

Appetizers & Flatbreads

- TUNA WONTONS** Award winning! Fresh sashimi tuna, spicy aioli, scallions, pickled ginger, sweet soy glaze atop bite size crispy wontons 4/ 3.95 8/ 7.95
- CALAMARI & GREEN BEAN TEMPURA** Buttermilk soaked calamari and fresh green beans, flash fried, sweet red chili dipping sauce 8.95
- BUFFALO POPCORN SHRIMP** Crispy fried shrimp tossed in a spicy red pepper sauce, served with Danish bleu cheese dressing 7.95
- SPINACH DIP** Spinach, artichoke hearts with feta, parmesan and cream cheese, warm pita chips 7.95
- PETITE CRAB CAKES** Our signature crab cake recipe crafted into bite size portions, glazed with Meyer lemon aioli, balsamic baby greens 9.95
- GRILLED BRIE** Soft, semi-ripened grilled Brie, homemade strawberry red onion marmalade, fresh fruit and sliced focaccia 10.95
- WILD SHRIMP COCKTAIL** Caught at sea jumbo shrimp, served very chilled with CityCocktail sauce 11.95
- FRIED OYSTERS** Southern fresh select oysters, hand breaded New England style, served with homemade caper tartar sauce 12.95
- STEAKHOUSE FLATBREAD** Fresh warm flatbread topped with grilled tender beef tips, mushrooms, provolone cheese, scallions and our own CityRange steak sauce 5.95
- GOAT CHEESE PORTABELLA FLATBREAD** Crumbled goat cheese, homemade marinara, portabella mushrooms and fresh basil atop warm flatbread 5.95
- CHICKEN PESTO FLATBREAD** Crisp flatbread, provolone cheese, pesto sauce, roma tomatoes, and roasted chicken with a balsamic glaze 5.95
- SIGNATURE TRIO** A shareable sampler of our best.....crab cakes, shrimp cocktail and tuna wontons 9.95

Soups

- CRAB BISQUE** Creamy bisque, fresh blue crabmeat, sherry cayenne butter & spring onion garnish 5.95
- PRIME RIB CHILI** House made Black Angus prime rib chili, ground beef, ancho chilies, cheddar- jack cheese, sour cream & spring onions 5.95
- MARKET SOUP** Chef's creations, inspired by seasonal & regional fresh ingredients, made with love

Range Your Own Salad...

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| TOSSED GREENS Baby field greens, diced Roma tomatoes, cucumber, croutons with balsamic vinaigrette 3.95 | PECAN AND GORGONZOLA SALAD Baby field greens, gorgonzola cheese, sliced pears and grapes, candied pecans with pomegranate vinaigrette 5.95 |
| FLATBREAD SALAD Crisp greens, just baked flatbread, bacon, tomato, roasted corn, red onion, dressed with honey mustard 4.95 | TRADITIONAL CAESAR SALAD Crisp romaine lettuce, croutons, anchovy garnish upon request, tossed with our classic Caesar dressing 4.95 |
| BIG HOUSE SALAD Fresh mix of romaine & iceberg with house made garlic croutons, tomato cucumber relish, with a light and creamy Paris dressing 3.95 | WEDGE SALAD Crisp slice of iceberg lettuce, diced Roma tomatoes, bacon, chopped egg, homemade Bleu cheese dressing 3.95 |

... with City Toppers

Select: Chicken (4.00) Shrimp (6.00) Churri Beef (6.00) Salmon (8.00) Sashimi Tuna (12.00)
Prepared to Your Liking: Grilled, Pan Seared, Blackened, Flash Fried, Buffalo or Popcorn

Two For You

Any Soup and Salad pairing 8.00
Any Soup or Salad paired with any Flatbread, Pimento Cheese Sliders, or 1/2 Panini 10.00
Any Soup or Salad paired with Prime Rib Melt or Lobster Slider 13.00

Ask about our NEW Ultra Fit Menu!
*Flavorful, Seasonal Ingredients * Heart Healthy * Low Calorie

Sandwiches and Burgers

LOBSTER ROLL SLIDERS Traditional New England style lobster salad stuffed in mini butter grilled rolls, seasoned fries
2/ 9.95 4/ 16.95

SANTA FE CHICKEN WRAP Chilled cilantro spiced chicken salad, wrapped in a grilled flour tortilla with melted cheddar-jack cheese, sour cream & mild tomato salsa, seasoned fries 9.95

CITY CHEESESTEAK Shaved prime rib, grilled peppers, onions & provolone cheese, garlic ranch on toasted French roll, seasoned fries 9.95

GRILLED PIMENTO CHEESE SLIDERS Sliders stuffed with house made roasted red pepper pimento cheese, butter grilled and served with fresh fried green tomato bites and home style cole slaw 2/ 5.95 3/ 7.95

CHICKEN DIPPER PANINI Pressed Cuban roll stuffed with shaved chicken, roasted red peppers and a layer of our famous spinach and artichoke dip, served with orzo salad 6.95

YANKEE POTROAST SANDWICH Open face sandwich with fork tender braised sirloin, root vegetables, garlic mashed potatoes, homemade gravy 7.95

PRIME RIB MELT Char-grilled Top Choice Angus Beef prime rib served open faced on toasted Cuban bread laced with horseradish sauce, smothered with caramelized onions, mushrooms, roasted red peppers and melted swiss cheese, served with seasoned fries, cole slaw and warm au jus 10.95

RANGE BURGER Black Angus beef topped with sautéed mushrooms, cheddar cheese, smoked bacon & horseradish sauce, seasoned fries 9.95

STEAKHOUSE BURGER Swiss cheese, tumbleweed onions & CityRange steak sauce on top of char-grilled Black Angus beef, seasoned fries 8.95

BRANDED BURGER Black Angus beef, caramelized onions, grilled "neat" or with cheddar cheese, seasoned fries 8.95

-Burgers are cooked to desired temperature, FDA recommends all burgers be cooked to a minimum of 155 degrees.

Lunch Entrées

Lunch Entrées are also available in dinner portions.

SEARED SALMON AND GREENS Seared fresh Atlantic salmon served over a bed of balsamic vinaigrette tossed baby field greens, grilled bread and cucumber tomato relish 11.95

FISH AND CHIPS Tempura fried cod served with caper tartar sauce, seasoned fries & cole slaw garnish 9.95

BOURBON PECAN CHICKEN Marinated boneless chicken breast, pecan coated and flash fried, topped with bourbon pecan cream sauce, served with garlic mashed potatoes & seasonal vegetables 9.95

BLUE CRAB CAKE Our signature all-lump broiled crab cake drizzled with Meyer lemon aioli, served with fresh asparagus and saffron rice 9.95

SMOTHERED BEEF TENDERLOIN Two filet tails, topped with roasted shallots, garlic, forest mushrooms & tomato demi-glace, tumbleweed onions, garlic mashed potatoes 12.95

BUTTER CRUMB TROUT Fresh trout fillet pan seared, herb-butter crumb topped, baked to golden brown, beurre blanc, served with saffron rice, seasonal vegetables 10.95

GRILLED SALMON MOJITO Fresh Atlantic salmon fillet, rubbed in fresh lime juice & sea salt, grilled & glazed with rum-laced mojito beurre blanc, saffron rice, seasonal vegetable 12.95

CITYCHURRI STEAK AND SHRIMP Marinated Choice sirloin char-grilled with seasoned shrimp, topped with a fresh herb chimichurri sauce, served with saffron rice, seasonal vegetables 12.95

City Specialties

City Specialties include your choice of side.

RIBEYE 8 oz. Very well-marbled, Top Choice Angus Beef, 7-spice herb dusted, served with garlic mashed potatoes and seasonal vegetables 16.95

NEW YORK STRIP 12oz. Top Choice Angus Beef, topped with our own CityRange steak sauce & tumbleweed onions 25.95

PORTERHOUSE STEAK 20oz. Top Choice Angus Beef, or higher grade, carefully aged, bone-in for extra flavor 31.95

PETITE FILET 6oz. Center cut filet, served with our signature portabella mushroom sauce 19.95

CitySides...3.95

Seasonal Vegetables, Sautéed Spinach, Saffron Rice, Baked Potato
Garlic Mashed Potatoes, Seasoned Fries, Sweet Potato, Pasta Salad
Asparagus...4.95