

The City Club of Cleveland

Dinner

Includes fresh bread, fresh brewed regular & decaffeinated coffee, herbal teas

Priced for plated meals, includes salad & 2 sides

Vegetarian \$26

Vegetable wellington, grilled vegetable napoleon, pasta primavera with basil pesto, Boca & quinoa stuffed red pepper

Chicken \$32

Balsamic chicken, caprese chicken, chicken Marsala, chicken parmesan

Pork \$32

Stuffed pork loin, pork chop with stone fruit chutney, pork medallion with apple brandy reduction

Seafood \$36

Potato crusted cod with mustard ale cream, parmesan salmon with roma reduction, red snapper with lemon chardonnay, jumbo lump crab cake with tropical fruit relish

Beef \$40

N.Y. strip with peppercorn demi, tenderloin with herb infused demi, black pepper filet with bleu cheese cream, roasted top round with madeira shitake jus

Salad

House salad, Caesar salad, Greek salad, caprese salad, chef inspired seasonal salad

Sides

Herb roasted potatoes, garlic whipped potatoes, traditional rice pilaf, wild rice, tomato & mushroom risotto shallot butter broccolini, seasoned broccoli florets, sautéed green beans, roasted squash with zucchini & mushrooms, shallot & tomato broccoli rabe, seasonal asparagus with grape tomatoes

Buffet \$36, includes salad, 2 sides & 2 entrees, additional sides \$3

*excludes all beef, except roasted top round

Desserts

House favorites \$3, select one

Luscious lemon square, NY cheesecake, red velvet cake, strawberry shortcake, traditional tiramisu

Chefs selection of assorted house & signature desserts \$3

Signature specialties \$4, select one

Carrot cake, crème brulee cheesecake, fudge lava divine, lemon berry cream cake, tuxedo truffle mousse cake, vanilla bean bistro cheesecake

8% Cuyahoga county sales tax & 22% service charge additional