

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
- CRAB & 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
- WILD SHRIMP COCKTAIL** Wild, caught at sea colossal shrimp, served on ice with City Cocktail sauce \$10.95

Soups, Salads and Flatbreads

- 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
- SHRIMP LOUIS SALAD** Baby iceberg wedges, chilled jumbo shrimp with classic Louis dressing, chopped egg, bacon, chick peas, tomatoes & croutons \$9.95
- SEARED SALMON AND GREENS** Seared fresh Atlantic salmon on top of basil vinaigrette laced greens, focaccia bread and creamy cucumber dill salad \$9.95
- THAI CHICKEN CHOPPED SALAD** Asian salad mix with Napa and red cabbage, baby greens and broccoli slaw, tossed with chilled julienne chicken, red pepper strips, fresh cilantro in a sesame peanut dressing \$8.95
- GRILLED VEGETABLE FLATBREAD** Grilled zucchini, squash, eggplant and red pepper atop warm flatbread with smoked tomato sauce, feta cheese and fresh basil \$6.95
- MEDITERRANEAN FLATBREAD** Fresh Mediterranean salsa atop grilled flatbread with melted provolone cheese \$6.95
- STEAKHOUSE FLATBREAD** Fresh grilled flatbread topped with grilled tenderloin tips, mushrooms, provolone cheese & chives and CityRange Steak Sauce glaze \$8.95
-

Range Your Own Salad...

- FLATBREAD SALAD** House salad mix, crisp just baked flatbread, bacon, tomato, roasted corn, red onion with honey mustard
- PECAN AND GORGONZOLA SALAD** Baby field greens, gorgonzola cheese, sliced pears and grapes, candied pecans with pomegranate vinaigrette
- TOSSED GREENS** Baby field greens, diced Roma tomatoes, cucumber, croutons with balsamic vinaigrette
- TRADITIONAL CAESAR SALAD** Crisp romaine lettuce, croutons, tomato wedge, anchovy garnish with classic caesar dressing

... with City Toppers

Grilled or blackened chicken	\$8.95	Grilled or blackened salmon	\$10.95
Grilled or blackened shrimp	\$9.95	Grilled or blackened tuna	\$10.95
Buffalo or plain popcorn shrimp	\$9.95	Buffalo or plain oysters	\$10.95
Buffalo or plain chicken tenders	\$8.95	Beef Tenderloin	\$10.95

Sandwiches and Burgers

- SANTA FE CHICKEN WRAP** Chilled cilantro spiced chicken salad, wrapped in a griddled sun-dried tomato tortilla with melted cheddar-jack cheese, sour cream & mild tomato salsa, seasoned fries \$8.95
- CITY CHEESESTEAK** Shaved prime rib, grilled peppers, onions & Provolone cheese, garlic ranch on toasted French roll, seasoned fries \$8.95
- CAJUN GRILLED TUNA** Grill-blackened tuna steak (we suggest cooked to medium rare), mild chipotle mayo dressing, seasoned fries \$8.95
- GRILLED VEGETABLE PANINI** Grilled squash, zucchini, eggplant, and portabella inside pressed rosemary herb focaccia with arugula, feta cheese, red pepper spread, served with creamy cucumber dill salad \$8.95
- LEMON CHICKEN SANDWICH** Char-grilled marinated fresh chicken breast on a ciabatta roll with fresh arugula, Meyer lemon aioli, sweet potato sticks, served with creamy cucumber dill salad \$7.95
- TURKEY PESTO GRILL** Sliced smoked turkey stuffed between warm Texas toast, apple wood bacon, arugula & tomato, laced with basil pesto, served with CityChips \$8.95
- BISON BURGER** Blackened lean buffalo meat, char-grilled and topped with pepper-jack cheese, ciabatta bun, seasoned fries \$9.95
- RANGE BURGER** Black Angus beef patty topped with sautéed mushrooms, cheddar cheese, smoked bacon & horseradish sauce, seasoned fries \$8.95
- STEAKHOUSE BURGER** Swiss cheese, tumbleweed onions & CityRange Steak Sauce atop char-grilled Black Angus beef patty, seasoned fries \$8.95
- BRANDED BURGER** Black Angus beef patty with caramelized onions, grilled "neat" or with cheddar cheese, seasoned fries \$7.95

Burgers are all served with lettuce, tomato, onion and pickle

Burgers are cooked to desired temperature however FDA recommends that all burgers should be cooked to a minimum of 155 degrees to reduce health risk.

18% gratuity added to parties of 7 or more

Lunch Entrées

- CHAMPAGNE SHRIMP RAVIOLI** Ricotta Cheese Stuffed Raviolis in a light champagne cream sauce, sautéed with rock shrimp, oyster mushrooms, red peppers, fresh fennel & leeks \$11.95
- BOURBON PECAN CHICKEN** Marinated boneless, skinless chicken breast, pecan coated, flash fried then baked, bourbon pecan cream sauce, served with garlic Romano mashed potatoes & sautéed green bean garnish \$9.95
- FISH AND CHIPS** Mild white fish, tempura battered & fried served with caper tartar sauce, seasoned wedge fries & Napa slaw garnish \$8.95
- BLUE CRAB CAKE** Our signature all-lump crab cake, broiled then drizzled with Meyer lemon aioli served with fresh asparagus and wild rice \$10.95
- SMOTHERED BEEF TENDERLOIN** Two filet tails, topped with roasted shallots, garlic, forest mushrooms & tomato demi-glace, tumbleweed onions, served with garlic Romano mashed potatoes \$12.95
- YANKEE POTROAST SANDWICH** Open face sandwich with fork tender braised sirloin, root vegetables, roasted Idaho potatoes and homemade gravy \$9.95
- BUTTER CRUMB TROUT** Fresh trout fillet pan seared, herb-butter crumb topped, baked to golden brown, beurre blanc, served with wild rice and vegetable garnish \$9.95
- 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 \$9.95
- 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 \$11.95

City Specialties

- HERB SPICED RIBEYE, 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, 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 Own Steak

All steaks come with your choice of potato

- Bleu Cheese Pesto Crust \$3.00
Bearnaise \$2.00
Sautéed Mushrooms \$2.00
Caramelized Onions \$2.00
Grilled or Blackened Shrimp Skewer \$5.00
Fried Oysters \$6.00
Broiled Lobster Tail \$12.00
Crab Oscar \$7.00

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

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

SIDES--Broccolini \$3.00 Seasoned Fries \$3.00 Asparagus \$4.00 Sautéed Spinach \$3.00 Risotto \$4.00 Cucumber Salad \$2.00
CityChips \$2.00 Baked Potato \$3.00 "Crowded" Potato \$4.00 Garlic Romano Mashed Potatoes \$3.00
Wild Rice \$3.00 Ribbon Vegetable \$3.00 Cinnamon Nut Buttered Sweet Potato \$3.00

Beverages

- CityRange Bottled Water Still or sparkling
Bottled Drinks IBC Root Beer
Fresh Squeezed Juices Lemonade, Orange, Grapefruit
Fountain Drinks Coke, Sprite, Diet Coke, Ginger Ale, Dr. Pepper
Range Brewed Flavored Iced Teas Raspberry or Peach
Iced Tea Sweet or unsweetened
Coffee & Tea Fresh brewed coffee, Hot tea

WE OFFER A WIDE SELECTION OF BEER, WINE & SPIRITS.
WINE LISTS AVAILABLE UPON REQUEST.

