

## Starters & Sides

<b>Jumbo Shrimp Cocktail</b>	8.50
Jumbo gulf shrimp served over zesty sauce and lemon wedge	
<b>Chicken Quesadilla</b>	8.75
Grilled chicken strips and cheese wrapped in a flour tortilla	
<b>Beer-Battered Chicken Platter</b>	7.75
Served with honey mustard & barbecue dip	
<b>City Grill Salad</b>	6.50
Mixed baby greens, choice of dressing	
<b>Caesar Salad</b>	6.50
The traditional way	
<b>Soup Selection - choice of:</b>	6.75
Soup du Jour	
Award winning New England clam chowder	
Grandma's hearty chicken noodle soup	
Baked three-onion soup topped with melted Swiss & gruyere cheeses	

<p style="text-align: center;"><b>Italian Frittata</b>  <b>Mushrooms, tomatoes, fresh basil &amp; parmesan cheese</b>  <b>served with ham, bacon or sausage</b>  <b>Three Egg Omelet</b>  <b>Choose one or all: ham, sausage, bacon, cheese,</b>  <b>mushrooms,</b>  <b>bell pepper, green chilies or onion</b>  15.50  <b>Egg dishes are served with French Fries &amp; Fruit Cup</b></p>
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## Sandwiches Burgers

Served with French Fries or Chips, and choice of Coleslaw or Fruit Cup

<b>New</b>	<b>Flame-Broiled Swordfish Sandwich</b>	15.75
	On sun-dried tomato focaccia with arugula, avocado and a rémoulade sauce	
<b>New</b>	<b>Flame-Broiled Marinated Chicken Sandwich</b>	14.75
	Grilled chicken breast with lettuce, tomato, mayonnaise and Jack cheese	
<b>New</b>	<b>BBQ Burger</b>	14.50
	Topped with diced onions, Tillamook (sharp cheddar cheese), Canadian bacon and barbecue sauce	
<b>New</b>	<b>Hawaiian Burger</b>	14.75
	Topped with onions, pineapple and teriyaki sauce	
	<b>Char-Broiled City Grill Cheeseburger</b>	14.25
	Topped with melted cheddar cheese and traditional garnish	
	<b>Chicken Caesar Wrap</b>	14.75
	Caesar dressing, lettuce and diced tomato wrapped in flour tortilla	
	<b>Monte Cristo</b>	14.25
	Turkey, ham and cheese with fruit jelly	
	<b>Fresh Turkey Breast Club Sandwich</b>	14.75
	Fresh sliced turkey breast with lettuce, tomato, bacon and cheese	
	<b>Hot Turkey Breast Sandwich</b>	14.50
	Served open-faced with mashed potatoes and gravy	
	<b>Patty Melt On Rye</b>	14.25
	Smothered in onions with Swiss cheese	
	<b>BBQ Beef Sandwich</b>	15.25
	<b>French Dip</b>	14.75
	Hot tender roast beef on a French roll with au jus	
	<b>Grilled Reuben</b>	15.75
	Corned beef, griddled on rye with Swiss cheese and sauerkraut	
	<b>Albacore Tuna Melt</b>	14.50
	Topped with melted Swiss cheese, choice of bread	
	<b>B.L.T.</b>	13.25
	Bacon, lettuce and tomato on white toast	
	<b>Grilled Eggplant Sandwich</b>	14.25
	Marinated tomatoes, roasted red bell pepper, fresh basil, mozzarella cheese and extra virgin olive oil on sun-dried tomato focaccia bread	

## Entrée Salads

<b>Chinese Chicken Salad</b> Shaved chicken breast, lettuce, sesame-ginger dressing	<b>16.50</b>
<b>Chicken Caesar Salad</b> Grilled chicken breast with crisp romaine lettuce and seasoned croutons, tossed in our own Caesar dressing with grated parmesan cheese and anchovies	<b>16.75</b>
<b>City Grill Cobb Salad</b> Grilled chicken with crisp bacon, bleu cheese, avocado, chopped eggs and tomatoes	<b>16.50</b>
<b>Salmon Salad</b> Warm grilled salmon over field greens	<b>16.50</b>

### The City Grill Buffet

17.50

MONDAY THROUGH FRIDAY

**Elaborate Seasonal Salads, Soups, Carving Station,  
Cheeses, Assorted Breads and Dessert**

## Main Course

<b>Traditional Chicken Picatta</b> Lemon Caper butter sauce	<b>17.50</b>
<b>Braised Chicken Breast</b> White wine, fresh tomato, garlic and basil	<b>17.50</b>
<b>Penne Pasta with Chicken</b> Three-cheese Alfredo sauce and chopped asparagus	<b>16.75</b>
<b>Angel Hair Pasta</b> Fresh basil, parmesan cheese and tomato sauce	<b>16.25</b>
<b>with Chicken</b>	<b>17.25</b>
<b>with Shrimp</b>	<b>18.25</b>
<b>New York Steak</b> Brushed with herbs and extra olive oil, green peppercorn sauce	<b>21.00</b>
<b>Oriental Stir-fry</b> Crisp vegetables, tossed in a sherry-teriyaki sauce, served over steamed rice	<b>16.50</b>
<b>with Chicken, Shrimp or Beef</b>	<b>17.75</b>
<b>Swordfish Strictly Fresh</b> Prepared blackened or grilled	<b>19.75</b>
<b>Grilled Salmon</b> Soy-ginger sauce, served with rice and vegetables	<b>19.50</b>
<b>Fresh Daily Catch</b>	<b>Market</b>

## Coffee & Tea

We Feature "Metropolitan French Roast"

**Freshly Brewed Coffee or Espresso,  
Hot Tea, Hot Chocolate**  
4.50

**Cappuccino, Café Latte,  
Mocha or Café Au Lait**  
5.00

Prices do not include applicable tax.  
15% gratuity will be added on groups of six or more.

## Frozen Cocktails

<b>Fruit Daiquiris</b>	6.75
Banana or Strawberry	
<b>Creamsicle</b>	6.75
Kahlua, Orange Juice and Ice Cream	
<b>Frozen Mudslide</b>	7.50
Kahlua, Bailey's, Vodka and Ice Cream	

## Non-Alcoholic

<b>Vanilla Breeze</b>	4.25
Vanilla Ice Cream and Espresso topped with Whipped Cream	
<b>Fruit Colada</b>	4.50
Banana	
<b>Fruit Daiquiris</b>	4.50
Banana or Strawberry	
<b>Creamsicle</b>	4.25
Orange Juice and Ice Cream	
<b>St. Pauli Girl</b>	6.50

## Hot Coffee Drinks

<b>Spanish</b>	7.00
Kahlua, Cointreau & Brandy	
<b>Brazilian</b>	7.00
Tia Maria, Grand Marnier & Brandy	
<b>Irish</b>	7.50
Irish Whiskey topped with Whipped Cream & Green Crème de Menthe	

## Champagne Drinks

<b>Kir Royale</b>	9.00
Chambord and Champagne	
<b>Peach Mimosa</b>	9.00
Orange Juice, Peachtree and Champagne	
<b>Madras</b>	9.00
Orange & Cranberry Juice, Champagne	

## Wines

	Bottle	
<b>White Wines</b>		
Kendall-Jackson "Vintners Reserve", Chardonnay	33.00	8.75
Ferrari Carano, Fumé Blanc	38.00	9.00
Fetzer, Chardonnay	25.00	7.50
<b>Blush Wines</b>		
Fetzer, White Zinfandel	20.00	7.00
<b>Red Wines</b>		
Fetzer "Valley Oaks", Cabernet Sauvignon	25.00	8.00
Rutherford Hill, Merlot	46.00	8.75

## Beers

<b>Domestic</b>	6.50
Budweiser, Miller Light, Bud Light, Sam Adams	
<b>Imported</b>	7.50
Heinken, Corona, Amstel Light, Kirin, Asahi	

## Chilled Juices & Bottled Waters

Grapefruit, Orange Juice	6.00
Cranberry, Tomato, Pineapple, Apple	5.75
Assorted Soft Drinks	4.00
Iced Tea	4.00
Lemonade, regular or pink	4.00
Arrowhead, Pellegrino, Perrier	4.50