



Happy Father's Day 2019!

SOUP & GARDEN

BERRIES & GREENS

Spinach and arugula, dressed with honey balsamic vinaigrette, sliced fresh local berries, dried cranberries, aged cheddar cheese and crisp prosciutto 8

CITY HOUSE

Fresh field greens, baby heirloom tomatoes, red onion, herb croutons, CityChurri house dressing 6

PECAN AND GORGONZOLA SALAD

Baby field greens, gorgonzola cheese, sliced grapes, candied pecans and pomegranate vinaigrette 8.5

GOAT CHEESE & TOMATO SALAD

Heirloom tomatoes, almond dusted fresh chevre & arugula, red onion, citrus vinaigrette 9

TRADITIONAL CAESAR SALAD

Crisp romaine lettuce, croutons, anchovy garnish, classic Caesar dressing 7

CRAB BISQUE

Creamy bisque, fresh blue crabmeat, sherry cayenne butter & spring onion garnish Cup 6 Bowl 9

MUSHROOM & BRAISED BEEF SOUP

Local wild mushrooms and seasoned braised beef in a Guinness broth Cup 6 Bowl 9

SHAREABLE STARTERS

KOBE BEEF BOMBS

Kobe beef meatballs and bourbon teriyaki demi flavor explosion 10

SPINACH & ARTICHOKE DIP

Fresh spinach, artichoke hearts, feta, parmesan and cream cheeses, served with warm naan chips 9.5

PETITE CRAB CAKES

Bite size lump crab cakes, Meyer lemon aioli and dressed arugula 12

BACON BITES

Applewood bacon wrapped chicken Cordon Bleu bites; honey mustard dressed 10

CHEF'S FEATURES

BAR NONE PRIME RIB

Certified Angus Beef, slow roasted, au jus, creamy horseradish, garlic mash, asparagus 8oz. 23 12oz. 29 16oz. 36

LOBSTER ROLL

Cold water lobster meat salad, butter griddled split sided New England roll, coleslaw, salt & pepper fries
One Roll 16 Two Rolls 26

BIG DADDY'S GRILL

Lady Edison pork ribs, Joyce Farms seasoned leg quarter in CityChurri sauce, cole slaw, corn on the cobb and salt & pepper fries 25

SHRIMP & GRITS

Sautéed shrimp, peppers and onions, creamy local Adluh stone ground grits, jalapeno bacon 24

PRIME DELMONICO

Char-grilled USDA Prime 10-ounce Delmonico steak, served with your choice of two sides 28

STEAKS

All steaks are served with garlic mashed potatoes and asparagus

NEW YORK STRIP 12oz. Certified Angus Beef, served with CityRange steak sauce 29

FILET MIGNON Choice filet with red wine demi 6oz. Petite 26 9oz. Center Cut 33

COWBOY RIBEYE 20oz. Split bone Ribeye, well marbled Certified Angus Beef, 7- spice herb dusted 44

To enhance your steak...

Grilled Shrimp 9, Oscar 12, Crimini Mushrooms 4, Bleu Cheese Pesto 3, Roasted Onions 3

CLASSICS

GRILLED SALMON MOJITO Fresh Atlantic salmon, lime and sea salt seasoned, rum laced mojito beurre blanc, herb brown rice, broccoli 18 With Grilled Shrimp 26

SMOTHERED BEEF TENDERLOIN Filet mignon tails, hearty hunter demi sauce, garlic mashed potatoes, CityBrew onion rings Twin Beef Tails 18.5 Triple Beef Tails 24.5

CAROLINA BUTTER CRUMB TROUT Pan seared butterflied fresh trout, tartar and herb butter crumb crust, lemon beurre blanc, herbed brown rice, red pepper broccoli One Filet 17 Two Filets 26

BOURBON PECAN CHICKEN Marinated boneless chicken breast, pecan coated and flash fried, served with bourbon pecan cream sauce, garlic mashed potatoes & blistered Brussels sprouts One Fillet 17 Two Fillets 23

BLUE CRAB CAKE Broiled crab cake, Meyer lemon aioli, succotash, asparagus One Cake 18 Two Cakes 26

DESSERT FEATURES

ULTIMATE CHOCOLATE CAKE Chocolate cake, chocolate decadence and chocolate mousse, covered in a chocolate ganache 8

BLACK CHERRY RICOTTA CHEESECAKE Rich ricotta cheesecake and a black cherry glaze swirl 8

GINGER BEER FLOAT Non alcoholic Cock & Bull ginger beer topped with vanilla bean ice cream 6

DRINKS FOR DAD

JAMESON FLIGHT

One ounce each of Jameson Original, Jameson Black Barrel, and Jameson Caskmates 11

BEER FLIGHT

Golden Range Draft, CityBrew, Sam Adams Summer Ale 4.95