

Appetizers

Select Any Three

\$8.00 Per Person

CHICKEN PESTO FLATBREAD

Crisp flatbread, Provolone cheese, pesto sauce, roma tomatoes, and roasted chicken with a balsamic glaze

BUFFALO POPCORN SHRIMP

Crispy popcorn shrimp, served with spicy red pepper sauce, crisp vegetables, Danish bleu cheese dipping sauce

SPINACH DIP

Spinach, artichoke hearts, feta, parmesan & cream cheeses, warm pita chips

CRISP TENDERS

Fresh, hand breaded chicken tenders served with Buffalo and Ranch dipping sauces

\$10.00 Per Person

PETITE CRAB CAKES

Our signature crab cake recipe crafted into bite sized portions glazed with Meyer lemon aioli

FIRECRACKER CHICKEN QUESADILLA

Spicy chicken, grilled peppers, Colby-jack cheese in a toasted flour tortilla

BLACKENED SHRIMP

Grilled blackened shrimp, butter glazed, served skewered

PIMENTO CHEESE SLIDERS

House made roasted red pepper pimento cheese on butter grilled bread

Appetizer Platters & Dips

JUMBO SHRIMP COCKTAIL

* \$85.00 Platter (25 pieces) * \$160.00 Platter (50 pieces)

VEGETABLE CRUDITE

\$50.00 Platter (up to 25 people)

CHEESE & FRUIT DISPLAY

\$75.00 Platter (up to 25 people)

HOT SPINACH DIP

\$75.00 Per Platter (up to 25 people)

TUNA WON TONS

\$30.00 (25 pieces) \$60.00 (50 pieces)

OPTION 1

Choice of:

MARKET SOUP

Chef's creation, often inspired by seasonal & regional fresh ingredients, made with love

Or

HOUSE SALAD

Fresh mix of romaine and iceberg with house made garlic croutons, tomato and cucumber relish with Paris dressing

\$3.95 per person

OPTION 2

Choice of:

CRAB BISQUE

Creamy bisque, fresh blue crabmeat, sherry & cayenne butter

or

FIELD GREENS SALAD

Fresh baby field greens, tomato, cucumber, balsamic vinaigrette

or

CAESAR SALAD

Crisp romaine lettuce, Caesar dressing, croutons

\$5.95 per person

Lunch Entrée Selections

Select Three From Any Price Category

\$9.95 per person

BRANDED CHEESE BURGER

*Certified Angus Beef,
grilled with cheddar
cheese, caramelized
onions, seasoned fries*

CHEDDAR CHICKEN SANDWICH

*Grilled chicken breast
topped with honey
mustard & cheddar
cheese, and garnished
with tumbleweed onions
served with seasoned
fries*

BLACKENED SHRIMP

*Grilled shrimp skewer
blackened and butter
glazed over a bed of
saffron rice*

FLATBREAD SALAD with GRILLED CHICKEN

*Soft leafy lettuce, crispy
flatbread, bacon, fresh
tomato, corn, red onion,
honey mustard dressing
topped with grilled sliced
chicken breast*

\$11.95 per person

BOURBON PECAN CHICKEN

*Marinated boneless
chicken breast, honey
pecan coated, basket
fried, served with
bourbon pecan cream
sauce, garlic mashed
potatoes & green beans*

SANTA FE CHICKEN WRAP

*Cool, border-spiced
chicken salad wrapped
in a griddled flour
tortilla with melted,
Colby-jack cheese, sour
cream & mild tomato
salsa, seasoned fries*

BUTTERCRUMB TROUT

*Fresh trout fillet pan
seared, herb-butter
crumb topped, baked to
golden brown, citrus
beurre blanc, saffron
rice & seasonal
vegetables*

CAESAR SALAD with BLACKENED SALMON

*Traditional Caesar
salad with blackened
fresh Atlantic salmon*

\$14.95 per person

CITYCHURRI CHICKEN & SHRIMP

*Char-grilled chicken
and shrimp, glazed with
our own citychurri
sauce, saffron rice &
seasonal vegetables*

SMOTHERED BEEF TENDERLOIN

*Medallions of filet
mignon topped with
forest mushroom hunter
sauce, over garlic
mashed potatoes with
tumbleweed garnish*

MARYLAND CRAB CAKE

*Hand crafted broiled
Maryland style lump
crab cake, Meyer lemon
aioli, saffron rice &
seasonal vegetables*

SALMON MOJITO

*Fresh salmon fillet
grilled & basted with a
rum and fresh mint laced
mojito sauce, saffron rice
& seasonal vegetables*

Dinner Entrée Selections

Select Three From Any Price Category.

\$18.95 per person

SALMON MOJITO

*Fresh salmon fillet
grilled & basted with a
rum and fresh mint laced
mojito sauce*

SMOTHERED BEEF TENDERLOIN

*Strips of filet mignon
topped forest mushroom
hunter sauce*

BOURBON PECAN CHICKEN

*Marinated boneless
chicken breast, honey
pecan coated, basket
fried, served with
bourbon pecan cream
sauce*

\$20.95 per person

BUTTER CRUMB TROUT

*Fresh trout fillet pan
seared, herb-butter
crumb topped, baked to
golden brown, citrus
beurre blanc*

RIBEYE

*Top choice 8-ounce
Certified Angus Beef,
char-grilled and served
medium*

CITYCHURRI CHICKEN & SHRIMP

*Char-grilled chicken
and shrimp, glazed with
our own citychurri sauce*

\$23.95 per person

MARYLAND CRAB CAKES

*Hand crafted broiled
Maryland style lump
crab cake, Meyer lemon
aioli*

PORTABELLA MUSHROOM FILET MIGNON

*Aged, 6-ounce thick cut
tenderloin filet enhanced
with our portabella
mushroom sauce, grilled
to medium*

PORK CHOPS

*Char-grilled twin
premium pork chops,
enhanced with brandy
apple thyme sauce*

BAR NONE PRIME RIB

Heavily marbled, well aged Top Choice Angus beef, 7-spice rubbed crust, slow roasted until fork tender, served with horseradish cream sauce served medium

8oz. \$20.95 12oz. \$22.95 16oz. \$25.95

Dinner Entrée Selections

Select Three From Any Price Category.

\$29.95 per person

PORTABELLA MUSHROOM FILET MIGNON

Aged, choice 9-ounce, thick cut tenderloin filet enhanced with our portabella mushroom sauce, grilled to medium

COWBOY RIBEYE

Very well marbled, 16- ounce Certified Angus Beef, bone- in, 7 spice herb dusted, grilled to medium

SHRIMP & LOBSTER PASTA

Jumbo shrimp and cold water lobster tail sautéed with fresh spinach, artichokes and mushrooms in a light lemon caper white wine sauce with trottolo pasta

CITY SURF & TURF

6- ounce petite filet mignon with our signature portabella mushroom sauce, grilled to medium, paired with a cold water lobster tail with drawn butter

\$34.95

ALONG WITH DINNER

All Entrees Include CityRange Bread Service, Coffee, Tea or Choice of Fountain Beverage

Select Two Side Dishes To Accompany All Entrée Selections

Garlic Mashed Potatoes, Seasonal Vegetables

Saffron Rice, Baked Idaho Potato, Broccoli, or Seasonal Asparagus

Dessert Sensations

Select One Dessert Please

CHOCOLATE CAKE

Layers of dark chocolate cake and smooth chocolate mousse

KEY LIME PIE

Real Key Lime juice with a hint of gold tequila, quiescently frozen pastry cream, buttery graham cracker crust, mango & raspberry purees

CHEESECAKE

New York style cheesecake served with fresh strawberry sauce and plenty of whipped cream

\$5.95 per person

+Sales tax and 20% gratuity

INCLUDED IN LUNCH & DINNER EVENTS:

Plain or Garlic Loaf Bread, Coffee, Tea or Choice of Fountain Beverage

