

# cityhouse

## dinner

### appetizers

**shrimp cocktail** jumbo tiger shrimp with brandy cocktail sauce 13

**lobstertini** ripe avocado, mung bean sprouts and wasabi aioli 14

**fried calamari** baby mix greens tossed in lemon oil 12

**vine ripe tomato and buffalo mozzarella stack** sweet onion balsamic glaze 12

**jumbo lump crab cakes** jicama slaw and mango aioli 16

**pan seared ahi tuna** wasabi caviar and spicy ginger vinaigrette 14

### soups

**cityhouse lobster bisque** with butter poached lobster meat 9

**french onion soup** caramelized maui onions, baked brioche croutons and swiss cheese 8

### salads

**cityhouse chopped salad** iceberg lettuce, radicchio, black olives, crumbled gorgonzola, fresh corn and ranch dressing 9

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

**7th cobb salad**, hard-boiled eggs, smoked bacon, avocado, tomatoes and blue cheese crumbles and blue cheese dressing 14

**caesar salad** hearts of romaine, shaved parmesan cheese with caesar dressing topped with brioche croutons 10

### add the following to any salad

grilled chicken 4

grilled salmon 4

sliced filet 7

\*please inquire with your server regarding special request or any dietary restrictions\*  
18% gratuity added to all parties of 6 or more

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### 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 39

**churrasco** 16oz 31

**porterhouse for two** 40oz 75

**surf** for any entrée, shrimp or lobster tails 10

all steaks includes choice of one sauce and one side

#### saucés

classic béarnaise  
horseradish cream

peppercorn  
red wine reduction

mushroom reduction  
blue cheese

#### sides for two

garlic mashed  
steamed broccoli  
creamed spinach  
*a la carte* 7

truffled fries  
mac n' 5 cheese  
sautéed onions

grilled asparagus  
sautéed mushrooms  
baked potato (4)

#### entrees

**pan seared french chicken breast** garlic whipped potato,  
roasted root vegetables and chardonnay demi 20

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

**new zealand lamb rack** four bone rack with purple sweet potato  
wilted spinach and shiraz demi 30

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

**braised short ribs** roasted garlic potato puree, grilled asparagus  
with reduction sauce 32

**catch of the day** please inquire with your server regarding  
today's offering 23