

MENU

APPETIZERS

Wing Flight Platter <i>Lemon Pepper, Roasted Garlic, Cajun Honey Glaze & Buffalo</i>	18
House-made Spinach & Grilled Artichoke Dip <i>Served with warm tortilla chips. Add crab meat for an additional \$4</i>	15
Crispy Potato Wedges <i>Served with ketchup & smoked paprika sour cream mayo</i>	10
Grilled Bacon Wrapped Shrimp <i>Large shrimp wrapped with premium bacon & topped with Cajun Honey Glaze</i>	16
Crispy Grouper <i>Served with hot sauce & house-made dill tartar sauce. Grilled or Fried</i>	16
Grilled Lobster Tail <i>Fresh Maine lobster tail topped with lemon herb butter. Served with warm pita bread</i>	** Market Price**
New Zealand Balsamic Glazed Lamb chops* <i>Lamb Chops (2) topped with mint salsa & red wine balsamic glaze</i>	** Market Price**
Crab & Shrimp Ravioli <i>House-made alfredo sauce served with garlic bread</i>	18
Spring Rolls <i>Served with sweet & sour sauce</i>	15
Mozzarella Sticks <i>Served with house-made marinara sauce</i>	14
CCC Sliders* <i>Each slider (2) is handcrafted and seasoned to perfection. Topped with lettuce, tomato & onion. Your choice of protein: Angus Beef Sliders 16 Shrimp Sliders 18 Salmon Sliders 20</i>	

SALADS

Wedge Salad <i>Classic wedge salad topped with creamy blue cheese dressing, tomatoes, bacon & blue cheese crumbles</i>	14
Classic Caesar Salad <i>Served with romaine lettuce, Caesar vinaigrette dressing, house-made croutons & parmesan cheese Add your choice of protein for an additional cost: Chicken 6.99 Shrimp 7.99 Salmon 8.99</i>	12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Please be advised that 18% gratuity will be automatically added to your bill

MENU

ENTRÉES

Impossible Burger <i>Impossible plant-based patty, lettuce, tomato, onions & avocado-mayo on a toasted bun</i>	16
Veggie Bowl <i>Squash, zucchini, peppers, onions, corn & tomatoes over rice. Served with a vegan creamy chipotle sauce Add your choice of protein for an additional cost: Chicken 6.99 Shrimp 7.99 Salmon 8.99</i>	14
Cajun Garlic Pasta <i>Served with peppers, onions & your choice of spinach or broccoli Add your choice of protein for an additional cost: Chicken 6.99 Shrimp 7.99 Salmon 8.99</i>	16
Twin Lobster Tails <i>Two fresh Maine lobster tails topped with lemon herb butter. Served with your choice of side</i>	** Market Price**
Cajun Honey Garlic Salmon* <i>Grilled salmon fillet with Cajun Honey Glaze served with rice and mixed vegetables</i>	36
New Zealand Balsamic Glaze Lamb Chops* <i>Topped with mint salsa & red wine balsamic glaze (4). Served with your choice of side</i>	** Market Price**
Hand-Cut Ribeye* <i>12 oz. USDA Choice Premium Black Angus steak basted with herb butter. Grilled or Seared Served with your choice of side</i>	42

SIDES 10

<i>Macaroni & Cheese</i>	<i>Rice: Yellow or White</i>
<i>Mashed Potatoes</i>	<i>Vegetable Medley</i>
<i>Sautéed Spinach & Roasted Garlic</i>	<i>Steamed Broccoli (cheese + \$1)</i>
<i>Seasoned French Fries</i>	<i>Sweet Potato Fries</i>

DESSERTS 8

*Add a scoop of vanilla ice cream for an additional 1.99
French press coffee or tea 5*

Cheesecake • Red Velvet Cake • Triple Chocolate Cake

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HAPPY HOUR

TUESDAY-THURSDAY 5PM-8PM
WEDNESDAY- ALL NIGHT (*Ladies Only*)

COCKTAILS & WINE

Peach Martini <i>House vodka, muddled lemon slices, agave, Peach Schnapps & orange juice</i>	6.5
Pineapple Martini <i>House vodka, muddled lemon slices, agave, pineapple juice & Grenadine</i>	6.5
Blueberry Martini <i>House vodka, muddled lemon slices, agave & Blue Curacao</i>	6.5
Cosmo Martini <i>House vodka, simple syrup, fresh lime juice & cranberry juice</i>	6.5
Dirty Martini <i>House vodka & olive juice</i>	6.5
House Wine <i>Sutter Home: Chardonnay, Moscato, Pinot Grigio</i> <i>19 Crimes: Cabernet Sauvignon, Red Blend</i>	6.5

SMALL PLATES

Wing Flight Platter <i>Lemon Pepper, Roasted Garlic, Cajun Honey Glazed & Buffalo (6)</i>	9
House Made Spinach & Grilled Artichoke Dip <i>Served with warm tortilla chips. Add crab meat for additional \$4</i>	7.5
Crispy Potato Wedges <i>Served with ketchup & smoked paprika sour cream (4)</i>	5
Crispy Grouper <i>Served with hot sauce & house-made dill tartar sauce. Grilled or Fried</i>	8
Bacon Wrapped Shrimp <i>Large shrimp wrapped with premium bacon & topped with Cajun Honey Glaze</i>	8

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SIGNATURE COCKTAILS

Our signature cocktails were created by our expert mixologists here at Cigar City Club

The Julius 13

Tito's Vodka & pineapple juice (Shaken)

Apple Old Fashioned 13

Crown Apple Old Fashioned

The Professional 14

Grand Marnier, Peach Schnapps, pineapple juice

Harvest Green Tea 14

Jameson, Peach Schnapps, lemon juice

Cherry Cola 16

Crown Vanilla, Triple Sec, sour mix, lime juice, simple syrup

Classic Mule 13

Your choice of house bourbon, tequila, or vodka, ginger beer, fresh lime

Pomegranate Mojito 13

Rum, pomegranate liqueur, fresh lime juice, mint leaves, soda, Grenadine

Wild Elderflower Margarita 14

1800 Reposado Tequila, Elderflower, fresh lime (Shaken)

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