



### **SMALL PLATES**

#### **Royal Red Shrimp**

sautéed in butter, garlic, shallot and red chili flake,  
lemon and scallion finish, warm artisan bread  
15

#### **Baked Oysters**

1/2 dozen James River oysters,  
lemon - garlic - parsley butter, shredded parmesan  
15

#### **Jumbo Lump Crab Cake**

4oz crab cake, watercress and piquillo pepper micro salad  
with white balsamic vin, dijonnaise plate smear, lemon  
16

#### **Short Rib Bruschetta**

boursin cheese, pickled red onion, peppadew peppers,  
balsamic drizzle, micro greens, toasted baguette  
14

#### **Tuna & Avocado Tartare\***

ahi tuna, avocado, mango salsa, ponzu marinade,  
soy caramel, ginger aioli, crispy wontons  
16

#### **Grilled Spanish Octopus**

gigante bean & arugula sauté, grape tomatoes,  
salsa verde, aged balsamic reduction  
16

#### **Classic Escargot**

tarragon scampi butter, parmesan reggiano,  
toasted crostini  
14

#### **Tandoori Chicken Crispy Spring Rolls**

tandoori spiced braised chicken with Asian vegetables,  
roasted red pepper hummus, mint - labneh sauce  
15

#### **Tuscan Meatballs**

(4) veal, beef & pork meatballs, San Marzano marinara,  
fresh mozzarella, grilled parm - basil focaccia  
16

#### **Steak Tartare\***

Certified Angus Beef® tenderloin, sous vide egg yolk\*,  
caper, shallot, lemon emulsion, parmesan, garlic toast  
17

### **SALADS AND SOUPS**

#### **Apple & Watercress Salad**

Pink Lady apples, red watercress, baby arugula, crumbled blue  
cheese, candied pecans, golden raisins, apple cider vinaigrette  
15

#### **Golden Beet & Goat Cheese**

roasted beets, crumbled goat cheese, walnuts, pickled onions,  
cucumber, Urban Farms baby lettuce, charred orange vinaigrette  
14

#### **Butternut Bisque**

5 spice crema garnish  
8

#### **Classic Wedge**

grape tomatoes, vanilla pickled red onions,  
Nueske's bacon, blue cheese dressing  
13

#### **Caesar**

whole leaf romaine, asiago croutons,  
parmesan tuile, shredded reggiano  
12

#### **Italian Wedding Soup**

ditalini pasta & parsley oil garnish  
8

Salad Additions: Organic Chicken Breast ... 10    Argentinian Red Shrimp ... 11    Faroe Island Salmon ... 14

#### **Artisan Baguette Bread Service ... 4**

parsley-garlic butter, Spanish olive oil & aged balsamic,  
castelvetro olive tapenade, and roasted red bell peppers

**NOW OPEN!!**



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LOCATED IN SAN MARCO AT 1314 PRUDENTIAL DRIVE



### MAIN PLATES

#### **Cape Cod Diver Scallops**

Fall spiced butternut puree, rainbow Swiss chard,  
roasted cauliflower, Candy Cane heirloom beets,  
pink peppercorn beurre blanc  
34

#### **Local Flounder**

warm orzo, sweet corn, sun dried tomato,  
edamame & vidalia, sautéed kale,  
bell pepper-saffron jam, basil pesto  
31

#### **Faroe Island Salmon**

wild rice with dried cranberries & pecans,  
charred sugar snap peas,  
golden beet puree, black fruit gastrique  
29

#### **Goat Cheese Chicken Saltimbocca**

airline chicken breast, smoked prosciutto, fresh sage,  
whipped potatoes, sautéed asparagus,  
wild mushroom marsala pan sauce  
28

#### **Grilled Wagyu Steak**

8oz Australian Wagyu 9+ steak, heirloom baby carrots,  
grilled asparagus, roasted garlic & chive whipped potatoes  
red wine - shallot compound butter  
47

#### **Beef Short Rib**

pea and carrot parmesan risotto,  
sauteed Tuscan kale, garlic confit tomatoes,  
crispy shallots, braising jus reduction  
34

#### **Double Bone-in Duroc Pork Chop**

16oz, black tea brined, sous vide & mesquite grilled,  
sweet potato & bacon lardon hash, grilled broccolini,  
apple - bourbon glaze, chive oil  
37

#### **Rack of Lamb**

mesquite grilled New Zealand rack, parmesan gnocchi,  
baby spinach, roasted romas, red wine reduction  
half rack... 33 / full rack ... 42

#### **Frutti di Mare Pasta**

Maine lobster, red shrimp, diver scallop, PEI mussels, roasted wild mushrooms, soleggiati tomatoes,  
artichokes, spinach, white wine butter sauce, fresh tagliatelle, pecorino  
37

### MESQUITE GRILLED STEAKS

*All steaks are Certified Angus Beef®, served with sauteed greens, caramelized cipolini and cabernet demi*

#### OUR HAND CUT STEAKS

Petit Tenderloin (5 oz) ... 39

Full Tenderloin (8 oz) ... 59

NY Strip (14 oz) ... 41

Ribeye (18 oz) ... 49

#### STEAK TOPPINGS

Roasted Wild Mushrooms ... 6

Blue Cheese Crumbles ... 5

White Truffle Compound Butter ... 4

Black Garlic Compound Butter ... 4

#### ADDITIONAL SIDES

Whipped Potatoes ... 5

Grilled Asparagus ... 6

Sautéed Spinach ... 5

Sautéed Brussels & Bacon ... 6

Baby Carrots ... 6

#### **STEAK & ENTRÉE ADDITIONS:**

5oz Grilled Maine Lobster Tail ... 19

Argentinian Red Shrimp ... 11

Seared Diver Scallops ... 8 ea

**SPLIT PLATE CHARGE OF \$7.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.**

**20%+ GRATUITY IS STRONGLY RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 8 OR MORE**

PLEASE LET YOUR SERVER KNOW ABOUT ANY  
FOOD ALLERGIES BEFORE ORDERING.

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT,  
POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY  
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.