

# dinner

## appetizers

<b>shrimp cocktail</b>	jumbo tiger shrimp, brandy cocktail sauce	15
<b>heirloom tomato and fresh burrata</b>	olive oil, balsamic vinegar	10
<b>crab cake</b>	lemongrass beurre blanc, petite salad	16
<b>smoked gouda tator tots</b>	heirloom tomato sauce	7

## soups

<b>roasted chicken tortilla soup</b>	avocado, pico de gallo	9
<b>onion soup au gratin</b>	red, vidalia and spring onion , white cheddar	9
<b>butternut squash soup</b>	greek yogurt, virginia maple syrup, crushed hazelnuts	9

## salads

<b>wedge salad</b>	iceberg lettuce, spiced walnuts, blue cheese dressing	9
<b>cityhouse salad</b>	dried cherries, roasted hazelnuts, pear balsamic vinaigrette	9
<b>caesar salad</b>	chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy, warm garlic crouton	10
<b>add the following to any salad</b>		
	grilled chicken 7      grilled salmon 7      bistro steak 8      seared tuna 10	
<b>duck confit cobb salad</b>	organic greens, sliced radishes, cherry tomatoes, avocado st pete’s blue cheese, fried onions	19

## lighter fare

**all sandwiches are served with your choice of chips, fries, house salad or fruit**

<b>angus burger</b>	grilled burger, crisp lettuce, sliced tomato, pickled onion	16
<b>chicken sandwich</b>	grilled ciabatta, yellow tomato, crispy lettuce herbs, cucumber salad	16
<b>bistro steak sandwich</b>	ciabatta roll , heirloom tomato , red onions, arugula	18
<b>jumbo lump crab cake sandwich</b>	toasted ciabatta roll, pea shoots, tomato, onion, spiced remoulade	19
<b>cityhouse english club sandwich</b>	shaved turkey, ham, bacon, lettuce, tomato talbot reserve cheddar, fried egg	16

entrees

<b>slow braised short ribs</b>	kabocha squash puree, broccolini	28
<b>crab cakes</b>	russian fingerling potatoes, roasted root vegetables lemon grass beurre blanc	36
<b>bistro steak grilled</b>	butternut squash, cremini mushrooms, asparagus, rosemary	22
<b>catch of the day</b>		market price
<b>organic pennsylvania chicken breast</b>	wheat berry risotto, swiss chard, thyme	23
<b>grilled salmon</b>	mushroom ravioli, asparagus and olive-tomato relish	29
<b>colorado rack of lamb</b>	seared polenta cake, broccolini, dried cherry demi	39
<b>stone bass</b>	fingerling potato, mussels, clams, shrimp scented saffron broth	30
<b>penne pasta</b>	house made tomato sauce, fresh basil, garlic and parmesan add roasted organic chicken	18 23

from our specialty grill

<b>Pineland Farms</b> filet mignon 8oz.	32
<b>Pineland Farms</b> new york strip 12 oz.	29
<b>Pineland Farms</b> signature bone-in-rib eye 21 oz.	41
<b>Pineland Farms</b> signature rib eye 16 oz.	38
<b>Strauss</b> veal rib chop 14 oz.	41
<b>Duroc</b> double pork chop 16oz	31

includes choice of one sauce and one side

sauces

classic béarnaise/peppercorn sauce/bordelaise/blue cheese sauce

sides

mashed potatoes/grilled asparagus/sautéed mushrooms / truffle french fries  
creamed spinach/steamed broccolini

each additional side 6

**\*\*All our beef is grass-fed from local farmers\*\***

*executive chef ralf hofmann honors the classics with a twist*

**20% gratuity will be added to your party of 6 or more**

\* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness