

APPETIZERS

Wing Flight Platter 18

Lemon Pepper, Garlic Butter, BBQ, Cajun Honey Glaze & Buffalo

House-made Spinach & Grilled Artichoke Dip 15

Served with warm tortilla chips. Add crab meat for an additional 4, shrimp an additional 2

Crispy Potato Wedges 10

Served with ketchup & smoked paprika sour cream mayo

Grilled Bacon Wrapped Shrimp 16

Large shrimp wrapped with premium bacon & topped with Cajun Honey Glaze

Grouper 16

Grilled or fried crispy & served with hot sauce & house-made dill tartar sauce

Grilled or Fried Grilled Lobster Tail (Market Price)

Fresh Maine lobster tail topped with lemon herb butter Served with warm pita bread

New Zealand Balsamic Glazed Lamb chops (Market Price)

(4oz) topped with mint pico & pita bread

Crab & Shrimp Ravioli 18

House-Made Alfredo sauce served with garlic bread

Spring Rolls 15

Served with sweet & sour sauce

Southwest Chicken Eggrolls 17

Served with chipotle sauce

Grilled Oysters 18

Rockefeller (6)

CCC Sliders

(2) Beef Sliders 16 (w/ bacon, cheese & grilled onions)

(2) Salmon Sliders 20 (w/ lettuce, tomatoes & reduced creole cream sauce)

SALADS

House Salad 14

Topped with bacon, tomatoes, cheese & croutons

Your choice of dressing - honey mustard, raspberry vinaigrette, ranch or blue cheese

Add your choice of protein chicken 7 | Shrimp 8 | Salmon 11

Classic Caesar Salad 12

Served with romaine lettuce, Caesar vinaigrette dressing, house-made croutons & parmesan cheese

Add your choice of protein for an additional cost: Chicken 7 | Shrimp 8 | Salmon 11

Please be advised a 20% service charge will automatically be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

ENTRÉES

Impossible Burger 16

Impossible plant-based patty, lettuce, tomato, onions & chipotle sauce on a toasted bun w/ fries

Veggie Bowl 15

Vegetable Medley with seasoned rice

Add your choice of protein for an additional cost: Chicken **7** | Shrimp **8** | Salmon **11**

Cajun Garlic Pasta 20

With vegetable medley with Creole cream sauce served with grilled pita bread

Add your choice of protein for an additional cost: Chicken **7** | Shrimp **8** | Salmon **11**

Twin Lobster Tails (Market Price)

Two fresh Maine lobster tails topped with lemon herb garlic butter. Served with your choice of 2 sides & grilled pita bread

Cajun Honey Garlic Salmon 36

Grilled salmon fillet with your choice of 2 sides

New Zealand Balsamic Glaze Lamb Chops (Market Price)

(8oz) Balsamic glazed chops garnished with mint pico & served with your choice of 2 sides & grilled pita bread

Hand-Cut Ribeye 42

(12 oz) USDA Choice Premium Black Angus steak basted with herb butter. Grilled or Seared Served with your choice of 1 side & grilled pita bread

Tarragon Chicken 23

(8oz) Grilled chicken breast seared with tarragon & herbs & topped with a tarragon alfredo cream sauce. Served with your choice of 2 sides and grilled pita bread

Chilean Sea Bass 38

(6oz) Seared with Key West lemon blend & topped with shrimp. Served with your choice of 2 sides and grilled pita bread

SIDES 10

Macaroni & Cheese

Rice: Seasoned White Rice

Mashed Potatoes

Vegetable Medley

Sautéed Spinach & Roasted Garlic

Steamed Broccoli (add cheese for an additional **1**)

Seasoned French Fries / Sweet Potato Fries

Potatoe Wedges

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DESSERTS

Add a scoop of vanilla ice cream for an additional 2

Cheesecake 8

Red Velvet Cake 8

Triple Chocolate Cake 8

French Pressed Coffee 5

Tea 5

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)

The Alonzo 18

Hennessy Margarita (agave, lime juice, sour mix)

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, Grenadine, Coke

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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HAPPY HOUR
(MON-FRI / 5pm-8pm)

COCKTAILS & WINE

Peach Martini 6.5

House vodka, muddled lemon slices, agave, Peach Schnapps & orange juice Pineapple

Martini 6.5

House vodka, muddled lemon slices, agave, pineapple juice & Grenadine

Blueberry Martini 6.5

House vodka, muddled lemon slices, agave & Blue Curacao

Cosmo Martini 6.5

House vodka, simple syrup, fresh lime juice & cranberry juice

Dirty Martini 6.5

House vodka & olive juice

House Wine 6.5

Sutter Home: Chardonnay, Moscato, Pinot Grigio 19 Crimes: Cabernet Sauvignon, Red Blend

HAPPY HOUR
(MON-FRI / 5pm-8pm)

SMALL PLATES

Wing Flight 9

(6) Lemon Pepper, Garlic Butter, BBQ, Cajun Honey Glaze & Buffalo

Spinach & Artichoke Dip

House made served with warm tortilla chips

Add Crab for an additional 4

Add Shrimp for an additional 2

Potatoe Wedges 5

Served with smoked paprika sour cream

Grouper 8

Grilled or fried crispy & served with hot sauce & house-made dill tartar sauce

Grilled Bacon Wrapped Shrimp 8

Large shrimp wrapped with premium bacon & topped with Cajun Honey Glaze

20% OFF ALL REGULAR ENTREES DURING HAPPY HOUR

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