

CityRange

Brunch Buffet

FEATURING:

Chef's Protein Selections
Garlic Mashed Potatoes, Seasonal Vegetables
Applewood Smoked Bacon, Scrambled Eggs, Sausage,
Chef's Sausage Gravy and Biscuits
Eggs Benedict
Shrimp & Cheese Grits, Breakfast Potatoes
Seasonal Fresh Fruit
Just Baked Yeast Rolls with Butter
Assorted Pastries and More
Adult – 25.00 Children – 12.00

BEIGNETS

Homemade, warm cinnamon and sugar beignets 2.00

Brunch Refreshments

SUNDAY SPARKLERS

SQUEEZE N SPARKLE Our Mimosa is made with house squeezed OJ 5.00/18.00 carafe

RASPBERRY MIMOSA A twist on the traditional Mimosa with a dash of Monin raspberry syrup
5.00/ 18.00 carafe

BELLINI Sparkling wine with peach puree 5.00/ 18.00 carafe

CRAFTED COCKTAILS

POLKA DOT BIKINI Svedka Raspberry Vodka & fresh squeezed lemonade, dotted
with raspberries 8.00

KNOCKOUT PUNCH Svedka Mango Pineapple Vodka with fresh-squeezes OJ and
pineapple juice 8.00

CITYRANGE BLOODY MARY House-made Bloody Mary with choice of vodka
With House Svedka 10.00
With Premium Selection 13.00

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.

Beginnings

TUNA WONTONS Award winning! Fresh sashimi tuna, spicy aioli, scallions, pickled ginger, sweet soy glaze atop bite size crispy wontons Four 4 Six 6 Eight 8

SPINACH & ARTICHOKE DIP Fresh spinach, artichoke hearts, feta, parmesan and cream cheeses, served with warm naan chips 11

PETITE CRAB CAKES Bite size lump crab cakes, Meyer lemon aioli and dressed greens 14

CRAB BISQUE Creamy bisque, fresh blue crab meat, sherry cayenne butter & spring onion garnish Cup 7 Bowl 9

PRIME RIB CHILI House made Black Angus prime rib chili, ground beef, cheddar-jack cheese, sour cream, spring onions Cup 7 Bowl 9

MARKET SOUP Chef's creations, inspired by seasonal & regional fresh ingredients Cup 7 Bowl 9

Sunday Salads & Sandwiches

BREAKFAST BURGER Sausage patty with fried egg, maple sriracha sauce, lettuce, tomato and pickle served with home fries 16

RANGE BURGER Topped with sautéed mushrooms, cheddar cheese, smoked bacon & horseradish sauce, served with salt & pepper fries 14

AVOCADO BLT Choice of chicken or salmon, bacon, lettuce, tomato and avocado with honey mustard dressing served on brioche bun and French fries Chicken 16 Salmon 20

RANCH HOUSE Baby field greens, heirloom tomatoes, red onion, croutons, house made ranch 7.50

PECAN AND GORGONZOLA SALAD Baby field greens, gorgonzola cheese, grapes, candied pecans with pomegranate vinaigrette 9.50

WEDGE SALAD Crisp slice of iceberg lettuce, diced Roma tomatoes, bacon, chopped egg, homemade Bleu cheese dressing 9.00

CAESAR SALAD Crisp romaine lettuce, parmesan, croutons, anchovies tossed with our classic Caesar dressing 8.50

Salad Enhancements

CHICKEN/7 SHRIMP/9 SALMON/12
BEEF TENDERLOIN/12 TUNA/8

Entrées

BOURBON PECAN CHICKEN Crispy pecan coated chicken, sweet bourbon cream sauce, garlic mashed potatoes, blistered Brussels sprouts 16 Two Filets 23

BLUE CRAB CAKE Broiled lump crab cake, Meyer lemon aioli, mashed potatoes, asparagus 25 Two Cakes 35

SMOTHERED BEEF Choice filet tails, hunter sauce, garlic mashed potatoes, tumbleweed onions 25

BUTTER CRUMB TROUT NC Trout, caper tartar, lemon beurre blanc, brown rice, broccoli 16 Two Filets 26

GRILLED SALMON MOJITO Grilled salmon with rum & lime mojito sauce, brown rice, broccoli 22 with grilled shrimp 29

RIBEYE 10oz., Very well-marbled, 7-spice herb dusted, served with garlic mashed potatoes and asparagus 29

BAR NONE PRIME RIB Certified Angus Beef, slow roasted, au jus, creamy horseradish, served with garlic mashed potatoes and asparagus 8oz. 35 12oz. 45 16oz. 52

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