

City Range

SHAREABLES

TUNA WONTONS

SASHIMI TUNA, SPICY AIOLI, CHIVES, PICKLED GINGER, SWEET SOY GLAZE, CRISPY WONTON

6 FOR 6 OR 8 FOR 8

PETITE CRAB CAKES/14

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

CALAMARI LIMON/10

FRIED CALAMARI, CHERRY PEPPERS, LEMON, TOPPED WITH PESTO AIOLI

SPINACH & ARTICHOKE DIP/11

FRESH SPINACH, ARTICHOKE HEARTS, FETA, PARMESAN & CREAM CHEESES, WARM NAAN CHIPS

BEGINNINGS

CRAB BISQUE /7cup /9 bowl

BLUE CRAB, SHERRY CAYENNE BUTTER, CHIVES

PRIME RIB CHILI /7cup /9 bowl

HOUSE MADE CHILI WITH PRIME RIB, SOUR CREAM, CHIVES, TORTILLA CHIPS

MARKET SOUP/ 7 cup / 9 bowl

THE WEDGE/9

ICEBERG SLICE, HEIRLOOM TOMATOES, BACON, CHOPPED EGG, BLEU CHEESE CRUMBLES AND DRESSING

RANCH HOUSE/7.5

FIELD GREENS, HEIRLOOM TOMATOES, RED ONION, CROUTONS, RANCH DRESSING

CAESAR SALAD/8.50

CRISP ROMAINE, HOUSE-MADE CROUTONS, PARMESAN, ANCHOVIES, 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 TUNA/8

HANDHELDS

RANGE BURGER/14

MUSHROOMS, APPLEWOOD BACON, HORSERADISH SAUCE, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE, FRIES

BLACK AND BLUE BURGER/15

BLACKENED BURGER, MELTED BLUE CHEESE, LETTUCE, TOMATO, PICKLE, SEASONED WEDGES

CHEESESTEAK/19

SHAVED PRIME RIB, PEPPERS & ONIONS, SWISS CHEESE, BUTTER GRIDDLED ROLL, SLAW, FRIES

COWBOY CHICKEN WRAP/13

DICED BLACKENED CHICKEN, COWBOY CAVIAR, LETTUCE, CHEDDAR JACK CHEESE, AVOCADO LIME DRESSING, ON A TORTILLA, SEASONED WEDGES

COMPOSED

BLACKENED TUNA COBB SALAD/17

BLACKENED TUNA, FIELD GREENS, CHOPPED EGG, AVOCADO, TOMATOES, BACON, HONEY MUSTARD DRESSING, CRACKERS

PARMESAN CRUSTED CHICKEN/ 21

GRILLED CHICKEN, TOPPED WITH GARLIC CREAM SAUCE & PARMESAN CRUST, SERVED WITH RICE AND BROCCOLI

TWO BREST/27

FISH & CHIPS/ 15

FLOUNDER, SEASONED, BATTERED & DEEP-FRIED WITH CAPER TARTAR SAUCE, FRIES, SLAW

SALMON MOJITO/22

GRILLED SALMON WITH LIME AND RUM MOJITO SAUCE, BROWN RICE, BROCCOLI

WITH GRILLED SHRIMP/29

BOURBON CHICKEN/16

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

TWO FILET/23

CRAB CAKES/25

BLUE CRAB CAKE, MEYER LEMON AIOLI, MASH, ASPARAGUS

TWO CAKES/35

BUTTERCRUMB TROUT/16

NC TROUT, CAPER TARTAR, LEMON BEURRE BLANC, BROWN RICE AND BROCCOLI

TWO FILET/26

GREAT BEEF

6 OUNCE RED WINE DEMI FILET/35

CHOICE CENTER CUT FILET, RED WINE DEMI WITH A CHOICE OF 2 SIDES

9OZ/45

BLACK & BLUE/25

SEARED, LIGHTLY BLACKENED FILET MEDALLIONS, LUMP CRAB CAKES, ON TOAST POINTS, TOPPED WITH BEARNAISE SAUCE, MASH AND ASPARAGUS,

THREE MEDALLIONS/35

SMOTHERED BEEF/25

CHOICE FILET TAILS, HUNTER SAUCE, MASH AND TUMBLEWEED ONIONS

10 OZ RIBEYE, GARLIC SHRIMP/32

10 OZ CHOICE RIBEYE, SAUTEED SHRIMP AND GARLIC CREAM SAUCE WITH CHOICE OF TWO SIDES

SIDES

HOUSE FRIES/ MASH/ BLISTERED BRUSSELS/ BROCCOLI/ ASPARAGUS/ BAKED POTATO/ BROWN RICE/ FRIED OKRA/ RISOTTO/ SPINACH/ SWEET POTATO

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.

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

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.

CityRange

WINES BY THE GLASS

SPLITS & HALF BOTTLES

Pol Clement Brut, France (split)	9
Banfi "Rosa Regale", Brachetto, Acqui	12
Santa Margherita Pinot Grigio, Valdadige '17	35

WHIMSICAL WHITES

Biltmore White Zinfandel, California '18	8
Peter Mertes QBA Riesling, Rheinhessen '18	8
Banfi Le Rime Pinot Grigio, Tuscany '18	8
Nicolas Sauvignon Blanc, Cotes de Gascony '18	8
Zonin Moscato, Pavia N.V.	8
Boya Rose, Chile '19	8

CHARDONNAY

Cypress, Central Coast '19	8
Franciscan, Monterey CA '19	10
Jackson Estate, Santa Maria '17	13

PINOT NOIR

Mark West, California '19	8
Firesteed, Willamette Valley '18	10
Angeline, Russian River Valley '20	13

MERLOT

Cypress, Central Coast '18	8
Rodney Strong, Sonoma County	9

NICE REDS

Pascual Toso Estates, Argentina '20	9
Predator Zinfandel, Lodi CA '20	9
Whiplash Red, California '18	10

CABERNET SAUVIGNON

Montes, Colchagua Valley '17	8
Estancia "Keyes Canyon", Paso Robles '17	11
Hess Shirtail, North Coast '17	12
Simi, Alexander Valley '16	13

FEATURED WINE SELECTION

Substance

Cabernet Sauvignon, Columbia Valley, WA '19

Winemaker Charles Smith conceived this wine to be the best value-priced Cab in America. You will get notes of black fruits and a mouth feel that punches way above its price point

10 glass/ 38 bottle

DRAFT BEERS

City Brew 6.2% ABV Greenville, SC
Brewed just for CityRange. An Irish red ale brewed with caramel malts. 5

City Golden Range 4.3% ABV Greenville, SC
Brewed with Pilsner Malt and Noble hops, designed to be easy drinking with a smooth finish. 5

Sam Adams Seasonal Boston, MA
Ask your server. 5

Michelob Ultra 4.2% ABV St. Louis, MO
Light citrus aroma and a crisp refreshing finish. 4

Yuengling 4.4% ABV Pottsville, PA
American lager famous for its rich amber color and medium-bodied flavor. 4

Guinness 4.2% ABV Dublin, Ireland Rich and creamy, with velvety finish. 5

Rotating Draft Ask your server. 5

Rotating IPA Ask your server. 6

CRAFTED COCKTAILS

Dusty Martini Choice of Ketel One or Beefeater 24, olive juice, and bleu cheese stuffed olives. 8

Sassy Apple Jameson, Amaretto, crafted cinnamon & orange bitters syrup. 8

Polka Dot Bikini Svedka Raspberry Vodka, fresh squeezed lemonade, studded with raspberries. 8

Knockout Punch Svedka Mango Pineapple Vodka, pineapple juice and fresh squeezed orange juice. 8

Sneaky Peach Ciroc Peach Vodka, peach puree, pineapple juice & jalapeno honey. 8

Key Lime Martini Liquor 43, fresh squeezed lime juice, & splash of cream with graham cracker crust. 8

Limóncello Martini a refreshing martini with limóncello and a float of lemon sorbet. 9

Dark and Brooding Gosling's Dark Rum, Ginger Beer, fresh lime sour. 8

Twisted Lemon Ciroc Red Berry vodka, fresh squeezed lemonade, and basil. 8

Mad Royal Patron Reposado, St-Germain muddled lime, orange twist. 9

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