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## 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/13 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/8 SHRIMP/9 SALMON/12 BEEF TENDERLOIN/12 TUNA/8

# HANDHELDS

RANGE BURGER/15 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

### 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

## 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 BREASTS/27

FISH & CHIPS/15

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

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 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 FILETS/26

## GREAT BEEF

6 OUNCE RED WINE DEMI FILET/39 CHOICE CENTER CUT FILET, RED WINE DEMI WITH A CHOICE OF 2 SIDES 907/49

CHURRI FLAT IRON STEAK/32 8 OZ CAB FLAT IRON STEAK, GRILLED, SLICED, SIGNATURE CITY CHURRI SAUCE WITH A CHOICE OF 2 SIDES

#### 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

## 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.



### 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	
Peter Mertes QBA Riesling, Rheinhessen '18	
Banfi Le Rime Pinot Grigio, Tuscany '18	
Nicolas Sauvignon Blanc, Cotes de Gascony '18	
Zonin Moscato, Pavia N.V.	
Maison Saleya, Provence '21	

#### **CHARDONNAY**

Cypress, Central Coast '19	8
Franciscan, Monterey CA '19	10
Jackson Estate, Santa Maria '17	13
<u>PINOT NOIR</u>	
Mark West, California '19	8
Firesteed, Willamette Valley '18	10
Angeline, Russian River Valley '20	13
<u>MERLOT</u>	
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

### 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, MAAsk your server.5

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

Yuengling 4.4% ABV Pottsville, PAAmerican lager famous for its rich amber colorand medium-bodied flavor.4

Guinness 4.2% ABV	Dublin, Ireland Rich	
and creamy, with velve	y finish. 5	
<b>Rotating Draft</b> Ask your server. 5		

Rotating IPA Ask your server.

# CRAFTED COCKTAILS

6

**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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