

SHAREABLES

TUNA WONTONS

SASHIMI TUNA, SPICY AIOLI, CHIVES, PICKLED GINGER, SWEET SOY GLAZE ON A BITE-SIZE 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/13

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

BEGINNINGS

CRAB BISQUE/ 7/9

BLUE CRAB, SHERRY CAYENNE BUTTER, CHIVES

PRIME RIB CHILI /7/9

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

MARKET SOUP/ 7/9

THE WEDGE/9

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

RANCH HOUSE/7.5

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

CAESAR SALAD/8.5

CRISP ROMAINE, HOUSE-MADE CROUTONS, PARMESAN, ANCHOVIES, CAESAR DRESSING

PECAN & GORGONZOLA/9.5

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

CHEF FEATURES

SHRIMP & SCALLOP RISOTTO/24

ROASTED CORN AND POBLANO PEPPER RISOTTO, BUTTER & WHITE WINE CREAM SAUCE, FRIED LEMON PINWHEELS

SEAFOOD RAVIOLIS/31

SHRIMP AND SCALLOPS SERVED WITH HOMEMADE TOMATO SAUCE AND CHEESE RAVIOLIS

FISHERMAN'S PLATTER/26

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

BLACKENED TUNA COBB SALAD/17

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

LOBSTER ROLLS

BUTTER GRIDDLED SPLIT SIDED BUN
 COLD WATER LOBSTER, FRIES AND SLAW
 CHOOSE CHILLED SALAD OR WARM & BUTTERY
 ONE ROLL/23 TWO ROLLS/38

**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**

COMPOSED

SALMON MOJITO/23

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

WITH GRILLED SHRIMP/30

BOURBON CHICKEN/16

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

TWO FILETS/23

CRAB CAKE /25

BLUE CRAB CAKE, MEYER LEMON AIOLI, MASH, ASPARAGUS

TWO CAKES/35

BUTTERCRUMB TROUT/16

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

TWO FILETS/26

BBQ BABY BACK RIBS/22

SLOW-ROASTED RIBS, HOUSE-MADE TANGY BBQ SAUCE, SLAW, FRIES

FULL RACK/ 34

PARMESAN CRUSTED CHICKEN/ 21

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

TWO BREASTS/27

GREAT STEAKS

CHOICE OF TWO SIDES

6 OUNCE RED WINE DEMI FILET/39

CHOICE CENTER CUT FILET, RED WINE DEMI 9OZ/49

12 OZ RIBEYE/39

12OZ CERTIFIED ANGUS BEEF, BONE MARROW BUTTER

CAB NY STRIP/39

12OZ PRIME CENTER CUT STRIP, HOUSE STEAK SAUCE

BAR NONE PRIME RIB

SLOW ROASTED, AU JUS, CREAMY HORSERADISH 8OZ/35 12OZ/45 16OZ/52

CHURRI FLAT IRON STEAK/32

8 OZ CAB FLAT IRON STEAK, GRILLED, SLICED, SIGNATURE CITY CHURRI SAUCE

MORE GREAT BEEF

BLACK & BLUE/25

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

THREE MEDALLIONS/35

SMOTHERED BEEF/25

CHOICE FILET TAILS, HUNTER SAUCE, MASH AND TUMBLEWEED ONIONS

THREE TAILS/32

DELISH ADD ONS

SHRIMP SKEWER/9

GARLIC CREAM SHRIMP/9

OSCAR/12

BLEU CHEESE PESTO/3

MUSHROOMS/4

BOURBON CARAMELIZED

ONIONS/3

SIDES

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

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.

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
Maison Saleya, Provence '21	9

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

Kaiken Malbec, Argentina '19	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

Uncaged
Red, California '20

Our winemaking is UNCAGED and offers big, bold flavors that finish with uncommon finesse. Dark garnet in the glass, dense layers of jammy fruit, black cherry and toasted oak.

11 glass/ 40 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