

# 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

### 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/38

12OZ CERTIFIED ANGUS BEEF, BONE MARROW BUTTER

### NY STRIP/36

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

### PRIME RIB/32

SLOW ROASTED CERTIFIED ANGUS BEEF 8OZ RIBEYE LOIN, CREAMY HORSERADISH, AU JUS  
12OZ/42 16OZ/49

## 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/32

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 20% GRATUITY IS ADDED TO ANY PARTY OF 7 OR MORE.