

# WELCOME TO THE CAPITAL CITY CLUB

## SPECIALTY COCKTAILS

Ketel One Cosmopolitan 8

Beefeater Orange Blossom 8

Grey Goose LeCitron Lemon  
Lemon Drop 9

Hendrick's Martini 9

Red Bull Mango Tango 8

Scarlet Jewel 8

## WINE BY THE GLASS

Ecco Domani Pinot Grigio  
Delle Venezie 7

Estancia Chardonnay  
Monterey 8

La Crema Chardonnay  
Sonoma Coast 10

Beringer White Zinfandel 6

Sterling Vintner's Collection  
Cabernet Sauvignon  
Central Coast 8

Souverain Cabernet Sauvignon  
Alexander Valley 10

Estancia Pinot Noir  
Monterey 8

Terrazas Malbec  
Mendoza 7

## DOMESTIC BEER

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

## PREMIUM BEER

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

## NON-ALCOHOLIC BEVERAGES

Arnold Palmer  
A blend of iced tea and lemonade 2.25

Voss  
Still or sparkling 2.25

## STARTERS

★ Tuscan Tenderloin Bruschetta  
Olive oil grilled bruschetta, beef tenderloin, blue cheese,  
roasted grape tomatoes and parmesan cheese 10.50

★ Salt & Pepper Shrimp  
Crispy green onions and sweet chili aioli 11.50

Lobster Mac & Cheese  
Grilled Maine lobster and crisp herb crust 9.50

▲ Capital City Club Crab Cakes  
Crispy onions and sun-dried tomato remoulade 9.50

Classic Shrimp Cocktail  
Old Bay court bouillon shrimp and cocktail sauce 8.50

## SOUPS & SIDE SALADS

Caprese Salad  
Roma tomatoes, fresh mozzarella and balsamic syrup 7.25

▲ Low Country Crab Bisque  
Lump crabmeat, Masago sherry sour cream and scallions  
Cup 5.25 / Bowl 6.25

Chopped Caesar Salad  
House made croutons and parmigiano-reggiano 5.25

▲ Capital City Club Salad  
Mixed greens, grape tomatoes, spicy candied pecans and  
shaved red onion with tomato basil ranch 5.25

Crisp Iceberg Wedge  
Gorgonzola cheese, applewood bacon and your  
choice of dressing 6.25

## MEMBER TRADITIONS

**First Friday Seafood Buffet Dinner**  
Come enjoy an extravagant selection of seasonal  
seafood favorites on the first Friday of the  
month, 6:30pm-9:00pm

**Second Sunday Brunch**  
Grand spread of breakfast and southern lunch favorites  
with omelettes and carving station, 11:30am-2:00pm

**Prime Rib Buffet Dinner**  
Succulent Roast Prime Rib of Beef is the star of  
this fantastic buffet on the last Wednesday of  
the month, 6:30pm-9:00pm

## CHEF RECOMMENDATIONS

### Grilled Colorado Lamb Chops

Stacked potatoes, roasted tomato and grilled asparagus 40

### Rainbow Trout with Crabmeat

Julienne vegetables, pomme frites and lemon pecan cream 25.25

### Fresh Catch

Chef's selection of local fish. Market Price

### Green Tea Crusted Salmon

Ginger butter sauce, sweet potato frites and grilled asparagus 17.75

### Four Cheese Ravioli

Tomato vodka cream, wilted spinach and parmesan shards 16.75

### Crispy Buttermilk Fried Chicken

Toasted pecans, honey butter sauce and sweet potatoes 15.75

## MEMBER FAVORITES

### Atlantic Mixed Grill

Maine lobster tail, sea scallops and salmon served with redskin potatoes and asparagus 33.50

### Filet Mignon

Gorgonzola glazed redskin potatoes and asparagus 32.50

### Classic Steak Diane

Pan seared beef tenderloin, brandy mushroom pan gravy, stacked potatoes and roasted tomato 22

### Pepper Dusted Scallops

Pan seared with creamy parmesan risotto, wilted spinach and saffron butter sauce 22

### Pan Seared New York Strip

Stacked potatoes, roasted tomato and grilled asparagus 33.50

## SIDES

### ★ Gorgonzola Red Skin Potatoes 5.25

Creamy Risotto 5.25

Broiled Tomato 3.25

Sautéed Seasonal Vegetables 3.25

Stacked Potato Au Gratin 4.25



## CELEBRATION

*Celebrating Good Health and Good Taste*

### STARTERS

#### Pistachio Crusted Scallops

Braised leeks and sweet red pepper jus 13.75  
(339 / 2.8 / 26.9)

#### ★ Crab and Roasted Red Pepper Dip

Fire grilled flatbread 10.50  
(400 / 9.5 / 42.7)

### ENTREES

#### Mustard Roasted Beef Tenderloin

Vegetable ratatouille and kalamata olive tomato nag 25.25  
(451 / 5.8 / 29.2)

#### Whole Wheat Pasta

Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 19  
(438 / 3.3 / 42.4)

#### Strawberry Salad

Goat cheese, toasted walnuts and Granny Smith apples 9.50  
(457 / 10.4 / 28.1)

#### Sweet Chili Glazed Salmon

Winter greens, toasted pepita seeds and sweet potatoes in miso broth 17.75  
(446 / 4.4 / 29.7)

\*Nutritional Key:

Calories / Saturated Fat (g) / Carbohydrates (g)

## COFFEES & TEAS

### Novus Gourmet Teas

Dragon Well Green, Wild Encounter, Sapphire Earl Grey or Citrus Chamomile 2.25

### Cappuccino

Choice of classic or vanilla served hot or cold 3

### Espresso

Dark Italian roast 3

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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