

# City Kitchen

Thank you for dining with us this evening!

## Starters

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

## Soups

*Soup of the Day* 4.25

## From The Garden

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

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

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

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.

**Portabella Mushroom**

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

18.25

14.75

**Jumbo Lump Crab Cakes**

served with basmati rice pilaf and chef's vegetable selection

**Risotto Napoleon**

vegetarian risotto layered with sautéed vegetables

**Fresh Lake Perch**

served with basmati rice pilaf and chef's vegetable selection

18.25

16.95

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

**Margherita**

tomatoes, fresh mozzarella, basil and garlic oil

11.75

11.50

**Spinach Artichoke**

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

**Pepperoni and Mushroom**

pepperoni, mushrooms and mozzarella cheese blend

**Prosciutto**

fresh mozzarella, prosciutto, and basil

11.75

10.75

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

**Pecan Pie**

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

7.75

7.75

**Key Lime Pie**

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

7.50