

Appetizers

Spinach Dip

Spinach, artichoke hearts with feta, parmesan and cream cheese, pita chips \$8.95

Calamari & Green Bean Tempura

Buttermilk soaked calamari and fresh green beans flash fried, sweet red chile dipping sauce \$7.95

Wild Shrimp Cocktail

Wild, caught at sea colossal shrimp, served on ice with City Cocktail sauce \$10.95

Crab and Onion Gratin

A creamy blue crab and onion casserole, baked to a golden brown with focaccia toast points \$9.95

Fried Oysters

Southern fresh select oysters, prepared New England style, caper tartar sauce \$9.95

Buffalo Popcorn Shrimp

Crispy rock shrimp tossed in a spicy red pepper sauce, Danish bleu cheese dressing \$7.95

★ Garlic Mussels

New Zealand green lip mussels pan roasted in a garlic laced smoked tomato broth, bacon garnish, toast points \$9.95

★ Petite Crab Cakes

Our signature crab cake recipe in bite size portions glazed with Meyer lemon aioli \$9.95

Grilled Brie

Soft, semi-ripened char-grilled cheese, spiced strawberry marmalade, fresh fruit and sliced focaccia \$8.95

Steakhouse Flatbread

Fresh grilled flatbread topped with grilled tenderloin tips, mushrooms, provolone cheese & chives and CityRange Steak sauce glaze \$8.95

Soups

★ Crab Bisque

Creamy bisque, fresh blue crabmeat, sherry cayenne butter & chive garnish \$5.50

Triple Cheese French Onion Soup

Traditional onion soup topped with a house baked crouton and provolone & romano cheeses, parmesan chip garnish \$4.50

Salads

Flatbread Salad

House salad mix, crisp just-baked garlic sesame flatbread, sugar-cured bacon, tomato, roasted corn, red onion with honey mustard dressing \$3.95

Tossed Field Greens

Baby field greens, diced Roma tomatoes, cucumber, croutons with balsamic vinaigrette \$2.95

Traditional Caesar Salad

Crisp romaine lettuce, croutons, tomato wedge, with anchovy garnish, with classic caesar dressing \$2.95

Continental Salad

Iceberg lettuce wedge, sugar-cured bacon, chopped egg, tomato, croutons & chickpeas with Louis dressing \$3.95

★ Pecan and Gorgonzola Salad

Baby field greens, gorgonzola cheese, sliced pears and grapes, candied pecans and pomegranate vinaigrette \$4.95

Prime Rib

Our Bar None Prime Rib is heavily marbled well aged top choice Angus beef, 7-spice rub crust, slow roasted until fork tender, horseradish cream sauce & garlic Romano mashed potatoes, char-grilled on request
9oz \$17.95 12oz \$19.95 16oz \$21.95

★ Denotes CityRange House Specialty

**18% gratuity added to parties of 7 or more



Grill Favorites

★ Black & Blue

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

Grilled Salmon Mojito

Fresh Atlantic salmon fillet, rubbed in fresh lime juice & sea salt, grilled and glazed with rum-laced mojito beurre blanc, served with wild rice and ribbon vegetables \$17.95

★ Smothered Beef Tenderloin

Three filet mignon tails, topped with roasted shallots, garlic, forest mushrooms & tomato demi-glace, tumbleweed onions, served with garlic romano mashed potatoes \$19.95

Pork Chops

Twin French cut chops, jerk-seasoned then char-grilled, brandy apple thyme sauce, served with garlic Romano mashed potatoes & sautéed green beans \$17.95 Single chop \$13.95

Mahi Mahi

Grilled fresh Mahi fillet served over sautéed baby spinach and wild rice, topped with a Mediterranean vegetable melange and balsamic glaze \$18.95

CityChurri Steak and Shrimp

Filet medallions, char-grilled with seasoned shrimp, topped with a fresh basil chimichurri sauce, served with wild rice and ribbon vegetables \$19.95

City Specialties

Herb Crusted Rib Eye, 14oz

Very well-marbled, aged top choice Black Angus beef, 7-spice herb dusted \$22.95
Savor cut 10oz \$17.95

Porterhouse Steak, 20oz

Top choice Black Angus beef, carefully aged, bone-in for extra flavor \$26.95

★ Portabella Mushroom Filet Mignon, 9oz

Top choice thick center cut filet, enhanced with our portabella mushroom sauce \$24.95
Petite Filet 6oz 19.95

Kansas City Bone-In Strip, 14oz

Top choice Black Angus beef, topped with CityRange steak sauce, tumbleweed onion garnish \$23.95

★ Petite Filet Oscar

Petite filet grilled to order topped with fresh crab meat, béarnaise sauce and grilled asparagus \$26.95

Range Your Steak

All steaks come with your choice of potato

★ Bleu Cheese Pesto Crust \$3.00

Béarnaise \$2.00

Sautéed Mushrooms \$2.00

Caramelized Onions \$2.00

Grilled or Blackened Shrimp Skewer \$5.00

Broiled Lobster Tail \$12.00

Crab Oscar \$7.00

Fried Oysters \$6.00

CityRange serves only the highest level USDA Choice or higher Midwestern grain-fed Black Angus beef

Range Favorites

Bourbon Pecan Chicken

Marinated boneless, skinless chicken breasts, pecan coated, flash fried then baked, bourbon pecan cream sauce, served with garlic romano mashed potatoes & sautéed green bean garnish \$17.95

Yankee Pot Roast

Fork Tender, braised sirloin, root vegetables, roasted Idaho potatoes and homemade gravy \$15.95

Butter Crumb Trout

Fresh trout fillets pan seared, herb-butter crumb topped, baked to golden brown, citrus beurre blanc, served with wild rice and vegetable garnish \$16.95
Single fillet \$12.95

Herb Stuffed Chicken

Fresh chicken breast, lightly breaded then stuffed with herb laced Boursin cheese, baked to golden brown, served with wild mushroom risotto and broccolini garnish \$16.95

★ Blue Crab Cakes

Two of our signature all-lump crab cakes, broiled then drizzled with Meyer lemon aioli served with fresh asparagus and wild rice \$19.95
One Crab Cake \$13.95

Champagne Lobster Ravioli

Ricotta cheese stuffed raviolis in a light champagne cream sauce, sautéed with Maine lobster meat, oyster mushrooms, fresh fennel & leeks \$18.95

Fisherman's Platter

Shrimp, scallops, & whitefish fillet, tempura battered & fried with select oysters, served with potato wedges and Napa slaw, cocktail & tartar sauce sides & lemon \$18.95

BBQ Baby Back Ribs

Spice rubbed, slow roasted full rack, basted with our own tangy barbeque sauce, served with seasoned fries & Napa slaw \$19.95 Half Rack.....\$14.95

SIDES--Broccolini \$3.00 Asparagus \$4.00 Seasoned Fries \$3.00 Sautéed Spinach \$3.00 Risotto \$4.00
Baked Potato \$3.00 "Crowded" Potato \$4.00 Garlic Romano Mashed Potatoes \$3.00
Wild Rice \$3.00 Ribbon Vegetables \$3.00 Cinnamon Butter Pecan Sweet Potato \$3.00