

City Club at de Rosset

FIRST COURSE

ROASTED CORN & CRAB CHOWDER \$9.99

DRY SHERRY & SESAME CRACKERS

CRISPY BUTTERMILK FRIED QUAIL \$9.99

BACON BAKED BEANS, BRUSSEL SPROUT SLAW, MUSTARD BBQ

CHIPOTLE SHRIMP WITH TEQUILA COCKTAIL \$9.99

CHIPOTLE DUSTED JUMBO SHRIMP, MIXED GREENS, TEQUILA COCKTAIL SAUCE

LUMP LOBSTER CAKE \$10.99

FRISÉE GREENS, CRAB, CUCUMBER, AVOCADO VINAIGRETTE

PICKLED & ROASTED BEET SALAD \$9.99

*RED & GOLDEN & STRIPED BEETS, MACHE GREENS, CRISPY PANCETTA,
HERB CHAMPAGNE VINAIGRETTE*

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

BALSAMIC BBQ GLAZED STEELHEAD SALMON \$25.99

HERB & BUTTER BASMATI RICE, ASPARAGUS, FRIED SQUASH, CRISPY LEEKS

PAN SEARED SCALLOPS & JUMBO MADAGASCAR PRAWN \$21.99

ZUCCHINI & SQUASH PASTA, FINGERLING POTATOES, YELLOW & RED PEPPER JUS

GRILLED AFRICAN POMPANO \$25.99

*CITRUS GLAZED, ROASTED RED PEPPER COUS COUS,
SAUTÉED WHITE ASPARAGUS, & BABY CARROTS*

GRILLED RACK OF LAMB \$23.99

*WHITE BEAN & MINT CASSOULET, SAUTÉED SPINACH, & WHITE ASPARAGUS,
CRISPY LEEKS, PORT WINE LAMB JUS*

PETIT FILLET MIGNON & SEARED FOIE GRAS \$25.99

*BOURSIN & SMOKED BACON BREAD PUDDING, SAUTÉED SPINACH,
TEMPURA WHITE BEECH MUSHROOMS, PEARL ONION DEMI GLACE*

CRISPY MAPLE LEAF FARMS DUCK BREAST \$21.99

*GINGER MASHED SWEET POTATOES, STIR FRIED VEGETABLES,
DUCK CONFIT WONTONS, BING CHERRY DEMI GLACE*

CAJUN CHARRED 14OZ BEEF RIB EYE STEAK \$29.99

*ROCK SHRIMP, TASSO, & POTATO HASH, SAUTÉED SPINACH,
ROASTED PEPPERS & PORTABELLA MUSHROOMS, CREOLE BÉARNAISE*

7OZ BASEBALL CUT SIRLOIN \$25.99

*FRIED JUMBO PRAWN, PESTO & SMOKED GOUDA GRATIN,
SAUTÉED BABY VEGETABLES, GUINNESS STOUT DEMI GLACE*

GRILLED 8OZ KOBE BURGER \$12.99

LETTUCE, TOMATO, BACON, GRUYERE CHEESE, & FRENCH FRIES

March 2010

MATT BECKELHIMER – EXECUTIVE CHEF

Chef De Cuisine- Jamie Rushing

Chef De Cuisine- Chris Gangemi