Starters

CALAMARI  15
Crisy Fried Calamari | Artichokes | Banana Peppers | Lemon Aioli | Spicy Marinara

SKYLINES BRUSSELS SPROUTS  11
Coat Cheese | Chili Honey | Almond

FIRETHORNE JUMBO SHRIMP COCKTAIL  21
Horseradish Cocktail Sauce

AHI TUNA TOWER  18
Nori Cracker | Spicy Ginger Aioli | Tamari Sauce | Wasabi Tobiko

STEAKHOUSE CHILI  12
Beef Tenderloin | Brisket | Cheddar | Sour Cream | Cornbread Crumbles

LOBSTER BISQUE  12
Sherry Cream | Lobster Meat

Salads

CLASSIC CAESAR  12
Romaine Lettuce | Parmesan Crisp | Torn Croutons | Garlic Caesar Dressing

SIGNATURE GINGHAM  12
Baby Greens | Seasonal Berries | Toasted Almonds | Blue Cheese | Mandarin Oranges | Gingham Dressing

KALE AND BEETS  12
Chopped Kale and Baby Greens | Roasted Beets | Manchego | Pears | Apple Cider Dressing

ADDITIONS
Grilled Chicken | Salmon

ASIAN CHOP
Pulled Chicken | Napa Cabbage | Romaine | Bell Pepper | Cilantro | Chili Lime Dressing | Peanut Soy Emulsion | Sub Sesame Crusted Ahi Tuna

Land and Sea

MAPLE BOURBON GLAZED SALMON  28
Whipped Parsnips | Baby Heirloom Carrots | Apple and Fennel Slaw

PAN ROASTED CHILEAN SEA BASS  36
Basmati Rice | Root Vegetables | Coconut Curry | Kaffir Lime Yogurt

AIRLINE CHICKEN BREAST  26
Butternut Squash Hash | Wild Mushrooms | Grilled Radichio | Mushroom Chicken Jus

GARAM MASALA CHARRED CARROTS  24
Vegetable Couscous | Paner | Apricot Chutney | Herb Gremolata

PAN SEARED SEA SCALLOPS  34
Sweet Corn Puree | Buttered Leek Risotto | Bacon | Blackberry Reduction

ASIAN GRILLED LAMB CHOPS  42
Soy Glazed | Stir Fried Vegetables | Cilantro Mint Sauce

Accompaniments

BAKED POTATO  5
GRILLED ASPARAGUS  8
ROASTED CAULIFLOWER AND FIG  8
JUMBO LUMP CRAB  4oz  15
BEAMSAI AIOLI
GRILLED LOBSTER TAIL  8oz  26
Popcorn Infused Butter

Wines by the Glass & Cruvinet

REDS
Decoy by Duckhorn | Pinot Noir  13
Belle Clos Clark & Telephone | Pinot Noir  26
Orin Swift 8 Years in the Desert | Zinfandel  25
Decoy by Duckhorn | Cab  14
Nickel & Nickel Branding Iron | Cab  38
Cakebread Cellars | Cab  33
Marques de Caceres Excellens | Red Blend  14

WHITES
Taittinger Brut la Francaise 375m  64
Mionetto | Prosecco  12
August Kesseler "R" | Riesling  11
Studio by Miraval | Rose  12
Tailbott Kali Hart | Chardonnay  14
Crich Hills | Chardonnay  27

The Butcher's Block

All of our steak is hand cut to order by master butchers and sourced from properly aged, Midwest grain fed cattle.

CENTER CUT FILET MIGNON  8oz  42
BONE-IN COWBOY RIBEYE  22oz  54
PRIME PORTERHOUSE  24oz  82
WAGYU TOMAHAWK for 2 32oz  125

SAUCES
House Made Steak Sauce | Brandy Peppercorn
Gorgonzola Fondue | Horseradish Cream | Foie Gras Butter +5

FIRETHORNE FAVORITES | SIGNATURE GOLD +10 | +25

NATHANIEL BROWN
Executive Chef
MARK STIER
Food & Beverage Director
JEFF MARKOWICZ
General Manager

*Reserving a table or ordering drinks, food and/or ordering a bottle of wine for later use does not reserve a seat. All food and beverage prices are subject to an automatic 20% Service Charge, a portion of which may be donated to the Club to support food and beverage career endowments. The service charge is not a gratuity. Please inform your server or bar tender if you have any food allergies or special dietary requirements.
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