

Frozen Cocktails

Fruit Daiquiris Banana or Strawberry	4.75
Creamsicle Kahlua, Orange Juice and Ice Cream	4.75
Frozen Mudslide Kahlua, Bailey's, Vodka and Ice Cream	5.50

Non-Alcoholic

Vanilla Breeze Vanilla Ice Cream and Espresso topped with Whipped Cream	2.25
Fruit Colada Banana	2.50
Fruit Daiquiris Banana or Strawberry	2.50
Creamsicle Orange Juice and Ice Cream	2.25
St. Pauli Girl	4.50

Hot Coffee Drinks

Spanish Kahlua, Cointreau & Brandy	5.00
Brazilian Tia Maria, Grand Marnier & Brandy	5.00
Irish Irish Whiskey topped with Whipped Cream & Green Crème de Menthe	5.50

Champagne Drinks

Kir Royale Chambord and Champagne	7.00
Peach Mimosa Orange Juice, Peachtree and Champagne	7.00
Madras Orange & Cranberry Juice, Champagne	7.00

Wines

	Bottle	Glass
White Wines		
Kendall-Jackson "Vintners Reserve", Chardonnay	27.00	7.00
Ferrari Carano, Fumé Blanc	27.00	7.00
Fetzer, Chardonnay	15.00	5.00
Blush Wines		
Fetzer, White Zinfandel	11.00	3.50
Red Wines		
Fetzer "Valley Oaks", Cabernet Sauvignon	15.00	5.00
Rutherford Hill, Merlot	40.00	10.00

Beers

Domestic Budweiser, Miller Light, Bud Light, Sam Adams	4.00
Imported Heineken, Corona, Amstel Light, Kirin, Asahi	5.00

Entrée Salads

Duo of Tuna and Cashew Chicken Salad Served on a bed of lettuce with sliced fresh fruit	16.50
Chinese Chicken Salad Shaved chicken breast, lettuce, sesame-ginger dressing	16.50
Chicken Caesar Salad Grilled chicken breast with crisp romaine lettuce and seasoned croutons, tossed in our own Caesar dressing with grated parmesan cheese and anchovies	16.75
City Grill Cobb Salad Grilled chicken with crisp bacon, bleu cheese, avocado, chopped eggs and tomatoes	16.50
Salmon Salad Warm grilled salmon over field greens	16.50

Main Course

Sautéed Paillard of Chicken Garlic lemon butter sauce	17.50
Breast of Chicken Topped with fresh crabmeat and creamy mushroom sauce	17.50
Bowtie Pasta with Chicken Lime butter sauce, fresh vegetables topped with avocado	16.75
Angel Hair Pasta Fresh basil, parmesan cheese and tomato sauce	16.25
Add Chicken	17.25
Add Shrimp	18.25
New York Steak Brushed with herbs and extra olive oil, green peppercorn sauce	21.00
Oriental Stir-fry Crisp vegetables, tossed in a sherry-teriyaki sauce, served over steamed rice	16.50
Add Chicken, Shrimp or Beef	17.75
Orange Roughy Your choice of blackened or grilled	19.50
Fresh Daily Catch	Market

Chilled Juices & Bottled Waters

Grapefruit, Orange Juice	4.00
Cranberry, Tomato, Pineapple, Apple	3.75
Arrowhead or Perrier Water	2.50
San Pellegrino	4.50
Assorted Soft Drinks, Iced Tea, Lemonade, regular or pink	3.00

Coffee & Tea

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.

Starters & Sides

Jumbo Shrimp Cocktail	4.25
Jumbo gulf shrimp served over zesty sauce and lemon wedge	
Chicken Quesadilla	4.50
Grilled chicken strips and cheese wrapped in a flour tortilla	
Beer-Battered Chicken Platter	3.75
Served with honey mustard & barbecue dip	
City Grill Salad	3.25
Mixed baby greens, choice of dressing	
Caesar Salad	3.25
The traditional way	
Soup Selection - choice of:	3.50
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	

Monday Through Friday

The City Grill Buffet

Daily Soups

Elaborate Salad Bar

Sliced Fresh Seasonal Fruits

Carving Station

Roast Beef, Turkey, Ham & Rotisserie Chicken

Assorted Breads & Dessert Station

13.95

or

Soup, Salad & Dessert Bar

9.95

Sandwiches & Burgers

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

Flame-Broiled Marinated Chicken Sandwich	14.75
Grilled chicken breast with lettuce, tomato, mayonnaise and jack cheese	
Chicken Milanese Sandwich	14.75
Breaded breast of chicken with Italian seasoning, lettuce, tomato and onion	
Fresh Turkey California Club Sandwich	14.75
Fresh sliced roasted breast of turkey, avocado, bacon, lettuce and jack cheese	
Hot Turkey Breast Sandwich	14.50
Served open-faced with mashed potatoes and gravy	
Grilled Portabella Mushroom Sandwich	14.25
Marinated tomatoes, roasted red bell peppers, grilled zucchini, fresh basil, mozzarella cheese and extra virgin olive oil on ciabatta bread	
Chicken Ranch Wrap	14.75
Grilled chicken tossed in ranch dressing, lettuce and diced tomato, wrapped in a flour tortilla	
Smoked Salmon Wrap	15.25
Smoked salmon, baby greens, avocado, dill rémoulade wrapped in a spinach tortilla	
Albacore Tuna Melt	14.50
Topped with melted Swiss cheese, choice of bread	
B.L.T.	13.25
Bacon, lettuce and tomato on white toast	
Monte Cristo	14.25
Turkey, ham and cheese with fruit jelly	
Patty Melt On Rye	14.25
Smothered in onions with Swiss cheese	
French Dip	14.75
Hot tender roast beef on French roll with au jus	
Grilled Reuben	15.75
Corned beef, griddled on rye with Swiss cheese and sauerkraut	
California Burger	14.75
Topped with avocado, bacon and pepper jack cheese	
Char-Broiled City Grill Cheeseburger	14.25
Topped with melted cheddar cheese and traditional garnish	