



ON BUNKER HILL
FOUNDED 1989

A Member of the ClubCorp Family

STARTERS

Rock Shrimp Cocktail 14
Horseradish aioli and micro cilantro

Caramelized Shallot Tart 12
Crispy pastry, feta cheese, tomatoes and kalamata olives

Potato Crusted Crab Cake 16
Roasted corn tartar and chive oil

Ahi Tuna Napoleon 18
Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli

SOUPS

Truffled Butternut Squash Soup 9
Toasted ricotta ravioli

Soup of the Day 8
Recited by your server

SIDE SALADS

Shaved Fennel, Butter Lettuce and Radish Salad 8
Green goddess dressing

Heirloom Tomato Salad 12
Toasted pine nuts, goats cheese, balsamic reduction and basil

Nicoise Salad 9
Grilled ahi, French green beans, grape tomatoes, fingerling potatoes, white anchovies and chive vinaigrette

Whole Leaf Caesar Salad 12
Romaine lettuce, sun-dried tomatoes, parmigiano-reggiano and anchovies

Crisp Iceberg Wedge 9
Gorgonzola cheese, applewood smoked bacon, grape tomatoes, chives and your choice of dressing

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.
For your convenience, the Club will add a 20% service charge to your food and beverage purchases.
There is no need for individual gratuities.

CHEF RECOMMENDATIONS

Fire Grilled Mahi Mahi 36
Pancetta, lentil ragout, French green beans
and grilled lemon

Grilled Wild Alaskan Salmon 37
Mashed potatoes, roasted asparagus, grape tomatoes,
kalamata olives and caper berry vinaigrette

Ten-Hour Braised Boneless Short Ribs 34
Braised in merlot wine with wild mushrooms,
smoked red peppers, caramelized vidalia
onions and served with Yukon gold
potato puree

**Grilled Rosemary Skewered
Jumbo Scallops** 38
Sweet corn, fresh peas, baby potatoes,
brown butter and sage sauce

Club-Made Potato Gnocchi 28
Wild mushrooms, butternut squash,
charred cherry tomatoes and
garlic corn sauce

**Oven Roasted
Jidori Chicken Breast** 28
Caramelized apples, wild mushrooms
and apple cider reduction

CITY CLUB STEAK HOUSE MENU

All steaks are certified prime and served with
Gruyere cheese potato gratin, roasted asparagus,
bordalaise sauce, horseradish remulade and
caramelized onion jam.

Rack of Lamb (10oz) 43

Filet Mignon (8oz) 46

Rib Eye (12oz) 45

Veal Chop (10oz) 43

Berkshire Pork Chop (12oz) 42

SIDE DISHES

Your Choice 8

Aged Cheddar Macaroni & Cheese

Yukon Gold Mashed Potatoes

Collard Greens with Smoked Bacon

Spinach Sautéed with Garlic Butter

Roasted Fingerling Potatoes with Thyme

Roast Asparagus with Grilled Lemon



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DATE 8.30.11

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