contemporary Cajun dish.
- ROASTED BUTTERNUT SQUASH BISQUE** 5.50
Butternut squash, sweet onion in a rich chicken broth finished with cream and spiced with smoky tasso.
- 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 and andouille gumbo, butternut squash, and 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** 4.50
Macaroni pasta simmered in a rich triple cheese sauce topped with a toasted bread crumb topping.

SIDE PLATES

*All sides \$3.50

- SPINACH & EXOTIC MUSHROOM SAUCE
CREAMY REMOULADE SLAW
GRILLED HEIRLOOM VEGETABLES
BLEU CHEESE MASHED SWEET POTATOES
HERB ROASTED POTATOES
TASSO HAM & HARICOT VERTS
MAC & CHEESE
GARLIC MASHED POTATOES
SWEET POTATO FRIES

EXECUTIVE CHEF, PATRICK MOULD
SOUS CHEF DE CUISINE, ERIC MARK

SALADS

- CARIBBEAN SALAD** 8.95
Assorted lettuces, Mandarin orange slices, pineapple, sliced red onion tossed with honey lime vinaigrette and garnished with crispy tortilla strips.
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|----------------|-------|--------------|-------|-----------------|-------|
| GRILLED SHRIMP | 11.95 | GRILLED TUNA | 12.95 | GRILLED CHICKEN | 11.95 |
|----------------|-------|--------------|-------|-----------------|-------|
- LOUISIANA PEAR SALAD** 8.95
Mixed greens, sliced pear, Gorgonzola cheese, sweet and spicy pecan salad with Steen's cane syrup herb vinaigrette
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|----------------|-------|--------------|-------|-----------------|-------|
| GRILLED SHRIMP | 11.95 | GRILLED TUNA | 12.95 | GRILLED CHICKEN | 11.95 |
|----------------|-------|--------------|-------|-----------------|-------|
- THE TRADITIONAL CAESAR SALAD** 6.95
Romaine lettuce, shredded Parmesan cheese and Buddy's croutons tossed in a homemade Caesar dressing
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|----------------|------|--------------|-------|-----------------|------|
| GRILLED SHRIMP | 9.95 | GRILLED TUNA | 10.95 | GRILLED CHICKEN | 9.95 |
|----------------|------|--------------|-------|-----------------|------|
- 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.
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|----------------|------|--------------|-------|-----------------|------|
| GRILLED SHRIMP | 9.95 | GRILLED TUNA | 10.95 | GRILLED CHICKEN | 9.95 |
|----------------|------|--------------|-------|-----------------|------|
- SIDE CAESAR SALAD** 4.50 **SIDE HOUSE SALAD** 4.50

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 with sweet potato fries.
- THE BURGER** 8.95
10 ounces of all natural Angus beef char-grilled and served on a ciabatta roll 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

- SOUTHERN FRIED CHICKEN** 8.95
Buttermilk marinated farm raised chicken, battered and fried to order. Served with bleu cheese mashed sweet potatoes and housemade onion rings.
- SEARED ASIAN TUNA** 12.95
Gulf tuna steak coated with Asian spices and pan seared and served with soy peanut slaw and a saute of vegetables.
- ROASTED FREE RANGE CHICKEN** 11.95
Herb marinated farm raised chicken half, oven roasted and served with herb roasted potatoes and grilled local vegetables.
- BRONZED REDFISH** 18.95
A fillet of fresh redfish seasoned with spices oven roasted and served with blue cheese mashed sweet potatoes and grilled vegetables.
- CAJUN SHRIMP MACQUE CHOUX** 16.95
Wild caught Gulf shrimp, fresh corn and herbs in a Parmesan cream sauce served with grilled polenta cakes.
- SHRIMP & ANDOUILLE ALFREDO** 12.95
Wild caught Gulf shrimp pan sautéed with smoky andouille sausage and simmered in Parmesan herb cream sauce served over fettuccine pasta and dusted with Asiago cheese.

STEAKS

- TASSO STUFFED HAMBURGER STEAK** 10.95
10 oz. hamburger steak topped with a saute of exotic mushrooms, caramelized onions, cheddar cheese and rich gravy.
- 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.
- PETIT FILET & JUMBO SHRIMP** 27.00
6 oz certified Angus beef petit filet and jumbo wild caught Gulf 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.

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	100
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	75
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 27
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.