

LUNCH

City Club Classics

VICHYSOISE with chive oil and fried leeks 9 | 11

DUCK & SAUSAGE GUMBO with fragrant rice 11 | 13

SOUP DU JOUR 8 | 10

HALF DOZEN BROILED OYSTERS 16

City Club butter and soft points

SMOKED SALMON 18

red onions, caper, crostinis

two marinated cage free eggs with herb salmon cream cheese

SENSATION SALAD 8 | 10

romaine, romano, cucumber, tomato, sensation dressing

WILBERT SALAD 28

Spring mix, shrimp, crab, crawfish, marinated egg, tomato, cucumber, Dijon vinaigrette

FRUIT de MER 32

pan seared fresh fish served with purple broccolini, seasonal starch

Choice of: Citrus Beurre Blanc or Meunière

Add Jumbo Lump Crabmeat 15

Summer Menu

SESAME CRUSTED TUNA 20

*seared rare and served chilled with a pomegranate gochujang sauce,
served with pickled jalapeno, radish and green onion slaw*

TRUFFLE FRIED OYSTER, CRISPY BRUSSELS SPROUT and ROMAINE CAESAR 22

*crispy brussels sprouts, romaine, Romano, tomato, croutons, anchovy dressing
topped with truffle fried oysters*

CITY CLUB 18

bacon, lettuce, tomato, smoked ham, turkey, dijonnaise, served with fries

STEAK & FRITES 30

9oz marinated flank, City Club hash, Bourdeaux Demi

ALFREDO PASTA 14

linguine noodles, cream pan sauce, tomato shallot chutney

Additions: Chicken \$6 | Shrimp \$10 | Bison Meatball \$16

CHARRED BUTTER LETTUCE WEDGE 10 | 15

tomato, candied bacon, lemon crisp breadcrumbs, marinated egg, Roquefort dressing

Additions: Chicken \$6 | Shrimp \$10 | Fried Oysters \$10 | Ora King Salmon \$18 | 9 oz Marinated Flank \$20

BLACK & BLUE BISON BURGER 22

havarti, blueberry pinot noir onions, mushrooms, black truffle mayo, brioche bun, served with fries