

## Appetizers

- TUNA WONTONS** Fresh sashimi tuna, spicy aioli, scallions, pickled ginger, sweet soy glaze 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, sweet red chili dipping sauce 7.95
- 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
- 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 8.95
- WILD SHRIMP COCKTAIL** Wild, caught at sea colossal shrimp, served on ice with City Cocktail sauce 10.95
- SIGNATURE TRIO** A shareable sampler of our best....crab cakes, shrimp cocktail and tuna wontons 9.95

## Flatbreads

- GOAT CHEESE PORTABELLA** Crumbled goat cheese, homemade marinara, portabella mushrooms and fresh basil atop warm flatbread 6.95
- GRILLED VEGETABLE** Grilled zucchini, squash, eggplant, portabella mushrooms 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

- SUMMER SALADS** Light salad plates with warm focaccia bread and seasonal fresh fruit, Southwestern Chicken Salad 8.95 Lobster Salad 12.95
- 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 balsamic vinaigrette laced greens, focaccia bread and cucumber tomato relish 9.95
- ASIAN CHICKEN SALAD** Medley of Napa cabbage, field greens, julienne vegetables, red peppers, cucumbers and pear, tossed with shaved chicken in a red chili peanut dressing, sesame seed, peanut, and crispy wonton garnish 8.95

## Range Your Own Salad...

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

## ... with City Toppers

Grilled or blackened chicken	8.95	Grilled or blackened salmon	10.95
Grilled or blackened shrimp	9.95	Grilled or blackened sashimi tuna	11.95
Buffalo or popcorn shrimp	9.95	Buffalo or New England style oysters	10.95
Buffalo or crisp chicken tenders	8.95	Grilled beef tenderloin	10.95

## Two For Ten

Choose a soup, salad, or flatbread, along with any sandwich for only \$10

Crab Bisque	House Salad	Grilled Vegetable Flatbread	Chicken Salad
Black Bean Soup	Tossed Field Greens	Steakhouse Flatbread	Prime Rib Melt
Market Soup	Caesar Salad	Chicken Pesto Flatbread	Lobster Roll Sliders
	Continental Salad	Goat Cheese & Portabella Flatbread	Turkey Panini

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

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 jumbo shrimp, 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 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 & cole slaw garnish 9.95
- BLUE CRAB CAKE** Our signature all-lump crab cake, broiled then drizzled with Meyer lemon aioli, 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 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 vegetable garnish 11.95
- CITYCHURRI STEAK AND SHRIMP** Filet medallions, char-grilled with seasoned shrimp, topped with a fresh herb chimichurri sauce, served with wild rice and vegetable garnish 12.95

Lunch entrées are available in dinner portions.

## Sandwiches and Burgers

- LOBSTER ROLL SLIDERS** Traditional New England style lobster salad stuffed in mini butter griddled rolls, served with seasoned fries 13.95
- SANTA FE CHICKEN WRAP** Chilled cilantro spiced chicken salad, wrapped in a griddled flour 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 9.95
- TURKEY PESTO PANINI** Sliced smoked turkey pressed in focaccia bread, pesto aioli, applewood bacon and tomato, served with a side of CityChips 8.95
- CAJUN GRILLED TUNA** Fresh sashimi tuna steak, grill blackened (Chef suggests medium rare), remoulade, served on a kaiser roll, served with seasoned fries 9.95
- PRIME RIB MELT** Char-grilled Black Angus prime rib, served open faced on horseradish foccacia bread, smothered with sautéed onions, mushrooms, and swiss cheese, wedge fries 9.95
- RANGE BURGER** Black Angus beef topped with sautéed mushrooms, cheddar cheese, smoked bacon & horseradish sauce 8.95
- BISON BURGER** Blackened lean buffalo, char-grilled and topped with pepper-jack cheese 9.95
- STEAKHOUSE BURGER** Swiss cheese, tumbleweed onions & CityRange steak sauce atop char-grilled Black Angus beef 8.95
- BRANDED BURGER** Black Angus beef with caramelized onions, grilled "neat" or with cheddar cheese 7.95

-Burgers are all served on kaiser roll, with lettuce, tomato, onion and pickle and seasoned fries

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

## City Specialties

- COWBOY RIBEYE, 16oz** 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, 9oz** Top choice thick center cut filet, enhanced with our portabella mushroom sauce 25.95
- PETITE FILET, 6oz.** Smaller, tender filet, served with our signature portabella mushroom sauce 19.95
- NEW YORK STRIP, 12oz** Aged Black Angus beef, topped with our own CityRange steak sauce, tumbleweed onion garnish 23.95
- PETITE FILET OSCAR** Petite Filet grilled to order, topped with fresh crab meat, bearnaise sauce and grilled asparagus 26.95

## Range Your Own Steak

- Bleu Cheese Pesto Crust** 3.00
- Bearnaise** 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

<b>HERB DUSTED RIBEYE, 8oz</b> Very well marbeled, aged top choice Black Angus beef, 7 spice herb dusted 16.95
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All steaks come with your choice of potato

## 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
- BBQ BABY BACK RIBS** Spice rubbed, slow roasted full rack, basted with our own tangy barbeque sauce, served with seasoned fries & cole slaw 19.95 Half Rack 14.95
- PORK CHOPS** Twin French cut chops, jerk-seasoned then char-grilled, brandy apple thyme sauce, served with garlic mashed potatoes & sautéed green beans 17.95
- 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 17.95

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 3.00 Cinnamon Butter Pecan Sweet Potato 3.00