

# *City Club at de Rosset*

## First Course

**American Red Bean Soup \$7.99**  
*Cilantro, Sour Cream, Guacamole Salsa*

**Jumbo Lump Crab Cakes \$10.99**  
*Sesame Pancakes, Wakeme Salad, Sriracha Aioli*

**Watermelon Shrimp Cocktail \$10.99**  
*Marinated Shrimp, Diced Cucumber, Prosciutto Wrapped Brie, Seedless Watermelon*

**Fried Green Tomatoes \$8.99**  
*Manchego & Goat Cheese, Crispy Pancetta, Red Pepper Puree*

**Charcuterie Plate \$14.99**  
*Selection of Cured Meats, Country Pate, Tomolives, Roasted Peppers, Butter Lettuce, Grainy Mustard, Focaccia Toast*

**City Club Caesar Salad \$6.99**  
*Crisp Romaine, Garlic dressing, herb Crouton, Shaved Parmesan Cheese*

**Organic Greens \$7.99**  
*Honey-Balsamic Dressing, Gorgonzola, Spiced Pecans, Fresh Berries*

## Main Course

**20 oz Beef Porterhouse \$30.99**  
*Spanish onion & Smoked Potato Waffle, Sautéed Asparagus, Chipotle Chimichurri*

**Veal Braciolo \$ 25.99**  
*Veal Shoulder Pounded & Braised, Stuffed with Golden Raisins, Pine Nuts, Spinach, Sweet Italian Sausage, Served with Creamy Asiago & Sage Polenta*

**Black Grouper \$27.99**  
*Baby Fingerling Potatoes, Green Beans, Horseradish Dill Butter*

**Crispy Honey-Miso Salmon \$ 24.99**  
*Crispy Pan Seared Salmon, Sautéed Spinach, Sesame Sushi Rice, Fried Spaghetti Squash, Honey Miso Beurre Blanc*

**Surf & Turf \$28.99**  
*Petit Beef Tenderloin with Seared Sea Scallops, Smashed Red Potatoes, Sautéed Spinach, Port Demi, Garlic Rosemary Oil*

**Smoked Chicken Breast \$21.99**  
*Bourbon Glaze, Parmesan Risotto, Fire Roasted Leek & Tomato Confit, Grilled Vegetables*

**Pad Thai \$16.99**  
*Rice Noodles, Chicken, Beef, or Shrimp, Crushed P-Nuts, Bean Sprouts, Cilantro, & Thai Basil*

**Grilled 8oz Kobe Burger \$14.99**  
*Caramelized Onion, Prosciutto, Brie Cheese, Bibb lettuce, French Fries*

*September 2010*

**Matt Beckelhimer – Executive Chef**  
**Chef De Cuisine- Jamie Rushing**  
**Chef De Cuisine- Chris Gangemi**