

# WELCOME TO THE CAPITAL CITY CLUB OF RALEIGH!

## SPECIALTY COCKTAILS

- GREY GOOSE MELON BALL  
MARTINI** 9.75
- ABSOLUT CITRON  
COSMOPOLITAN** 9.75
- KETEL ONE CAPE COD** 9.75
- HENDRICK'S MARTINI** 10.50
- GRAND MARNIER MARGARITA** 10.50
- ABSOLUT PEPPER BLOODY  
MARY** 9.75

## WINE BY THE GLASS

- ECCO DOMANI PINOT GRIGIO**  
Delle Venezie 8
- JOEL GOTT SAUVIGNON BLANC**  
California 8
- ESTANCIA CHARDONNAY**  
Monterey 9
- LA TERRE MERLOT** ☪  
California 5
- LA TERRE CABERNET SAUVIGNON** ☪  
California 5
- CLOS DU BOIS PINOT NOIR**  
Sonoma 9
- ST. CLEMENT MERLOT**  
Napa Valley 12
- STAGS' LEAP WINERY CABERNET  
SAUVIGNON**  
Napa Valley 25

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam  
Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

- Voss**  
Still or lightly sparkling water, 800ml 4.25
- ARNOLD PALMER**  
A blend of iced tea and lemonade 3.25

## STARTERS

- WASABI TEMPURA AHI TUNA**  
Crispy ahi tuna roll with daikon cucumber salad, sticky rice  
and a duo of Asian sauces 19.50
- CRAB DIP & BLACK BEAN FONDUE** ☪  
Lump crab, guacamole, béchamel and black beans, served  
with pita chips 16
- PORTOBELLO EN CROUTE** ☪  
Portobello duxelle, sun-dried tomato, basil and Gruyère  
cheese baked in puff pastry with red pepper puree 14.25
- GARLIC CHICKEN FLATBREAD**  
Balsamic braised onions, roasted red pepper  
and fresh mozzarella 10
- MANDARIN HOISIN SEA SCALLOPS**  
Pan seared with mandarin oranges, crispy rice  
noodles and hoisin 12.50

## SOUPS & SIDE SALADS

- TABLESIDE CAESAR SALAD** ☪  
Prepared tableside for two or more and priced per person 9
- SHE-CRAB SOUP DUO** ☪  
A duo of cream and tomato based she-crab soups 9
- OVEN-ROASTED BEETS**  
Candied walnuts, goat cheese and citrus vinaigrette 8.50
- CRISP SPINACH WITH GOAT CHEESE SALAD**  
Toasted pecans, strawberries and green apple vinaigrette 7
- 360 SALAD**  
Trio of baby greens, sun-dried cranberries, spiced pecans,  
feta cheese and honey balsamic vinaigrette 7.25

## MEMBER TRADITIONS

Two for Tuesday, 6:00-9:00pm  
Perfect date night with two salads, two entrées and two  
desserts for \$44

Wednesday Chop House Night, 6:00-9:00pm  
Choose from grilled flat iron steak, 1/2 rack of ribs,  
veal Milanese or salmon for \$22.95

Thursday Night Shrimp Scampi Tradition,  
6:00-9:00pm  
Choice of house or Caesar salad, shrimp scampi and  
glass of house wine \$19.95

☪ Club Selections

🍷 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

## CHEF RECOMMENDATIONS

### GRILLED COLORADO LAMB CHOPS

Stacked potatoes, roasted tomato and grilled asparagus 39.50

### BEEF FEATURE

Potatoes lyonnaise, grilled asparagus and compound butter. Market Price

### CATCH OF THE DAY

Chef's side selection. Market Price

### CLASSIC STEAK DIANE

Pan seared beef tenderloin, brandy mushroom pan gravy, stacked potatoes and roasted tomato 31.50

### FIRE GRILLED BERKSHIRE PORK CHOP

Stacked potatoes, roasted tomato and grilled asparagus 18

### PAN SEARED SEA SCALLOPS

Chanterelle mushrooms, pancetta and roasted corn salad 24.50

## MEMBER FAVORITES

### VEAL SALTIMBOCCA

Pan seared veal medallions with sage, prosciutto ham, fresh mozzarella and truffle oil 27

### WHOLE WHEAT PASTA

Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 21  
(438 / 3.3 / 42.4)

### JACK DANIEL'S® BBQ BABY BACK RIBS

Fire grilled and served with crispy slaw and French fries 18

### FIRE GRILLED TOP SIRLOIN

Stacked potatoes, roasted tomato and grilled asparagus 24

### HERB ROASTED CHICKEN

Warm lentil salad and pan jus 18

## SIDES

Enough to share.

CREAMED SPINACH 4.25

ASPARAGUS WITH SAFFRON BUTTER 4.25

GOAT CHEESE RISOTTO 3.75

BOURSIN WHIPPED POTATOES 3.75

COUNTRY COLLARD GREENS 3.75

## CHEF'S TABLE

### STARTERS

#### BUTTERNUT SQUASH BISQUE

Crème fraiche 7

#### CRISPY HEARTS OF PALM

Sun-dried tomato aioli and quinoa salad 11.25

### ENTREES

#### PAN ROASTED QUAIL

Creamy hominy, collard greens and apple brandy pan jus 27.50

#### PAN SEARED CRABCAKE

Goat cheese risotto, wilted spinach and lemongrass corn jus 25.95

#### PASTA OF THE DAY

Summer vegetables, fresh herbs, spinach and white wine jus 16.95

## DESSERTS

#### TOASTED PECAN PEACH

#### TURNOVERS

Bourbon caramel dipping sauce 11.50

#### TOASTED ANGEL FOOD CAKE

#### BITES

Seasonal berry compote and cinnamon anglaise 10.50

#### CAPITAL CITY PECAN BALL

Breyer's vanilla ice cream, pecans, hot fudge and chocolate chip cookies 6.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 purchase. There is no need for individual gratuities.