

A La Carte

STARTERS/ SOUPS/ SALADS

★ 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, served with 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 cakes 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 & sliced bread 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

SIGNATURE TRIO

A shareable sampler of our best.....crab cakes, shrimp cocktail and tuna wontons 9.95

★ 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, often inspired by seasonal and regional fresh ingredients, made with love

HOUSE SALAD

Fresh mix of romaine & iceberg with house made garlic croutons, tomato cucumber relish, with a light and creamy Paris dressing 3.95

TRADITIONAL CAESAR SALAD

Crisp romaine lettuce, croutons, anchovy garnish upon request, tossed with our classic Caesar dressing 4.95

TOSSED FIELD 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 and pomegranate vinaigrette 5.95

CitySuppers

CityRange classics, most with your choice of lighter or heartier portions, all with a House or Caesar salad

Add one of our "Just Enough" 2.95 desserts to make a great, affordable three course meal.

SMOTHERED BEEF TENDERLOIN

Two filet mignon tails, topped with roasted shallots, garlic, forest mushrooms & tomato demi-glace, tumbleweed onions, served with garlic mashed potatoes 15.95-- Three Filet tails 19.95

★ GRILLED SALMON MOJITO

Fresh Atlantic salmon fillet, rubbed in lime juice & sea salt, grilled and glazed with rum-laced mojito beurre blanc, saffron rice and seasonal vegetable garnish 14.95 -- With grilled shrimp -19.95

BUTTER CRUMB TROUT

Fresh trout fillet pan seared, herb-butter crumb topped, baked to golden brown, citrus beurre blanc, saffron rice and seasonal vegetable garnish 13.95-- Two fillets 18.95

PORK CHOP

Bone in char-grilled pork accented by brandy apple thyme sauce, garlic mashed potatoes & seasonal vegetables 12.95 -- Two Chops 19.95

BOURBON PECAN CHICKEN

Marinated boneless chicken breast, pecan coated and flash fried, served with bourbon pecan cream sauce, garlic mashed potatoes & seasonal vegetable garnish 12.95 -- Two filets 18.95

FISH & CHIPS

Tempura fried cod served with caper tartar sauce, seasoned fries & cole slaw garnish 12.95 -- Add tempura shrimp & oysters 21.95

RIBEYE

8 oz. Very well-marbled, Top Choice Angus Beef, 7-spice herb dusted, served with garlic mashed potatoes and seasonal vegetables 18.95

★ BLUE CRAB CAKE

Our signature all-lump broiled crab cakes drizzled with Meyer lemon aioli served with fresh asparagus and saffron rice 14.95 -- Two Crab Cakes 19.95

★ Denotes a CityRange signature item

Range Favorites

★ BLACK & BLUE

Lightly blackened tenderloin medallions, pan-seared, layered with blue crab cakes, topped with béarnaise sauce blend, served with garlic mashed potatoes & asparagus 23.95

CAJUN TUNA WITH SHRIMP OR OYSTERS

Fresh sashimi tuna, blackened and pan seared, served over chorizo rice with asparagus and your choice of crispy fried oysters or shrimp 19.95

BBQ BABY BACK RIBS

Spice rubbed, slow roasted full rack, basted with our own tangy barbeque sauce, served with seasoned fries & cole slaw 23.95 Half Rack.....14.95

CITYCHURRI STEAK & SHRIMP

Marinated Choice sirloin char- grilled with shrimp, topped with our own fresh herb CityChurri sauce, served with saffron rice & seasonal vegetable garnish 21.95

SHRIMP & LOBSTER PASTA

Jumbo shrimp and cold water lobster meat, sautéed with fresh spinach, artichokes and mushrooms in a light lemon caper white wine sauce, tossed in trottolo pasta 15.95

CitySpecialties

PETITE FILET

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

★ BAR NONE PRIME RIB

Top Choice Angus Beef, 7-spice rub crust, slow roasted until fork tender, horseradish cream sauce, char-grilled on request 8oz. 18.95 12oz. 23.95 16oz. 27.95

★ PETITE FILET OSCAR

6oz.filet char-grilled, topped with fresh crab meat, béarnaise sauce and grilled asparagus. 24.95

PORTERHOUSE STEAK

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

★ PORTABELLA MUSHROOM FILET MIGNON

9oz. Choice, or higher grade, thick center cut filet, signature portabella mushroom sauce 31.95

COWBOY RIBEYE

One pound of bone- in, well marbled Top Choice Angus Beef or higher grade, 7- spice herb dusted 29.95

NEW YORK STRIP

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

RIBEYE

12oz. Well aged Top Choice Angus Beef or higher grade, char- grilled to perfection 22.95

All CitySpecialty Steaks are aged a minimum of 21 days and include your choice of side.
To enhance your steak...

Blue Cheese Pesto Crust 3.00, Bearnaise 2.00, Sautéed Mushrooms 2.00, Caramelized Onions 2.00
Grilled or Blackened Shrimp Skewer 5.00, Crab Oscar 7.00, Broiled Maine Lobster Tail 12.00

CitySides...3.95

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



Especially created by our chefs in partnership with Coops Health & Fitness and Defendis.com
Delicious choices that are heart healthy, low calorie & low sodium

ROASTED RED PEPPER SALMON

Fresh Atlantic salmon grilled, served with snappy garlic green beans, roasted red pepper coulis, baked Idaho or sweet potato, corn and micro green garnish 15.95

LEMON & FENNEL ROASTED TROUT

Oven roasted trout served with braised fennel, grilled lemons and asparagus served over parsnip mash
5oz. 13.95 10oz. 18.95

FILET MEDALLIONS

Beef tenderloin medallions, grilled to your liking, served with balsamic marinated grilled vegetables and a baked Idaho or sweet potato 4oz. 13.95 6oz 17.95 8oz. 21.95

CORIANDER DUSTED CHICKEN

Fresh grilled chicken tenders, lightly seasoned, served over a chilled vegetable orzo medley and lemon and herb marinated shoestring zucchini straws 4oz. 8.95 8oz. 15.95

SESAME CRUSTED AHI TUNA

Grilled fresh sashimi grade tuna with asparagus, tomatoes and mushrooms on a bed of bean thread noodles
4oz. 17.95 8oz. 27.95