

City Kitchen

Thank you for dining with us this evening!

Starters

Oven Roasted Cauliflower	13.50	Fisherman's Platter	20.75
roasted peppers, pickled red onions, crispy garbanzo beans, lemon yogurt vinaigrette, parmesan		smoked salmon, smoked whitefish dip, pickled shrimp, anchovies toast, pickled red onion, olives, shaved celery, cucumber, charred lemon and crackers	
Seared Rare Tuna*	16.75	Seared Tenderloin Tips*	16.75
spicy tea seared with edamame relish, asian slaw, wasabi and ginger		sautéed with garlic, shallots, bourbon cream sauce and served with toast points	
celery, cucumber, charred lemon and crackers		Flash Fried Crispy Calamari	15.75
Spanish Octopus	18.25	choice of red pepper or sweet and hot sauce	
braised white beans, pancetta, roasted tomatoes, pine nut butter, arugula		Shrimp Casalinga	17.75
Jumbo Lump Crab Cakes	18.75	flash fried shrimp tossed with a garlic cream sauce	
with roasted red pepper remoulade			

Soup and Salads

New England Clam Chowder	6.25	Harvest Salad	9.75
Soup of the Day	5.25	mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	
CK Cole Slaw	5.25	Red and Golden Beet Salad	9.50
with french roquefort dressing		arugula, feta cheese and garlic vinaigrette	
City Caesar *	9.75	Iceberg Wedge	9.25
house caesar dressing, croutons, parmesan		bacon, tomato and blue cheese dressing	
Crumbled Blue Cheese	2.75		
Blue Cheese Dressing	2.75		

Add Grilled Chicken 9.75, Grilled Salmon 13.75 or Grilled Shrimp 16.75 to your Caesar or Harvest Salad

Fish and Seafood

Served with house tossed salad with balsamic vinaigrette and Chef's vegetable selection

Fish and Seafood available Sautéed, Blackened, Grilled, Fire Roasted or Fried

Grilled Swordfish Steak	38.25	Grilled Atlantic Salmon	33.75
served with creamy polenta, puttanesca sauce, crispy capers and lemon		with orange teriyaki glaze and basmati rice pilaf	
Fire Roasted Eastern Halibut	39.75	Seared Atlantic Salmon	33.75
with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes		tzatziki, olive puree, charred tomato and cucumber relish served with wild rice pilaf	
Flash Fried Parmesan encrusted Walleye	29.75	Hot Honey Shrimp	32.75
with whipped potatoes, spinach and lemon vinaigrette		sweet potato and spinach hash, braised red onion, herb roasted garbanzo beans and rosemary almonds	
Jumbo Lump Crab Cakes	29.75	Grilled Mahi Mahi	34.75
served with basmati rice pilaf and roasted red pepper remoulade		romesco sauce, oven roasted brussels sprout, rosemary almonds and garlic aioli	
Cioppino	35.75	Fresh Lake Perch	34.95
seafood stew, clams, shrimp, calamari, smoked fish. roasted tomatoes, peppers and garlic bread		sautéed with capers and lemon and served with basmati rice pilaf	

Split plate charge \$5.00

From the Grill

Served with house tossed salad with balsamic vinaigrette

Filet of Beef Tenderloin "Angus Beef" *	49.75	Airline Chicken Breast	29.50
8 oz. steak served with whipped potatoes, broccolini, crispy onions and zip sauce		creamy polenta, roasted root vegetables, crispy spinach, rosemary pan sauce	
Hanger Steak *	35.75	"Angus Beef" Burger*	16.95
shrimp mashed potatoes, broccolini and herb butter		served with french fries, lettuce, onion, tomato and pickles	

Pizza and Pasta

Clams and Pancetta	31.50	Margherita Pizza	13.75
linguine, calabrian chili relish, garlic and lemon		tomatoes, fresh mozzarella, basil and garlic oil	
Chicken Fettuccine Alfredo	29.95	Chicken Caprese Pizza	14.75
chicken and broccoli tossed in a creamy parmesan sauce		basil pesto. Roasted tomato, mozzarella, balsamic	
CK Bolognese	27.50	Mushroom Pizza	14.75
spaghetti and rosemary oil		chef's blend mushrooms, braised leeks, fontina cheese, arugula and truffle oil	
Wild Mushroom Risotto	25.75	Pepperoni and Mushroom	13.75
chef's blend grilled mushrooms, caramelized onions, balsamic reduction, pine nuts and parmesan		pepperoni, mushrooms and mozzarella cheese blend	

*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

