

CityRange

BRUNCH BUFFET

FEATURING:

CHEF'S WEEKLY PROTEIN SELECTION,
GARLIC MASHED POTATOES, SEASONAL VEGETABLES,
APPLEWOOD SMOKED BACON, SAUSAGE, SCRAMBLED EGGS,
BREAKFAST POTATOES
CHEF'S BISCUITS & SAUSAGE GRAVY,
SHRIMP & CHEESE GRITS,
ASSORTED PASTRIES, SEASONAL FRESH FRUIT
AND MORE

ADULT - 30.00 CHILDREN - 13.00

BRUNCH REFRESHMENTS

SUNDAY SPARKLERS

SQUEEZE N SPARKLE

OUR MIMOSA IS MADE WITH HOUSE SQUEEZED OJ
8.00/18.00 CARAFE

RASPBERRY MIMOSA

A TWIST ON THE TRADITIONAL MIMOSA WITH A DASH OF MONIN RASPBERRY SYRUP
8.00/ 18.00 CARAFE

BELLINI

SPARKLING WINE WITH PEACH PURÉE
5.00/ 18.00 CARAFE

CRAFTED COCKTAILS

POLKA DOT BIKINI

SVEDKA RASPBERRY VODKA & FRESH SQUEEZED LEMONADE, DOTTED
WITH RASPBERRIES 9.00

KNOCKOUT PUNCH

SVEDKA MANGO PINEAPPLE VODKA WITH FRESH-SQUEEZED OJ AND
PINEAPPLE JUICE 10.00

CLASSIC BLOODY MARY

HOUSE-MADE BLOODY MARY WITH CHOICE OF VODKA
WITH HOUSE SVEDKA 10.00
WITH PREMIUM SELECTION 13.00

LOADED BLOODY MARY SKEWER 4.00

A SKEWER LOADED WITH TWO SHRIMP, CHICKEN TENDER, JALAPENO BACON,
STUFFED OLIVE, COCKTAIL ONION AND CELERY

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.

City Range

BEGINNINGS

BEIGNETS/4

HOMEMADE, WARM CINNAMON AND SUGAR BEIGNETS, COVERED WITH POWDERED SUGAR

TUNA WONTONS

AWARD WINNING! FRESH SASHIMI TUNA, SPICY AIOLI, SCALLIONS, PICKLED GINGER, SWEET SOY GLAZE ATOP BITE SIZE CRISPY WONTONS
SIX FOR 6 EIGHT FOR 8

SPINACH & ARTICHOKE DIP/13

FRESH SPINACH, ARTICHOKE HEARTS, FETA, PARMESAN AND CREAM CHEESES, SERVED WITH WARM NAAN CHIPS

PETITE CRAB CAKES/14

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

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

SALADS

RANCH HOUSE/7.50

BABY FIELD GREENS, HEIRLOOM TOMATOES, RED ONION, CROUTONS, HOUSE MADE RANCH

PECAN AND GORGONZOLA SALAD/9.50

BABY FIELD GREENS, GORGONZOLA CHEESE, GRAPES, CANDIED PECANS WITH POMEGRANATE VINAIGRETTE

WEDGE SALAD/9

CRISP SLICE OF ICEBERG LETTUCE, HEIRLOOM TOMATOES, BACON, CHOPPED EGG, HOMEMADE BLEU CHEESE DRESSING

CAESAR SALAD/8.50

CRISP ROMAINE LETTUCE, PARMESAN, CROUTONS, ANCHOVIES TOSSED WITH OUR CLASSIC CAESAR DRESSING

SALAD ENHANCEMENTS

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

SANDWICHES

BLACK AND BLUE BURGER/15

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

RANGE BURGER/14

TOPPED WITH SAUTÉED MUSHROOMS, CHEDDAR CHEESE, SMOKED BACON & HORSERADISH SAUCE, SERVED WITH SALT & PEPPER FRIES

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/21

COMPOSED

EGGS BENEDICT/16

SOFT POACHED EGGS OVER WARM HAM, GRILLED ENGLISH MUFFIN, HOMEMADE HOLLANDAISE SAUCE, SERVED WITH FRESH FRUIT

CRAB BENEDICT / 22

BOURBON PECAN CHICKEN/16

CRISPY PECAN COATED CHICKEN, SWEET BOURBON CREAM SAUCE, GARLIC MASHED POTATOES, BLISTERED BRUSSELS SPROUTS...TWO FILETS/23

BLUE CRAB CAKE/25

BROILED LUMP CRAB CAKE, MEYER LEMON AIOLI, MASHED POTATOES, ASPARAGUS ...TWO CAKES/35

SMOTHERED BEEF/25

CHOICE FILET TAILS, HUNTER SAUCE, GARLIC MASHED POTATOES, TUMBLEWEED ONIONS

GRILLED SALMON MOJITO/23

GRILLED SALMON WITH RUM & LIME MOJITO SAUCE, BROWN RICE, BROCCOLI WITH GRILLED SHRIMP/30

STEAK & SHRIMP/32

10OZ CHOICE RIBEYE, SAUTÉED SHRIMP & GARLIC CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS

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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