

cityhouse

dinner

appetizers

shrimp cocktail jumbo tiger shrimp with brandy cocktail sauce 11

lobstertini ripe avocado, mung bean sprouts and wasabi aioli 13

fried calamari baby mix greens tossed with sweet thai chili sauce 10

heirloom tomato stack fried buffalo mozzarella, mache, strawberry balsamic glaze glaze 10

jumbo lump crab cakes jicama slaw and spicy aioli 12

pan seared ahi tuna wasabi caviar and spicy ginger vinaigrette 12

tempura rock shrimp tossed with wasabi aioli, sriracha aioli, blue cheese 13

spring vegetable quiche roasted vegetables, mache, chevre , lemon oil 9

soups

cityhouse lobster bisque with butter poached lobster meat 10

french onion soup caramelized maui onions, baked brioche croutons and swiss cheese 9

salads

cityhouse chopped salad iceberg lettuce, radicchio, black olives, crumbled gorgonzola, fresh corn and ranch dressing 10

steakhouse salad mixed greens, chevre goat cheese crumbles with balsamic vinaigrette 10

hibachi bbq chicken salad candied walnuts, nappa cabbage, sesame soy dressing 13

7th cobb salad, hard-boiled eggs, smoked bacon, avocado, tomatoes and blue cheese crumbles and blue cheese dressing 13

caesar salad hearts of romaine, shaved parmesan cheese with caesar dressing and brioche croutons 11

add the following to any salad

grilled chicken 4

grilled salmon 4

sliced filet 7

dinner

from our signature wood smoker

USDA corn-fed, 28-day aged certified prime steaks & chops, flame seared on our signature wood fire grill and rotisserie

cowboy rib-eye 20oz 42

filet mignon 8oz 35

new york strip 12oz 33

veal chop 16oz 35

churrasco 16oz 31

hanger steak 10oz 30

surf for any entrée, shrimp or lobster tails 10

all steaks includes choice of one sauce and one side

sauces

classic béarnaise
horseradish cream

peppercorn
red wine reduction

mushroom reduction
blue cheese

sides for two

potato puree
steamed broccoli
creamed spinach
a la carte 7

truffled fries
mac n' 5 cheese
onion rings

grilled asparagus
sauté wild mushrooms
baked potato (4)

entrees

pan seared french chicken breast garlic whipped potato, spring vegetable ratatouille and chardonnay demi 20

wild coho salmon steak with asparagus, fingerling potatoes lemon buerre blanc 24

new zealand lamb rack smoked gouda polenta cake wilted spinach and shiraz demi 29

penne pasta pesto cherry tomatoes, asparagus and garlic rubbed baguette 18

sweet potato gnocchi sage butter, fresh morels, english peas 20

slow braised tomahawk short ribs tri-color swiss chard grilled roma tomato, celery root puree 29

goat cheese and chive crusted halibut asparagus and mushroom medley, truffle corn chowder sauce 29

steamed chilean sea bass mussels, clams, shrimp fingerling potato tum yum broth 27

pistachio crusted diver scallops english peas, fiddle head ferns purple potato, saffron broth 29

catch of the day please inquire 29