

City Kitchen

Thank you for dining with us this evening!

Starters

Crispy Brussels Sprouts with agave and sriracha vinaigrette and toasted peanuts	10.25	Cajun Tenderloin Tips* sautéed with peppers, garlic, red onions and served with béarnaise sauce	13.75
Jumbo Lump Crab Cakes with roasted red pepper remoulade	14.75	Flash Fried Crispy Calamari	11.25
Shrimp Casalinga flash fried shrimp tossed with a garlic cream sauce with a splash of ouzo and grilled french baguette	14.75	choice of red pepper or sweet and hot sauce	

Soups

Soup of the Day 4.25

From The Garden

Iceberg Wedge bacon, tomato and blue cheese dressing	7.75	Harvest Salad mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	8.25
CK Cole Slaw with french roquefort dressing	3.75	Red and Golden Beet Salad	7.75
with french roquefort dressing		arugula, feta cheese and garlic vinaigrette	
City Caesar * * with house caesar dressing	8.25		

Blue Cheese Dressing 1.25

Add Grilled Chicken 6.25 or Grilled Salmon 8.75 to your Caesar or Harvest Salad

Today's Fresh Catch

*Direct from Boston's famous fish house. Foley Fish Company.
Available Chargrilled, Blackened, Fire Roasted, Fried or Sautéed*

Walleye 27.75	Fresh Lake Perch 25.75
Lake Superior Whitefish 23.25	Gulf Shrimp 26.75
Eastern Halibut 33.75	Atlantic Salmon 25.25
Maine Sea Scallops 33.50	Atlantic Swordfish 33.25

Please note that Perch is very limited at this time.

Served with house tossed salad, choice of whipped potatoes or basmati rice and Chef's vegetable selection

Fish and Seafood Specialties

Served with house tossed salad and Chef's vegetable selection

Bronzed Swordfish Steak served with a potato croquette, spinach sauté and candied bacon mango butter	34.25	Fresh Lake Perch sautéed with capers and lemon and served with basmati rice pilaf	26.75
Fire Roasted Eastern Halibut with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes	34.75	Bourbon Glazed Grilled Atlantic Salmon bourbon, whole grain mustard and honey glazed, served with rice pilaf	27.75
Parmesan Whitefish served with roasted yukon gold potatoes	25.75	Pecan Crusted Walleye served with dried apple and dried cherry butter	28.75
Fish & Chips	19.25	with whipped potatoes	

beer battered fillet with crispy fries and tartar sauce

Butter Rum Tarragon Shrimp

served with rice pilaf

Seared Maine Sea Scallops

served with cremini mushroom risotto

27.75

34.25

Grilled Atlantic Salmon

with orange teriyaki glaze, stir-fried
broccoli and basmati rice pilaf

Fire Roasted Atlantic Salmon

with dried cherry barbeque sauce, crispy onions and
whipped potatoes

26.75

26.75

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From the Grill

All grill entrees except Angus Burger served with house tossed salad and Chef's vegetable selection

Filet of Beef Tenderloin "Angus Beef" *

8 oz. steak served with whipped potatoes,
asparagus, crispy onions and zip sauce

NY Strip Steak "Angus Beef" *

14 oz. steak served with potato croquette, crispy
onions, fried brussel sprouts and zip sauce

Braised Short Ribs

served with creamy corn bread, oven roasted roma tomatoes,
cipollini onions and natural sauce

37.95

37.95

29.95

Sautéed Chicken Breast

sautéed with mushrooms, sun dried tomatoes, in a
rosemary madeira sauce with whipped potatoes

Beef Tenderloin Tournedos' "Angus Beef" *

served with roasted yukon gold potatoes,
asparagus and béarnaise sauce

Baby Back Ribs

served with french fried potatoes

Half Slab

"Angus Beef" Burger*

served with french fries, lettuce, onion, tomato and pickles

22.75

29.75

28.95

21.25

11.95

Pasta

Served with house tossed salad

Cajun Pasta

shrimp, chicken, andouille sausage, onions, peppers,
tomatoes, tossed with penne in a light cajun lobster sauce

25.25

Short Rib Fettuccine

tossed in a light cream sauce with roasted carrots,
roasted cipollini onions and cremini mushrooms

25.25

Chicken Fettuccine Alfredo

chicken and mushrooms tossed in a creamy parmesan sauce

23.50

Light Portion Meals

Atlantic Salmon

prepared seared, fire roasted or grilled. Ask your server
for details.

18.25

Jumbo Lump Crab Cakes

served with basmati rice pilaf and chef's vegetable selection

18.25

Risotto Napoleon

vegetarian risotto layered with sautéed vegetables

16.95

Portabella Mushroom

stuffed with spinach, artichoke hearts, peppers,
onions, sundried tomatoes and feta cheese

14.75

Fresh Lake Perch

served with basmati rice pilaf and chef's vegetable selection

18.75

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Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

Barbequed Chicken

sliced chicken, red onions, bacon, and peppers

11.75

Spinach Artichoke

spinach, artichoke hearts, red onion, feta and mozzarella cheese

11.75

Pepperoni and Mushroom

pepperoni, mushrooms and mozzarella cheese blend

10.75

Margherita

tomatoes, fresh mozzarella, basil and garlic oil

11.50

Prosciutto

fresh mozzarella, prosciutto, and basil

11.75

*Can be cooked to order based on your temperature preference. However, consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness

Dessert

Brownie Sundae

house-made chocolate brownie served with a scoop of
vanilla ice cream, Sanders Hot Fudge and toasted pecans

7.75

Key Lime Pie

rich and tart key lime pie with fresh
whipped cream in a graham cracker crust

7.50

Pecan Pie

classic style with a scoop of vanilla ice cream
and caramel sauce

7.75