

Appetizers

Scratch made, portions to share... or not to share...

★ Tuna Wontons

Fresh sashimi tuna, spicy aioli, scallions, pickled ginger, sweet soy glaze, all atop bite size crispy wontons 5.95

Spinach Dip

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

Calamari & Green Bean Tempura

Buttermilk soaked calamari and fresh green beans, flash fried, served with sweet red chili dipping sauce 7.95

Wild Shrimp Cocktail

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

Fried Oysters

Southern fresh select oysters, hand breaded New England style, served with homemade caper tartar sauce 10.95

Buffalo Popcorn Shrimp

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

Grilled Brie

Soft, semi-ripened grilled Brie, homemade strawberry red onion marmalade, fresh fruit & sliced focaccia 8.95

★ Petite Crab Cakes

Our signature crab cake recipe crafted into bite size portions, glazed with Meyer lemon aioli, balsamic baby greens 9.95

Signature Trio

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

Flatbreads

Also shareable, and craveable

Goat Cheese Portabella

Warm crumbled goat cheese, homemade marinara, portabella mushrooms and fresh basil atop warm flatbread 6.95

Grilled Vegetable

Grilled zucchini, squash, eggplant, portabella mushroom and red pepper atop warm flatbread with smoked tomato sauce, feta cheese and fresh basil 6.95

★ Steakhouse

Fresh warm flatbread topped with grilled tenderloin tips, mushrooms, provolone cheese, scallions and our own CityRange Steak sauce 9.95

Chicken Pesto

Crisp flatbread, Provolone cheese, pesto sauce, roma tomatoes, and roasted chicken with a balsamic glaze 7.95

Soups

★ Crab Bisque

Creamy bisque, fresh blue crabmeat, sherry cayenne butter & chive garnish 5.95

Market Soup

Chef's creations, often inspired by seasonal and regional fresh ingredients, made with love, market price

Black Bean

Traditional spicy black bean puree with chorizo, sour cream, chive and tortilla strip garnish 4.95

Salads

House Salad

Fresh mix of romaine, iceberg and radicchio with house made garlic croutons, tomato and cucumber relish, with Paris dressing 2.95

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

★ Denotes a CityRange signature item

Range Favorites

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 17.95

Pork Chops

French cut chops, jerk-seasoned then char-grilled, brandy apple thyme sauce, served with garlic mashed potatoes & sautéed green beans 17.95

Champagne Shrimp & Lobster Ravioli

Ricotta cheese stuffed raviolis in a light champagne cream sauce, sautéed jumbo shrimp, Maine lobster meat, mushrooms, fresh fennel & leeks 19.95

★ 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

★ Smothered Beef Tenderloin

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

Fisherman's Platter

Shrimp & whitefish fillet, tempura battered & fried with select oysters, served with potato wedges and cole slaw, cocktail & tartar sauce 19.95

BBQ Baby Back Ribs

Spice rubbed, slow roasted full rack, basted with our own tangy barbecue sauce, served with seasoned fries & cole slaw 19.95 Half Rack.....14.95

Yankee Pot Roast

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

★ Prime Rib

Our Bar None Prime Rib is heavily marbled, well aged, top choice Angus beef, 7 spice rubbed, slow roasted, horseradish cream sauce & garlic mashed potatoes, char-grilled upon request

9oz 17.95 12oz 19.95 16oz 21.95

City Specialties

Cowboy Ribeye, 16oz

Very well-marbled, aged top choice bone-in Black Angus beef, 7-spice herb dusted 24.95

Porterhouse Steak, 20oz

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

★ Portabella Mushroom Filet Mignon, 9oz

Choice thick center cut filet, enhanced with our portabella mushroom sauce 25.95

Petite Filet, 6oz

Smaller, tender filet, served with our same signature portabella mushroom sauce 19.95

New York Strip

Aged Black Angus beef, 12oz., topped with our own CityRange steak sauce, tumbleweed onion garnish 23.95

Range Your Steak

★ 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 Maine Lobster Tail 12.00

Crab Oscar 7.00

All steaks come with your choice of potato

★ Petite Filet Oscar

Petite filet char-grilled, topped with fresh crab meat, béarnaise sauce and grilled asparagus. 26.95

City Suppers

CityRange classics, most with small or full plate options, all served with your choice of House or Caesar salad

★ Grilled Salmon Mojito

Fresh Atlantic salmon fillet, rubbed in lime juice & sea salt, grilled and glazed with rum-laced mojito beurre blanc, wild rice and vegetable garnish 16.95 -- With grilled shrimp -19.95

Herb Spiced Ribeye, 8 oz.

Very well marbled, aged Black Angus Beef, 7-spice herb crust, served with garlic mashed potatoes and green beans 18.95

Range Burger

Black Angus beef, mushrooms, cheddar cheese, bacon & horseradish sauce, seasoned fries 10.95

Bourbon Pecan Chicken

Marinated boneless, skinless chicken breast, pecan coated, flash fried then baked, bourbon pecan cream sauce, served with garlic mashed potatoes & sautéed green bean garnish 12.95 -- Two filets 18.95

CityChurri Steak & Shrimp

Two filet medallions, char-grilled with seasoned shrimp, topped with a fresh herb chimichurri sauce, served with wild rice and vegetable garnish 15.95-- Three medallions 21.95

City Cheesesteak

Shaved prime rib, grilled peppers, onions & provolone cheese, garlic ranch on toasted French roll, seasoned fries 11.95

★ Blue Crab Cake

Our signature all-lump crab cakes, broiled and drizzled with Meyer lemon aioli served with fresh asparagus and wild rice 14.95 -- Two Crab Cakes 21.95

Butter Crumb Trout

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

SIDES-- Broccoli 3.00 Asparagus 4.00 Seasoned Fries 3.00 Sautéed Spinach 3.00
Baked Potato 3.00 "Crowded" Potato 4.00 Garlic Mashed Potatoes 3.00 Wild Rice 3.00
Julienne Vegetables 3.00 Potato Wedges 3.00 Green Beans 4.00 Cinnamon Butter-nut Sweet Potato 3.00