

APPETIZERS

Filet Skewers 21 GF
Mixed bell pepper, red onion, grilled
prime filet, whole grain mustard sauce

Lamb Sliders 15
Lamb burger, grilled pita, tzatziki

Tempura Vegetables 18 V
Green beans, bell pepper
and cauliflower with fire sauce

Crab Cake 24
Fennel salad, creole sauce

Buttermilk Calamari 19
Crispy marinated calamari with
house-made tamarind sauce

Bacon Wrapped Scallops 24 GF
Served with apple chutney

FROM OUR COLD BAR

Oysters Du Jour 24 GF
Raw on the half shell with cocktail
sauce and lemon or char-broiled
in garlic-tarragon butter
Add Rockefeller 5

Lobster Rolls 26
Bell pepper, lobster, tarragon aioli
on toasted Hawaiian bread

Shrimp Cocktail 19 GF
Bloody Mary cocktail sauce

Fresh Seafood Platter 120 GF
Oysters, sesame tuna, crab salad,
grilled calamari, chilled lobster tail
and jumbo shrimp

GREEK CLASSICS

Lamb Shank 49 GF
8-hour braised lamb shank with
Greek potatoes

Lamb Loin 43
Pan-seared lamb loin with lemon-
oregano sauce, julienne vegetables
with feta

Pastitsio 23
Pastitsio with bucatini noodles,
Greek-style bolognese, topped with
béchamel sauce

Mediterranean Salmon 37
Salmon with fresh herbs and spices,
white rice, julienne vegetables

Moussaka 23
Eggplant, seasoned ground beef and
lamb, herbs, béchamel, tomato sauce

Lamb Rack 49 GF
Grilled lamb chops with lemon
oregano sauce

SALAD & SOUP

Greek Village Salad 11 GF
Vine tomatoes, red onions, feta cheese,
kalamata olives, green bell peppers,
cucumbers, oregano, balsamic vinegar,
extra virgin olive oil

Wedge Salad 13 GF
Applewood bacon, grape tomatoes,
scallions, bleu cheese dressing and
bleu cheese crumbles

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

Tomato Salad 11 GF
Vine tomatoes, diced red onions, feta cheese,
kalamata olives, basil white balsamic vinegar,
extra virgin olive oil

Chopped Spinach Apple Salad 14 GF
Spinach, julienne apple, roasted sweet potato,
candied walnuts, apple vinaigrette, goat
cheese, red onion, grapes

House Salad 11
Seedless cucumber, grape
tomatoes, carrots, garlic croutons,
and balsamic vinaigrette

Soup of the Day 8
Chef's daily offering

Lobster Bisque 12
Served table side

CITYGATE CLASSICS

Roasted Chicken 33 GF

Free range half chicken with lemon, garlic and whipped potatoes, garlic broccoli

Steak Risotto 43 GF

Sliced skirt steak, roasted mushrooms, roasted red peppers, spinach and parmesan

Eggplant Parmesan 21

Penne pasta, crispy eggplant roll, fire roasted tomato sauce

Grilled Kobe Meatloaf 23

Kobe beef, light tomato gravy, green beans, whipped potatoes, crispy onions

Prime Steak Burger 24

8 oz house ground, grilled bacon, egg, lettuce, tomato, burger sauce, pretzel bun

Grilled Kebabs 37 GF

Two grilled pork and two chicken kebab skewers, lemon, oregano, garlic marinade. Served with Greek potatoes and green beans

PRIME HAND-CUT STEAKS

Served with seasonal vegetables

Snake River Farms Wagyu MP

The pioneers of American Wagyu Beef. Ask your server about today's featured cut.

8 oz Filet Mignon 53

Red wine demi-glace

8 oz Skirt Steak 43

Chimichurri sauce

14 oz New York Strip 53

Red wine demi-glace

6 oz Filet & 5 oz Lobster Tail 67

Drawn butter and demi-glace

Filet Medallions 45

Parmesan potato and peppercorn sauce

20 oz Delmonico 66

Coffee rub and orange glaze

32 oz Bone-In Ribeye 79

Bordelaise sauce

16 oz Ribeye 59

Red wine demi-glace

14 oz Pork Chop 39

Whole grain mustard cream sauce

SAUCES & BUTTERS

Orange Chili Glaze 6 | Garlic Butter 2 | Bleu Cheese 2
Bearnaise 6 | Blackened Spice 2 | Peppercorn Sauce 7 | Truffle Butter 7 | Chimichurri 3

ENHANCEMENTS

5 oz Lobster Tail 27 | Grilled Shrimp 9 | Wild Mushrooms 7 | Crab Oscar Style 15 | Scallops 18 | Onion Rings 12

POTATOES, VEGETABLES & SIDES

Whipped Potatoes 8 | Greek Potatoes 11 | Green Beans & Shallots 11 | Truffle Parmesan Fries 11 | Roasted Sweet Potatoes 9
Baked Potato 5 | Grilled Asparagus 12 | White Cheddar Mac & Cheese 14 | Bacon Brussels Sprouts 12 | Smashed Truffle Potatoes 11

(Half sizes available upon request)

FRESH FISH & SEAFOOD

Scallop & Shrimp Risotto 45 GF

Grilled scallops, grilled shrimp, saffron risotto, corn, salsa verde, and topped with crispy prosciutto

Whole Greek Bass 48 GF

Whole grilled roasted branzino, roasted garlic and herbs, with Greek potato, herb-infused olive oil, lemon

Seared Tuna 37

Sautéed green beans, red cabbage, carrots with sriracha aioli and crispy potato

Potato Crusted Halibut 49

Halibut with a crisp potato crust, port wine glaze and creamy leeks

Scallop Capellini 43

Butter herb sauce, champagne sauce

Pesto Salmon 37 GF

Broiled salmon, basil pesto, melted feta, garlic spinach, roasted sweet potato

9 oz Crab-Stuffed Lobster Tail MP GF

Served with Cajun Bearnaise

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GF ~ Gluten Free | MP ~ Market Price | 20% Gratuity will be added to parties of 5 or more. 10.10.24