

LUNCH

— City Club Classics —

VICHYSOISE *with chive* 8 | 10

SEAFOOD GUMBO *with fragrant rice* 10 | 12

SOUP DU JOUR 8 | 10

SMOKED SALMON 16

herb whipped cream cheese, red onion, boiled egg, caper, crostinis

SENSATION SALAD 8 | 10

romaine, romano, cucumber, tomato, sensation dressing

BUTTER LETTUCE WEDGE 10|15

bacon, tomato, avocado, sunflower kernel, Roquefort dressing

Additions:

Chicken \$6 | Ora King Salmon \$18 | Shrimp \$10 | Fried Oysters \$10 | 7oz Filet \$20

WILBERT SALAD 28

Spring mix, shrimp, crab, crawfish, egg, tomato, cucumber, dijon vinaigrette

TRUFFLED BURGER 18

havarti, bacon, mushrooms, black truffle mayo, brioche bun, fries

CREOLE MEUNIÈRE 32

sautéed fresh fish, sauteed asparagus, seasonal potato

Add jumbo lump crabmeat 15

— Winter Menu —

SESAME CRUSTED TUNA 20

Seared rare and served chilled with an avocado wasabi spread, fig balsamic, and arugula

TRUFFLE FRIED OYSTER, CRISPY BRUSSEL SPROUT and ROMAINE CAESAR 22

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

GRILLED CHICKEN CROISSANT 16

Bacon, lettuce, tomato, avocado, garlic & herb aioli, served with sweet potato fries

STEAK & FRITES 25

7oz filet, shoestring fries, Hollandaise

PAD THAI 18

Seasonal vegetables, cashews, glass noodles

Additions:

Chicken | Shrimp | Tofu