

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 ^{GF}

Remoulade, Cocktail Sauce and Lemons
\$14.00

SMOKED SALMON

Parsley, Wedge Boiled Egg with Capers and Lemons
Pumpnickel 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

VICHYSOISE POTATO AND LEEK SOUP ^{GF}

\$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 (GF)

Cayenne Oil, Crème Fraiche, Lobster Meat
\$11.00

FRESH TOMATO BASIL SOUP

Herbed Croutons
\$9.00

MANHATTAN CLAM CHOWDER (GF)

\$8.00

PUMPKIN BISQUE (SEASONAL) (GF)

Crème Fraiche and Sprinkled with Nutmeg
\$8.00

BUTTERNUT SQUASH SOUP (GF)

\$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 (GF)

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 ^(GF)

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

LOLA ROSA SALAD ^(GF)

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

CAPRESE SALAD ^(GF)

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 ^{GF}

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

INDIVIDUAL BEEF WELLINGTON

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

PEPPER CRUSTED PORK TENDERLOIN MEDALLIONS ^{GF}

Mushroom Cream 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 Broccolini, Au Gratin Potatoes and Balsamic Demi-Glace
\$52.00

PRIME STRIPLOIN ^{GF}

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

COLORADO LAMB CHOPS ^{GF}

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 ^{GF}

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 ^{GF}

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

SUNFISH OSCAR ^{GF}

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

GRILLED FILET MIGNON AND TWO GARLIC JUMBO SHRIMP ^{GF}

Sautéed Spinach, Roasted Potatoes and Béarnaise Sauce
\$59.50

GRILLED FILET MIGNON AND 4 OZ SEARED TUSCAN CHICKEN ^{GF}

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