

MENU

BEGINNINGS

CRAB BISQUE

BLUE CRAB, SHERRY CAYENNE BUTTER, SPRING ONIONS
CUP/6 BOWL/9

PRIME RIB CHILI

HOUSE MADE CHILI WITH PRIME RIB
CUP/6 BOWL/9

THE WEDGE /7.5

ICEBERG SLICE, SMOKED BLUE CHEESE, HEIRLOOM
TOMATOES, PICKLED RED ONION, CHOPPED EGG

RANCH HOUSE/6.5

FIELD GREENS, HEIRLOOM TOMATOES, CUCUMBER,
CROUTONS, RANCH DRESSING

CAESAR SALAD/7.5

CRISP ROMAINE, HOUSE CROUTONS, THE BEST HOUSE MADE
CAESAR DRESSING

PECAN & GORGONZOLA/9.5

FIELD GREENS, CANDIED PECANS, GORGONZOLA, SLICED
GRAPES, POMEGRANATE VINAIGRETTE

SALAD ENHANCEMENTS

CHICKEN/6 SHRIMP/9 SALMON/11 BEEF TENDERLOIN/11

SHAREABLES

SHRIMP COCKTAIL/9

POACHED SHRIMP, HORSERADISH PANNA COTTA, TOMATO
JAM, GREENS, LEMON, CROUTON

BEEF & BRIE FLATBREAD/13

FILET TIPS, FOREST MUSHROOMS, PROVOLONE,
SCALLIONS, HERB CHEESE, GRILLED NAAN FLATBREAD

FRESH BURRATA/11

LOCAL BURRATA CHEESE, TOMATO JAM, ROSEMARY SALT,
GRILLED BREAD

PRIME RIB CHILI NACHOS/12

CORN TORTILLA CHIPS, CHILI, HOT MIXED PICKLES,
CHEESE, AVOCADO SOUR CREAM, GREEN ONIONS

PETITE CRAB CAKES/13

BITE-SIZE LUMP CRAB CAKES, MEYER LEMON AIOLI
AND DRESSED GREENS

CALAMARI LIMON/9.5

CRISPY CALAMARI, CHERRY PEPPERS, LEMON, PESTO AIOLI

PIMENTO CHEESE & PICKLE PLATE/8

HOUSE PIMENTO CHEESE, CANDIED BACON, FLATBREAD,
CHEF'S ASSORTED IN-HOUSE PICKLES

HANDHELDS

SHRIMP PO'BOY/13

CRISPY FRIED SHRIMP, LETTUCE, TOMATO, MAYO, HOUSE GARLIC
PICKLES, CREOLE BUTTER, PLANK FRIES

PIMENTO CHEESE BACON BURGER/15

PIMENTO CHEESE, BACON, LETTUCE, TOMATO, ONION, PLANK
FRIES

CHEESESTEAK/17

SHAVED CERTIFIED ANGUS BEEF, HORSERADISH SAUCE, PEPPERS
AND ONIONS, MELTED SWISS, BUTTER GRIDDLED ROLL, PLANK
FRIES

COWBOY CAVIAR CHICKEN WRAP/13

CHOPPED CHICKEN BREAST, COWBOY CAVIAR, SHREDDED
LETTUCE, CHEDDAR-JACK CHEESE, SPINACH TORTILLA, AVOCADO
LIME DRESSING, CITY CHIPS

COMPOSED

SHRIMP & GRITS/18

SHRIMP, CHEDDAR GRITS, PEPPERS & ONIONS, BACON,
SCALLIONS, GARLIC CREAM

SALMON MOJITO/19

GRILLED SALMON WITH MOJITO SAUCE, RICED CAULIFLOWER,
BROCCOLI

BOURBON CHICKEN/16

CRISPY PECAN-COATED CHICKEN, BOURBON CREAM SAUCE,
CREAMY MASH, BLISTERED BRUSSELS

CRAB CAKE/21

BLUE CRAB CAKE, MEYER LEMON AIOLI, RICED CAULIFLOWER,
ASPARAGUS
TWO CAKES/31

GREAT STEAKS

FILET/35

CHOICE 6OZ CENTER CUT FILET, RED WINE & MUSHROOM
DEMI
9OZ/45

RIBEYE/45

12OZ CERTIFIED ANGUS BEEF, BONE MARROW BUTTER

NY STRIP/36

12OZ CERTIFIED ANGUS BEEF CENTER CUT STRIP, HOUSE
STEAK SAUCE

PRIME RIB/35

SLOW ROASTED CERTIFIED ANGUS BEEF 8OZ RIBEYE LOIN,
CREAMY HORSERADISH, AU JUS
12OZ/45 16OZ/52

MORE GREAT BEEF

BRAISED SHORT RIBS/19

FORK TENDER BONELESS SHORT RIB, NATURAL JUS, PIMENTO
MASH, GRILLED ASPARAGUS

BLACK & BLUE/24

LIGHTLY BLACKENED FILET MEDALLIONS, LUMP CRAB CAKES,
BEARNAISE SAUCE, CREAMY MASH,
ASPARAGUS, TOAST POINTS
THREE MEDALLIONS/32

SMOTHERED BEEF/23

BEEF TENDERLOIN, HUNTER SAUCE, TUMBLEWEED ONIONS,
CREAMY MASH

GARLIC STEAK & SHRIMP/29

SEARED RIBEYE, GRILLED SHRIMP, GARLIC CREAM, CREAMY
MASH, ASPARAGUS

ADD ONS

SHRIMP SKEWER/9 BOURBON CARAMELIZED ONIONS/3
BLEU CHEESE PESTO CRUST/3 SHERRY BALSAMIC MUSHROOMS/4

SIDES

PLANK FRIES | CREAMY MASH | BAKED POTATO
RICED CAULIFLOWER
SPINACH | BLISTERED BRUSSELS | BROCCOLI | ASPARAGUS
CHIPS | SLAW

KIDS

CHICKEN TENDERS & PLANK FRIES/9

GRILLED CHEESE & PLANK FRIES/7

POPCORN SHRIMP & PLANK FRIES/9

THANK YOU FOR JOINING US, WE'RE GLAD YOU'RE HERE!

AS THE MARKET FLUCTUATES, WE STAY COMMITTED TO OFFERING THE BEST, FAIR PRICING TO OUR GUESTS.

AT CITYRANGE, THE HEALTH AND SAFETY OF OUR GUESTS AND OUR TEAM IS IN THE FOREFRONT OF EVERYTHING WE DO.

WE ARE COMMITTED TO DOING WHAT IS BEST FOR OUR GUESTS, OUR TEAM AND OUR COMMUNITY.

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH: WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER. LIFE STYLE MENU OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER FOR INFO.

AN AUTOMATIC 18% GRATUITY IS ADDED TO ANY PARTY OF 7 OR MORE.

WINES BY THE GLASS

SPLITS

BELLINO, PROSECCO, ITALY (SPLIT) 11
POL CLEMENT BRUT, FRANCE (SPLIT) 9
BANFI "ROSA REGALE", BRACHETTO, ACQUI 12

WHIMSICAL WHITES

BUEHLER WHITE ZINFANDEL, CALIFORNIA 8
PETER MERTES QBA RIESLING, RHEINHESSEN '20 8
BANFI LE RIME PINOT GRIGIO, TUSCANY '20 8
KIM CRAWFORD SAUVIGNON BLANC, NZ '20 11
HESS ROSE, CALIFORNIA '19 8
NICOLAS SAUVIGNON BLANC, COTES DE GASCONY '20 8

CHARDONNAY

IRONSTONE, CALIFORNIA '19 8
HESS, MONTEREY COUNTY '19 11
JACKSON ESTATE, SANTA MARIA '18 13

FEATURED WINE- NINER WINE ESTATES-BOOTJACK RED, PASO ROBLES '17

THE GOAL FOR BOOTJACK RED WAS TO PRESERVE THE BEST CHARACTERISTICS OF EACH VARIETAL USED IN ITS MAKING. CABERNET SAUVIGNON WAS ADDED FOR STRUCTURE, MALBEC FOR A JUICY COMPONENT, CABERNET FRANC FOR FINE TANNIN AND LENGTH, AND MERLOT FOR SUBTLE FRUIT AND FINESSE. OTHER VARIETALS IN THE BLEND ARE ACCENT PIECES, ADDING SPICE AND DIFFERENT FRUIT CHARACTERISTICS. BLEND: 31% CABERNET SAUVIGNON, 21% MALBEC, 13% MERLOT, 13% CABERNET FRANC, 6% PETIT VERDOT, 6% CARMENERE, 4% SYRAH, 3% MOURVEDRE, 3% ZINFANDEL
13 GLASS/ 49 BOTTLE

COCKTAILS

THE HEMINGWAY/ 13

PAPA'S PILAR DARK RUM, DISARONNO AMARETTO,
FRESH PINEAPPLE JUICE, AMARENA CHERRIES

POLKA DOT BIKINI/ 9

WHEATLEY VODKA, FRESH-SQUEEZED LEMONADE,
HOUSEMADE RASPBERRY SIMPLE SYRUP, STUDDED
WITH RASPBERRIES

MEDALLION MARGARITA/ 11

JOSE CUERVO TEQUILA, FRESH SQUEEZED LIME SOUR,
TRIPLE SEC & LIME JUICE WITH A GRAND MARNIER
SIDEKICK

EMPRESS SIDE CAR/ 14

BUTTERFLY PEA INFUSED EMPRESS GIN, COINTREAU
ORANGE LIQUOR, FRESH LEMON JUICE & SIMPLE SYRUP

THE NEW FASHIONED / 11

BULLIET RYE, GRAND MARNIER, AMARENA CHERRIES,
FINISHED WITH A LARGE ICE ROCK

THE DUSTY MARTINI/ 12

BEEFEATER 24 GIN OR KETTLE ONE VODKA, OLIVE JUICE,
BLEU CHEESE STUFFED OLIVES

SPICED APPLE CIDER MULE/ 10

CAPTAIN MORGAN SPICED RUM, FRESH SOUR MIX, APPLE
CIDER, TOPPED WITH BARRITTS GINGER BEER

KNOCKOUT PUNCH/ 10

CIROC MANGO VODKA, FRESH SQUEEZED OJ, PINEAPPLE
JUICE

DARK BERRY RED SANGRIA/ 11

MERLOT, LEROUX BLACKBERRY BRANDY, FROZEN DARK
RED BERRIES

ON TAP

BEER FLIGHT/ 10 -SELECT ANY FOUR

CITYBREW-6.2% ABV- GREENVILLE, SC

*BREWED EXCLUSIVELY FOR CITYRANGE LOCALLY BY
THOMAS CREEK BREWERY.

IRISH RED ALE BREWED WITH CARAMEL MALTS

CITY GOLDEN RANGE - 4.3% ABV- GREENVILLE, SC

* BREWED EXCLUSIVELY FOR CITYRANGE LOCALLY BY
THOMAS CREEK BREWERY.

WITH PILSNER MALT AND NOBLE HOPS, DESIGNED TO
BE EASY DRINKING WITH A SMOOTH FINISH

MICHELOB ULTRA - 4.2% ABV- ST. LOUIS, MO

VERY LOW IN A MALT BODY WITH A LIGHT AND DRY
FLAVOR

SAM ADAMS SEASONAL- BOSTON, MA

BELLS AMBER ALE - 5.8% ABV- KALAMAZOO, MI

AMBER ALE WITH TOASTED AND SWEET CARAMEL NOTES,
BREWED WITH HERBAL AND CITRUS HOPS

WICKED WEED PERNICIOUS IPA - 7.3% ABV- ASHEVILLE, NC

INDIAN PALE ALE, DRY-HOPPED WITH A COMBO OF JUICY
AND FRUIT NOTES, MADE RIGHT HERE IN THE SOUTHEAST

ALLAGASH WHITE- 5.2% ABV- PORTLAND, ME

WHEAT STYLE WITH BALANCED NOTES OF CITRUS AND
SPICE

LOCAL BREWER ROTATIONAL

ASK YOUR SERVER ABOUT THE CURRENT LOCAL
BREW ON TAP!

BOTTLED

COORS BANQUET

DOGFISH HEAD IPA

HIGHLAND BLACK MOCHA STOUT

STELLA ARTOIS

BLUE MOON

ELYSIAN SPACE DUST IPA

ALLAGASH BELGIAN TRIPLE

LAGUNITAS IPA

WEIHENSTEPHAN

ANGRY ORCHARD