

## Starters



### **Black & Tan Mussels**

Sautéed with Fresh Herbs & Garlic, Simmered in Lobster Broth  
With Guinness Stout Finished with Heavy Cream & Grilled  
Dipping Bread 10

### **Vegetable Strudel**

Grilled Seasonal Vegetables Wrapped in Phyllo Dough & Baked  
Golden, Served with Classic Pomodoro Topped with Rocket  
Herb Salad 8

### **Southern Vidalia Onion Gratinée**

Caramelized Vidalia Onions, Deglazed with Kentucky Basil  
Hayden Bourbon & Beef Broth Topped with Herb Crouton &  
Melted Smoked Cheddar 7

### **Mediterranean Platter (Serves 2)**

Dolmas, Olives, Cured Meats & Fine Cheese Accompanied By  
Chickpea hummus with Grilled Flatbread & Olive Tapenade 11

### **Shrimp Tempura**

Colossal Gulf Shrimp Tempura Battered Served with Tennessee  
Chow-Chow & Ponzu Dipping Sauce 6

## Salads

### **City View Garden Green Salad**

Garden Fresh Field Greens with Sliced Pears, Sundried  
Cranberries, Maytag Blue Cheese Crumbles, Spicy Candy Pecans  
& Choice of Dressing 6

### **Caesar Salad**

Oven Roasted Garlic Caesar Dressing, Basil Focaccia Croutons,  
Parmigiano-Reggiano Crispy Wafers 6

## From the Stock Pot

### **Lobster Bisque with Truffle Oil**

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request  
assuming that the ingredients are in season and available*



## \$3 House Wine

Chardonnay

White Zinfandel

Cabernet Sauvignon

## \$12 Entrées

### **Grilled Sirloin Steak**

Grilled To Perfection & Topped with Bourbon Onion Compote, Herb Mash, Asparagus & Sweet Red Wine Demi

### **Grilled Pork Medallion**

Six Ounce Pork Mignon Grilled & Served with Summer Rice Blend Topped with Forest Mushroom Medley Finished with Roasted Shallot Pan Gravy

### **Poached Salmon (En Papillote)**

Served with Cauliflower Rice & Mango Chutney

### **Pan Seared Breast of Chicken**

Served with Sun-Dried Tomato Orzo & Roasted Bâtonnet Carrots with Truffle Velouté

### **Four Cheese Ravioli**

Topped with Vegetable Ratatouille Simmered in Pomodoro & Finished With Shaved Parmigiano-Reggiano

## Desserts

City Club Chocolate Dome 7

Bananas Foster Crème Brûlée 7

Georgia Peach Cobbler 7

Key Lime Pie 7

Red Velvet Cheesecake Swirl Brownie Sundae 7

Gluten Free Brownie 7

*With Your Choice of Ice Cream*

*\*Contains Nuts & Dairy*

House Made Sorbets and Ice Cream 6

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request assuming that the ingredients are in season and available.*