

CITY TAVERN LUNCH MENU

STARTERS

CITY SAMPLER- (1) Crab Cake (1) Cajun Chicken Egg Roll, calamari & hummus served with marinara, mandarin orange sauce & salsa roja	\$12
STEAMED MUSSELS- sautéed in marinara or white wine garlic sauce	\$10
FRIED OYSTERS ROCKEFELLER- wilted spinach, diced tomatoes, spinach & artichoke dip, topped with diced bacon & spicy remoulade	\$9
SEA BAKE- crab, shrimp, bay scallops & crawfish baked in a parmesan cream sauce, served with toast points	\$9
SESAME ENCRUSTED AHI TUNA- served on a wonton crisp with grilled pineapple salsa & wasabi honey mustard	\$8
CAPELLINI CRAB CAKES- our special recipe served with a spicy Cajun remoulade	\$8
MOZZARELLA & TOMATO SALAD- fresh basil, buffalo mozzarella & tomatoes over field greens, with olive oil & balsamic vinegar	\$8
SPINACH & ARTICHOKE DIP- served with tri color chips	\$8
TEMPURA FRIED ASPARAGUS- served with wasabi ranch	\$8
CALAMARI- lightly breaded, seasoned & then fried, served with marina sauce and lemon	\$8
CHICKEN QUESADILLAS- grilled chicken, bacon, tomato, & cheddar-jack cheese, served with salsa, sour cream & chives	\$8
HUMMUS- roasted red pepper, served with toasted pita points	\$7
SMOKED CHICKEN NACHOS- each chip smothered with chicken, cheese & Jalapeno peppers, served with salsa roja & sour cream	\$7
BARBEQUE CHICKEN CHIPS- each chip is smothered with barbeque chicken and cheese, served with sour cream & BBQ sauce	\$7
CAJUN CHICKEN EGGROLLS- blackened chicken, corn & Gouda cheese served with Asian dressing & salsa roja	\$7
CHICKEN WINGS- served buffalo, BBQ, teriyaki or salt n pepper (All drums or all wings add \$1)	\$7
HOMEMADE SOUP OF THE DAY-	
(CUP \$4) (BOWL \$5)	

ENTREES

FILET MIGNON- 8 oz. 21 day aged angus beef served with Parmesan mashed potatoes & grilled asparagus	\$23
CAJUN GRILLED SALMON- fresh Atlantic salmon topped with a Creole mustard honey glaze, served with rice & veggies	\$16
CASHEW ENCRUSTED TILAPIA- encrusted with cashews & herbs, then topped with pineapple butter; with cauliflower mash & asparagus	\$10
CHICKEN PANZANILLA- chicken, mushrooms, artichokes, sun-dried tomatoes & spinach in a white wine sauce, with focaccia points	\$10
SMOTHERED CAROLINA TROUT- seasoned & smothered in a Cajun seafood cream sauce, served with rice & veggies (OR PLAIN \$8)	\$10
GOURMET MEATLOAF- a blend of seasoned buffalo, pork & veal piled atop Parmesan mashed potatoes & veggies	\$8
CRACKLIN' PORK LOIN- marinated & slow cooked, finished on the grill, piled high atop Parmesan mashed potatoes & sautéed veggies	\$8

PASTA

SEAFOOD CAPELLINI- crab, shrimp, scallops & crawfish in a Cajun cream sauce, served over angel hair pasta	\$11
LOBSTER RAVIOLI- served in a roasted red pepper lobster sauce with fresh tomatoes	\$10
BLACKENED SHRIMP or CHICKEN ALFREDO- served in a creamy Alfredo sauce over bow tie pasta	\$9
TORTELLINI WITH MUSHROOMS- cheese tortellini tossed with mushrooms in a creamy garlic tomato sauce	\$8
FARFALLE FLORENTINE- broccoli, spinach, carrots, zucchini & tomatoes sautéed in a light garlic sauce with mozzarella cheese	\$8
MACARONI & CHEESE- cavatappi pasta baked with three cheeses	\$7

LUNCH COMBO (PICK TWO) - \$8

HALF SALAD - Caesar, Greek, Cobb, Spinach salad or Blue Cheese Bacon Wedge	CUP OF SOUP – Soup of the day
HALF SANDWICH – Chicken Philly, Steak in the Grass, Prime Rib, Filet, Tilapia BLT, Chicken Salad or Buffalo Chicken sandwich	

SALADS

SEARED TUNA SALAD- seared Ahi tuna, pineapple salsa, carrots and wontons served over a bed of field with cilantro honey-lime dressing	\$10
NEW CITY SALAD- diced avocado, diced apples, roasted red peppers, goat cheese & tortilla strips tossed with field greens	\$9
ATKINS FRIENDLY CHEDDAR BURGER BACON BLUE CHEESE WEDGE- with tomatoes, choice of bison or angus beef	\$9
SOUTHWEST CHICKEN SALAD- field greens, grilled chicken, cheddar jack cheese, tomatoes, corn, cilantro & corn tortilla strips	\$9
COBB SALAD- romaine mix with diced tomatoes, corn, cucumbers, egg, avocado, bacon, mixed cheese and blue cheese crumbles	\$9
GREEK SALAD- mixed greens, red onion, feta cheese, olives, tomato, & cucumber, served with Greek dressing	\$8
CRISPY CHICKEN SALAD- fried and sliced white meat chicken atop salad mix with tomatoes, carrots & cheddar jack cheese	\$8
SPINACH SALAD- fresh spinach, with red onions, diced tomatoes, mushrooms and bacon, served with a balsamic aioli	\$8
CAESAR- romaine mix tossed with Caesar dressing and croutons, topped with shaved Parmesan cheese	\$7
BLUE CHEESE & BACON WEDGE- iceberg lettuce wedge w/ bacon, gorgonzola tomatoes & blue cheese dressing (w/ Buffalo Tenders \$8)	\$6

ADD ONE OF THESE TO YOUR SALAD OR ENTREE

FILET MIGNON (4 oz.)	\$10	FRIED OYSTERS (5)	\$4	GRILLED CHICKEN	\$4
JUMBO SCALLOPS (2)	\$5	BLACKENED OR GRILLED TILAPIA (4 oz.)	\$4	CHICKEN SALAD	\$4
SALMON (4 oz.)	\$5	CRAB CAKE (1)	\$4	GOAT CHEESE	\$2
TUNA (4 oz.)	\$5	BUFFALO CHICKEN TENDERS	\$3	CANDIED PECANS	\$2
GRILLED SHRIMP (4)	\$5				

SANDWICHES

Served with garlic fries, on a bun or hoagie roll, low-carb wrap or on multi grain wheat bread.	
CRAB CAKE SANDWICH- our special recipe served with remoulade on a sesame bun	\$9
FILET MIGNON SANDWICH- served with mushrooms, onions & provolone cheese	\$9
STEAK IN THE GRASS- sliced prime rib topped with sautéed spinach & provolone cheese on a hoagie bun	\$8
SHAVED PRIME RIB SANDWICH- slow-cooked prime rib, sautéed with mushrooms, onions, & provolone cheese on a hoagie bun	\$8
SOUTHWEST WRAP- Cajun grilled chicken with sautéed mushrooms, onions, peppers, cheddar jack cheese, lettuce, tomato & ranch	\$8
BLACKENED TILAPIA BLT- bacon, lettuce, tomato & blackened tilapia with a tarragon mayo on multi-grain bread	\$8
CAJUN CHICKEN SANDWICH- blackened chicken & bacon with provolone cheese	\$8
CHICKEN PHILLY- sliced chicken, peppers & onions with mozzarella cheese	\$7
VEGETABLE PANNINI- grilled asparagus, bell pepper, red onion & mozzarella, on grilled focaccia bread with salad greens (CHICKEN \$9)	\$7
BUFFALO CHICKEN SANDWICH- buffalo chicken tenders topped with provolone cheese on a bun	\$7
CHICKEN SALAD SANDWICH- homemade recipe with grapes, candied pecans, sun-dried tomatoes and red onion, served on a bun	\$7

BUILD YOUR OWN BURGER OR CHICKEN SANDWICH

BISON BURGER	\$10	21 DAY AGED ANGUS BEEF	\$8	GRILLED CHICKEN SANDWICH	\$6
(Served on a bun with lettuce, tomato, onion & garlic fries)					
HAM & CHEDDAR CLUB	\$2	BACON	\$1	SAUTEED MUSHROOMS	50¢
GORGONZOLA	\$2	BBQ SAUCE	50¢	SAUTEED ONIONS	50¢
CHEESE	50¢				

SIDES

PARMESAN MASHED POTATOES	\$4	HOUSE OR CAESAR SALAD	\$4	GARLIC FRIES BASKET	\$3
CAULIFLOWER MASH	\$4	MACARONI AND CHEESE	\$4	CHIPS AND SALSA	\$3
GRILLED ASPARAGUS	\$4	SEASONAL SAUTÉED VEGGIES	\$3	COLESLAW	\$3