

## TOWN CENTER CITY CLUB

# DINNER

### STARTERS

#### SPRING ROLLS

vegetable spring rolls with Mai Ploy dipping sauce  
\$10

#### SHRIMP MARTINI

five jumbo shrimp lightly poached and chilled-  
served in a martini glass with zesty cocktail sauce  
\$11

#### FRIED SHRIMP

Half-dozen butterflied, lightly fried and served  
with house sauce  
\$14

#### CHEESE & CHARCUTERIE

Chef's selection of cured meats and cheese,  
served with gourmet crackers  
\$18

### - SOUP/SALAD -

HOUSE SALAD	\$7
CAESAR SALAD	\$7
CRAB AND CORN CHOWDER CUP/BOWL	\$6/\$12

### ENTRÉES

#### FILET MIGNON

8oz topped with Demi Glace and served with  
roasted red potatoes and Chef's vegetables  
\$36  
\*add Crab \$9

#### SLOW ROASTED PRIME RIB

hand carved to order and served with creamy  
horseradish sauce, Au jus, and Chef's vegetables  
\$26 12oz  
\$31 16oz

#### GRILLED RIBEYE

topped with crispy fried onions and served with  
roasted potatoes and Chef's vegetables  
\$25

#### CRAB CAKE

Panko crusted jumbo lump crab pan seared over  
rice pilaf and Chef's vegetables  
\$32

#### SHRIMP ALFREDO

sauteed shrimp, spinach, and sun-dried tomatoes,  
in an Old Bay cream sauce over penne pasta  
\$25

#### ROSEMARY LEMON CHICKEN

free range airline cut with rosemary demi over  
wild rice pilaf and Chef's vegetables  
\$22

#### SIRLOIN

grilled and topped with herbed butter, over  
roasted potatoes and Chef's vegetables  
\$22