

DINNER 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/8

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

RANCH HOUSE/7.5

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/7 SHRIMP/9 SALMON/12 BEEF TENDERLOIN/12

SHAREABLES

SHRIMP COCKTAIL/9

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

BEEF & BRIE FLATBREAD/16

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/14

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/10

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

COMPOSED

SHRIMP & GRITS/18

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

SALMON MOJITO/22

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/35

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/23

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

BLACK & BLUE/25

LIGHTLY BLACKENED FILET MEDALLIONS, LUMP CRAB CAKES, BEARNAISE SAUCE, CREAMY MASH, ASPARAGUS, TOAST POINTS
THREE MEDALLIONS/35

SMOTHERED BEEF/23

BEEF TENDERLOIN TAILS, HUNTER SAUCE, TUMBLEWEED ONIONS, CREAMY MASH

GARLIC STEAK & SHRIMP/29

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

ADD ONS

SHRIMP SKEWER/9 BOURBON CARAMELIZED ONIONS/3

SMOKED BLEU CHEESE/3 SHERRY BALSAMIC MUSHROOMS/4

SIDES

PLANK FRIES | CREAMY MASH | BAKED POTATO
RICED CAULIFLOWER

SPINACH | BLISTERED BRUSSELS | BROCCOLI | ASPARAGUS
CHIPS | SLAW

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.