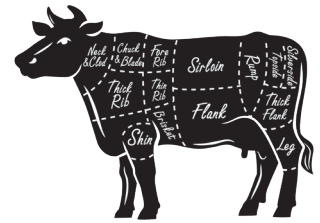


USDA PRIME FROM THE GRILLE

served with choice of one side



8 oz. Filet Mignon 51
with red wine demi

14 oz. Ribeye 53
with red wine demi

12 oz. New York Strip 47
with red wine demi

BBQ Pork Ribs 32
full slab, Coca-Cola BBQ sauce

8 oz. Skirt Steak 35
chimichurri

32 oz. Bone-in Ribeye 79
with bordelaise

Filet Medallions 39
peppercorn sauce, parmesan potatoes, caramelized onions

6 oz. Filet & 5 oz. Lobster 67
surf & turf

THE SIDES

add additional side for \$5

whipped potatoes
sweet potato

greek potatoes
baked potato

baby green beans & shallots
garlic chili broccolini

grilled asparagus
garlic broccoli

truffle mac & cheese 8 loaded baked potato 8 creamed spinach 8

ADD TO ANY STEAK

5 oz. lobster tail 27
caramelized onions 6

wild mushrooms 6
scallops 18

blackened spice 2
grilled shrimp 9

bleu cheese 2
bearnaise 6

herb butter 2
oscar style 15



PAPOU'S CORNER

Papou is Greek for Grandpa. What makes a true Papou is proudly sharing his legacy with generations of family and guests. Papou's Corner features favorites among our very own Papou's childhood memories: His Mitera's (Mom's) recipes, carefully re-imagined by our talented culinary team.

Greek Village Salad 10 GF

seedless cucumber, vine ripe tomato, red onion, kalamata olives, feta, lemon, oil, grilled artichoke

Mediterranean Salad 11

red pepper, grilled artichoke, olives, garbanzo beans, feta, balsamic vinaigrette, mixed greens

Grilled Lamb Sliders Appetizer 15

lamb burger, grilled pita, tzatziki

Fried Zucchini Appetizer 13

zucchini chips, tzatziki sauce

Moussaka 21

breaded eggplant, seasoned ground beef & lamb, herbs & tomatoes, parmesan béchamel sauce

CityGate Pastitsio 21

pastitsio with bucatini noodles, spinach, greek style bolognese, topped with béchamel sauce

Roasted Greek Bass 43 GF

whole oven roasted branzino, roasted garlic & herbs, with greek potato, herb infused olive oil, lemon

Lamb Racks 49 GF

greek potatoes, lemon oregano sauce

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

APPETIZERS

Prime Filet Skewers 15 GF

mixed bell pepper, red onion, grilled prime filet, whole grain mustard sauce

Bacon Wrapped Scallops 18

avocado mousse, toasted coconut, red pepper aioli

Jumbo Shrimp Cocktail 18 GF

bloody mary cocktail sauce

Buffalo Cauliflower 13

tempura batter, garlic buffalo sauce

**Seafood Platter
120**

oysters, sesame tuna, crab salad, grilled calamari, chilled lobster tail, jumbo shrimp

Oysters Du Jour 24/half dozen

raw on the half shell with cocktail sauce & lemon or char-broiled in garlic-tarragon butter ~ add rockefeller 5

Buttermilk Calamari 17

crispy marinated calamari with house-made tamarind sauce

Crab Cake 17

grilled pineapple relish, chipotle aioli

SALADS & SOUPS

Half Portions Are Available

Iceberg Wedge 13 GF

applewood bacon, grape tomato, scallions, bleu cheese dressing & crumbles

Heirloom Tomato & Burrata 17

blood orange, pomegranate, honeyed pine nuts, rosemary honey drizzle

Soup of the Day 8

chef's daily offering

Caesar 12

romaine hearts, brioche croutons, white anchovies, shaved grana padano, classic caesar dressing

CityGate House Salad 11

seedless cucumber, grape tomato, carrots, garlic croutons, balsamic vinaigrette

Avgolemono Soup 8

greek chicken, lemon & orzo soup

FROM THE SEA

Seafood Risotto 43

lobster, clams, mussels, shrimp, roasted tomatoes, and corn

Sesame Seared Tuna 37

bok choy sesame salad, ponzu sauce

Shrimp Linguine 35

semi-dried tomatoes, spinach, champagne cream sauce

10 oz. Broiled Lobster Tail MP

lemon, butter, choice of two sides

Pesto Salmon 33 GF

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

Catch of the Day MP GF

grilled fish, charred lemon, choice of two sides

CITYGATE FAVORITES

Steak & Mushroom Risotto 35 GF

sliced skirt steak, roasted mushrooms, roasted red peppers, spinach & parmesan

Roasted Chicken 31 GF

free range half chicken with lemon, garlic & whipped potatoes, garlic broccoli

Lamb Shank 42 GF

six-hour braised lamb, greek potatoes

Eggplant Parmesan 21

penne pasta, crispy eggplant roll, fire roasted tomato sauce

Grilled Kobe Meatloaf 22

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

PRIME Steak Burger 21

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

GF ~ Gluten Free

20% Gratuity will be added to parties of 6 or more