



DINNER *menu*

APPETIZERS

FILET SKEWERS | country mustard dipping sauce - 10

BUTTERMILK CALAMARI | tomato ouzo sauce, sweet chili sauce - 10

OYSTERS | raw or char-grilled in garlic-tarragon butter - 13

PRINCE EDWARD ISLAND MUSSELS | spanish chorizo, roasted tomato, saffron & fennel broth with crostini - 12

SLIDER TRIO | crab cake with saffron aioli, steak with demi glace or burger with country mustard on brioche - 10

BAKED BLEU CHEESE CHIPS | homemade chips, bleu cheese-brandy cream, & melted bleu cheese - 10

BLACK & BLUE AHI TUNA | seared ahi, dijon mustard soy sauce - 14

CRABCAKES | sun-dried tomato couscous salad with kalamata & saffron aioli duo - 12

HUMMUS TRIO | chef's selection, marinated olives & grilled pita - 8

BACON WRAPPED SHRIMP & DATES | dates with zamaronno cheese & pomegranate syrup, shrimp with pasilla pepper cream & cilantro-carrot salad - 10

FLATBREAD "PIZZAS"

TRUFFLE MUSHROOM | thyme scented mushrooms, truffle cream, parmesan & fresh mozzarella - 10

STEAKHOUSE STANDARD | skirt steak, bacon, caramelized onion, bleu cheese cream, roasted garlic - 12

MEDITERRANEAN SMOKED CHICKEN | spinach, artichoke, sun dried tomato, kalamata olives & feta - 11

CAPRESE | tomato, basil & mozzarella - 10

SOUP & SALAD

SOUP OF THE DAY | chef's daily offering - 5

LOBSTER BISQUE | lobster, sherry, tomato & cream - 6

SPINACH & GOAT CHEESE | shaved pear, pecans & dried cranberries in a white balsamic-pomegranate vinaigrette - 7

CAESAR | romaine, brioche & white anchovies & classic caesar dressing - 7



NOTHING STUFFY.



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SOUP & SALAD (continued)

NICOISE SALAD | mesclun greens, seared tuna, baby green beans, tomato, potato, chopped egg, onion, peppers & olives in a tapenade vinaigrette - 11

ICEBERG WEDGE | smoked bacon, tomato, scallion, bleu cheese - 6

ARUGULA & SPINACH SALAD | grilled vegetables, ricotta salata & citrus vinaigrette - 6

CAPRESE SALAD | beefsteak tomatoes, fresh mozzarella, honey-balsamic reduction & basil pesto - 9

MEDITERRANEAN SALAD | roasted red pepper, artichoke, red onion, olives, & feta with balsamic vinaigrette - 7

CITYGATE FAVORITES

STEAK RISOTTO | skirt steak, porcini mushrooms, arugula & balsamic grilled cippolini onions - 25

ASIAGO GNOCCHI | grape tomatoes, shallots, garlic & basil with crispy eggplant - 16

ROASTED CHICKEN | 1/2 roasted chicken with lemon, garlic & pearl onions, roasted yukon gold potatoes & wilted arugula - 17

PAN SEARED DUCK BREAST | thyme scented duck, sun-dried cherry & port glaze, saffron-almond couscous & baby green beans - 26

PAN SEARED BONELESS LAMB LOIN | rosemary & balsamic marinated lamb, whole grain mustard demi, garlic rapini & bleu cheese potato gratin - 32

VEAL & ROCK SHRIMP | veal scallopine & rock shrimp with pernod butter, whipped potatoes & garlic spinach - 29

PENNE AND GRILLED CHICKEN | penne, grilled chicken, crimini mushrooms, & sweet peas in a lemon parmesan cream - 16

ALL AMERICAN BURGER | 1/2 lb certified angus on brioche, cheese, french fries - 12

CITYGATE PASTITSIO | beef, lamb & spinach bolognese with bucatini pasta, & parmesan bechamel - 16



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DINNER *menu*

FROM THE GRILLE

ALL STEAKS ARE CERTIFIED ANGUS BEEF.

Served with farm fresh vegetables and daily accompaniments.

8oz FILET | 35

12oz VEAL CHOP | 30

14oz RIBEYE | 34

20oz RIBEYE | 48

8oz SKIRT STEAK | 23

16oz Double Cut PORK CHOP | 28

Add to Any Steak

SAUTEED ONIONS - 4 ROASTED GARLIC - 3 BLACKENED - 2 SAUTEED MUSHROOMS - 4

BERNAISE SAUCE - 5 BLEU CHEESE - 5

SEAFOOD SPECIALTIES

PAN SEARED SCOTTISH SALMON | herbed white corn polenta, garlic spinach & pernod
beurre blanc - 23

GRILLED YELLOWFIN TUNA | sushi grade tuna grilled rare, scallion-shiitake crepe, baby
green beans & wasabi lime vinaigrette - 29

SEARED DIVER SCALLOPS | asparagus, fresh sweet corn, bell pepper & cilantro risotto - 29

LINGUINE PUTTANESCA | mussels, shrimp & scallops with tomato, garlic, olives, capers & basil - 28

GRILLED RED GROUPER | charred red pepper coulis, melted leek & rapini risotto - 28

ON THE SIDE | 3 each

whipped potatoes, truffle pomme frites, baked potato, bleu cheese gratin, fingerling potato trio,
roasted yukon gold potatoes, glazed baby carrots, garlic rapini, garlic spinach, french green beans with shallots,
grilled asparagus, steamed broccoli, gluten free angel hair pasta available as a substitution.

Children's menu available. Book your next event at CityGate Grille.

Menu selections and prices are subject to change without notice



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