

# CityGate GRILLE

## APPETIZERS

**Fried Calamari 18**  
With tamarind sauce

**Crispy Shrimp 21**  
Firecracker shrimp, smoked blue sauce

**Wagyu Meatballs 24**  
With Greek yogurt sauce

## LUNCH BOWLS

add grilled chicken 7 | add steak 9 | add pork 5 | add seared tuna 12 | add grilled salmon 14

**Garden Bowl 12 GF**  
Avocado, bell peppers, cucumbers, scallions, radishes, sesame seeds, jasmine rice, ginger avocado dressing

**Poke Bowl 21**  
Diced tuna, soy-lime glaze, jasmine sticky rice, avocado, sesame seeds, green scallions

**Southwest Bowl 18**  
Cilantro sticky rice, grilled pineapple, pickled red onion, pork, lime crema

**Greek Bowl 12**  
Tomatoes, kalamata olives, feta cheese, red onions, artichokes, spiced garbanzo beans, cous cous, lemon oregano vinaigrette

## BURGERS

Choice of french fries, sweet potato fries, fruit, coleslaw or house salad.

**All-American Burger 14**  
Half-pound black angus on egg bun, lettuce, tomato, red onion, ketchup, mustard, choice of cheese

**Salmon Burger 15**  
Tomato focaccia, avocado spread, lettuce, tomato

**Stuffed Portobello 15**  
Corn, onion, wild mushrooms, mozzarella, spinach, tomato focaccia

**Grilled Lamb Sliders 14**  
3 mini lamb burgers, grilled pita, arugula, tzatziki dipping sauce

**Prime Steak Burger 24**  
Crispy onion rings, spicy coleslaw, mango BBQ, pulled pork

## SANDWICHES

Choice of french fries, sweet potato fries, fruit, coleslaw or house salad.

**Steak Sandwich 18**  
Grilled steak, lettuce, tomato, avocado, and chipotle mayo

**Mediterranean Chicken Wrap 13**  
Grilled chicken, spinach, red onion, roasted pepper, feta, hummus, honey-wheat tortilla

**Pork Banh Mi 15**  
Sliced pork, carrots, cucumbers, cilantro, pickled jalapenos, onions

**Blackened Chicken Panini 15**  
Bacon, spinach, red pepper aioli, sourdough bread

**Rueben Sandwich 15**  
Corned beef, swiss cheese, thousand island dressing, rye bread

**Meatloaf Sandwich 18**  
Crispy onions, white cheddar, black peppercorn aioli

## SOUPS & SALADS

**Chopped Salad 14**  
Pasta, bacon, bleu cheese, tomatoes, avocado, red onions, Italian dressing

**Caesar Salad 12**  
Romaine hearts, brioche croutons, white anchovies, shaved grana padano, classic caesar dressing

**Mediterranean Salad 11**  
Red peppers, grilled artichokes, olives, garbanzo beans, feta, balsamic vinaigrette, mixed greens

**Soup of the Day 8**  
Chef's daily offering

**Iceberg Wedge 13 GF**  
Applewood bacon, grape tomatoes, scallions, bleu cheese dressing, bleu cheese crumbles

**Grilled Peach Salad 11**  
Grilled peaches, blueberries, goat cheese, arugula, candied almonds

**House Salad 11**  
Seedless cucumbers, carrots, grape tomatoes, garlic croutons, balsamic vinaigrette

**Avgolemono Soup 8**  
Greek chicken, lemon & rice soup

## ENTRÉES

**Pesto Salmon 23**  
Broiled salmon, basil pesto, melted feta, garlic, spinach, roasted sweet potato

**Surf and Turf 31**  
5 oz. skirt steak, shrimp, garlic-lemon butter, choice of side

**Grilled Kebabs 23**  
Two vegetable & two chicken kebabs, Thai-orange glaze, corn salsa, peppers, onions, black beans

**6 oz. Filet 37**  
Whipped potatoes

**Moussaka 18**  
Breaded eggplant with seasoned ground beef & lamb, herbs & tomatoes, baked with a parmesan béchamel

**Parmesan Crusted Walleye 32**  
Served with lemon-parmesan gnocchi

## THREE-COURSE LUNCH COMBO \$30

### FIRST COURSE

**Soup or Salad (choose one)**

Avgolemono  
Soup of the Day  
Chopped Salad  
House Salad

### SECOND COURSE

**Entrée (choose one)**

Pork Bahn Mi Sandwich  
Stuffed Portobello Burger  
Blackened Mahi with Pineapple Salsa & Broccolini  
Surf & Turf

### THIRD COURSE

**Dessert (choose one)**

Creme Brulée  
Gelato or Sorbert

# CityGate GRILLE

## WINES BY THE GLASS

### WHITE

<b>Moscato Damilano</b> Asti DOCG '21	13
<b>Chardonnay Mer Soleil Silver "Unoaked"</b> Monterey '19	12
<b>Chardonnay Novellum</b> Roussillon '19	13
<b>Sauvignon Blanc Giocato</b> , Slovenia '20	12
<b>Sauvignon Blanc Esk Valley</b> Marlborough NZ '21	13
<b>Pinot Grigio Ca'Montini</b> Terre Di Valfredda	13
<b>White Blend Pine Ridge</b> California '21	12
<b>Riesling Dr. Loosen Blue Slate Kabinett</b> Mosel '20	14
<b>Rose King Estate Rose</b> Willamette Valley '21	13
<b>Assyrtiko Lyrarakis Voila</b> Crete '22	12

### RED

<b>Cabernet Sauvignon Mettler</b> Lodi '21	15
<b>Cabernet Sauvignon Austin Hope</b> Paso Roble '21	20
<b>Merlot Parcel 41</b> North Coast CA '19	13
<b>Pinot Noir Meiomi</b> California, '21	12
<b>Pinot Noir Pike Road</b> Willamette Valley '21	17
<b>Red Blend Lignum</b> Sicily '21	11
<b>Super Tuscan Poggio Del Concone</b> Tuscany '20	12
<b>Malbec Gouguenheim</b> Mendoza '1	11
<b>Primitivo-Malbec Ronco Di Sassi</b> Puglia '21	14
<b>Shiraz Penfolds Koonunga Hill</b> South Australia '21	12
<b>Zinfandel Seghesio</b> Sonoma '21	15
<b>Agiorghitiko Skouras St. George</b> Nemea '19	12
<b>Appassimento Emporium</b>	12

## DRAFT BEERS

### Domaine Dupage 10

French Countryside Ale deep amber in color, tan head, with a toasty, spicy aroma and is slightly sweet on the palate. Two Brothers Brewery, Warrenville, IL, Ale - 5.1% ABV

### Krombacher Pilsner 10

Crisp and clean, with a long lasting light bitter finish. Krombacher, Germany, German Lager - 4.8% ABV

### Anti Hero Indian Pale Ale 12

Citrus, pine and floral notes with bright crisp finish. Revolution Brewing, Chicago, Illinois, IPA - 6.7% ABV

### Pixel Density IPA 12

New England IPA with citra hops. Phase Three Brewery, Lake Zurich IL, IPA - 6.5% ABV

### Gumball Head 12

Bright and refreshing with wonderful grapefruit and peach Aromatics and a lemony finish. Three Floyds Brewing Co., In, American wheat Pale Ale - 5.6% ABV

### P3 Pils 10

American Style Pilsner, lightly hopped to provide balance to the malt. Phase Three Brewery, Lake Zurich IL, Pilsner - 4.7% ABV

## COFFEE

# LAVAZZA

**Lavazza Drip Coffee** 3

**Single Espresso, Ristretto, Lungo** 3.50

**Double Espresso** 4.50

**Cappuccino** 4.50

**Latte** 4.50

**Affogato** 8

**Double Trouble** 16

(Affogato + Choice of Shot of Kahlua, Amaretto or Frangelico)

## CURRENT EVENTS

### 4PM Club

Elevate your early evening with sophistication and style at the 4PM Club, our exclusive three-course gourmet dining experience for those who prefer to dine early.

Available Monday to Thursday, from 4PM to 6PM, at \$59 per person.

Scan the Code for Menu and Reservations

