

# The Presidential Room

{at the City Club of Washington}

## Small Plates

### Sesame Seared Ahi Tuna

Watercress, cucumber, yuzu dressing and aged soy 16

### Crab Cake

Red pepper coulis and lemon 12

### Vine Ripened Tomato Soup

Grilled brioche goat cheese sandwich 8

### Garlic Chicken Flatbread

Balsamic braised onions, roasted red pepper and fresh mozzarella 10

### Buffalo Blue Cheese Chips

Creamy blue cheese, spicy buffalo sauce and crispy vegetable sticks 8

### Brussels & Bacon

Roasted brussels sprout tossed with braised bacon 8

## Sandwiches

### Kobe Truffle Burger

Brioche bun, goat cheese, oven-dried tomato and pickled red onion 18

### City "Club"

Smoked turkey, bacon, avocado, lettuce, tomato, Dijon mustard and mayonnaise served on toasted sourdough bread 16

### Crab Cake

Pan seared crab cake, bibb lettuce, tomato, fennel slaw and Old Bay lime tartar sauce served on a toasted brioche bun 18

### Lamb Burger

Fire grilled with rosemary aioli, arugula, cucumber and feta cheese served on a toasted potato roll 16

### Blackened Chicken Sandwich

Pan seared blackened chicken breast, cheddar, Swiss and avocado aioli served on a toasted potato roll 12

## Entree Salads

### Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 21

### Classic Caesar

Romaine lettuce tossed with creamy Caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp 17

### Ahi Nicoise

Black pepper seared ahi tuna, mixed greens, haricot vert, pee wee potatoes, grape tomatoes, olives, capers and lemon vinaigrette 18

### Cobb Salad

Chopped romaine, beefsteak tomato, avocado, grilled chicken breast, applewood bacon, Maytag bleu cheese, boiled egg and your choice of dressing 17

## Large Plates

### Jumbo Lump Crab Cakes

Wilted spinach, garlic and mango salsa 24

### Pan Seared Scallops

Cauliflower puree, heirloom tomato relish and balsamic reduction 23

### Bourbon Glazed Chicken Breast

Mashed potatoes, seasonal vegetables and bourbon pan gravy 19

### Steak Frites

Fire grilled N.Y. Strip, crispy potato frites, grilled tomato and bearnaise sauce 25

### Wild Mushroom Sauté

Caramelized onions and roasted garlic polenta 17

### Cheese Tortellini & Shrimp

Carbonara sauce, broccoli, grape tomatoes, basil chiffonade and parmesan 20

## FOR THE INDULGENCE

Delight yourself with one of our signature desserts.

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## RED

### Glass

BV Coastal Estates Cabernet Sauvignon 6  
 Charles & Charles Red Blend Meritage 10  
 Terrazas Altos del Plata Malbec 6  
 Terrazas Reserva Malbec 10  
 Chateau Ste. Michelle Indian Wells Merlot 9  
 Kim Crawford Pinot Noir 11  
 Robert Mondavi Private Selection Pinot Noir 7  
 Lock & Key Red Blend Meritage 8

### Bottle

Simi Cabernet Sauvignon 55  
 Charles & Charles Red Blend Meritage 38  
 Terrazas Reserva Malbec 35  
 Chateau Ste. Michelle Indian Wells Merlot 37  
 La Crema Pinot Noir 53

## WHITE

### Glass

Castello Banfi San Angelo Pinot Grigio 9  
 Kim Crawford Sauvignon Blanc 10  
 Chateau Ste. Michelle Indian Wells Chardonnay 9  
 14 Hands Chardonnay 8  
 La Marca Prosecco 8  
 Chandon Brut Classic Sparkling 12  
 Seven Falls Chardonnay 10  
 Rainstorm Pinot Gris 8

### Bottle

Castello Banfi San Angelo Pinot Grigio 37  
 Kim Crawford Sauvignon Blanc 39  
 Joel Gott Sauvignon Blanc 29  
 Simi Chardonnay 40  
 La Marca Prosecco 32

## BEER

### Handles

Blue Moon Belgium White 7  
 Sam Adams Boston Lager 7  
 Modelo Especial 7

### Bottles

Coors Light 5  
 Corona 6  
 Corona Light 6  
 Miller Lite 5  
 Stella Artois 6  
 Michelob Ultra 5  
 Heineken 6  
 Leffe Brune Belgian Ale 6  
 Kona Big Wave Golden Ale 7  
 Bud Light 5  
 Budweiser 5  
 Stella Artois 6

## LIBATIONS

Seasonal. Signature. Experimental.

### Bombay Sapphire Yuzu "Red Bull" Spritzer

bombay sapphire gin, monin yuzu puree, red bull, club soda 11

### ABSOLUT Rosemary Lemon

absolut vodka, cointreau, rosemary infused simple syrup, fresh lemon juice 10

### POM Crown Apple Mule

crown royal whiskey, pom pomegranate juice, lime juice, ginger beer 13

### Milagro Blackberry Margarita

milagro silver tequila, Cointreau, muddled blackberries, mint, simple syrup 12

### Tito's Chai Iced Tea

tito's vodka, chai syrup, lemon juice, orange bitters 10

### Maker's Mark Manhattan

maker's mark bourbon, sweet vermouth 13

**P**residential – Presidential Dining Room- The City Club of Washington offers some of the City's best cuisine prepared by our Executive Chef and expert culinary staff.



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

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

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