



SMALL PLATES

Royal Red Shrimp

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread
15

Baked Oysters

1/2 dozen James River oysters,
lemon - garlic - parsley butter, shredded parmesan
15

Burrata Caprese

4oz burrata ball, mixed heirloom tomatoes, fresh basil,
extra virgin olive oil, Maldon Sea Salt, balsamic reduction
16

Jumbo Lump Crab Cake

4oz crab cake, watercress and piquillo pepper micro salad
with white balsamic vin, dijonaise plate smear, lemon
16

Tuna & Avocado Tartare*

ahi tuna, avocado, mango salsa, ponzu marinade,
soy caramel, ginger aioli, crispy wontons
16

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
16

Chicken Spring Rolls

shoyu - hoisin braised chicken, Asian vegetables,
wakame, citrus ponzu dipping sauce, ginger aioli, sriracha,
15

Classic Escargot

tarragon scampi butter, parmesan reggiano,
toasted crostini
14

Smoked Salmon Arancini

(4) panko crusted & fried arancini, Faroe Island salmon,
parmesan risotto, fontina cheese caviar & crème fraiche
15

Steak Tartare*

Certified Angus Beef® tenderloin, sous vide egg yolk*,
caper, shallot, lemon emulsion, parmesan, garlic toast
17

SALADS AND SOUPS

Melon & Feta

compressed honeydews, marinated fresh feta, Mandarin oranges,
roasted peppers, pine nuts, baby lettuce, citrus poppy vinaigrette
15

Berries & Goat Cheese

strawberries, blueberries, crumbled goat cheese, toasted cashews,
pickled red onion, frisee & baby spinach, champagne vinaigrette
15

Tomato Bisque

basil oil & crème fraiche garnish
8

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
14

Caesar

whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano
13

Mediterranean Minestrone

ditalini pasta & parsley garnish
8

Salad Additions: Organic Chicken Breast ... 11 Argentinian Red Shrimp ... 12 Faroe Island Salmon ... 14

Artisan Baguette Bread Service ... 4
parsley-garlic butter, Spanish olive oil & aged balsamic,
castelvetrano olive tapenade, and roasted red bell peppers

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LOCATED IN SAN MARCO AT 1314 PRUDENTIAL DRIVE



MAIN PLATES

Cape Cod Diver Scallops

Anson Mills white polenta with charred summer corn, sauteed Tuscan kale, piquillo pepper emulsion, Nueske's bacon & onion jam

34

Local Flounder

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

31

Faroe Island Salmon

lemon - basil - parmesan risotto, confit tomatoes, haricot verts, frisee, fennel & mandarin micro salad, broken citrus vinaigrette

32

Goat Cheese Chicken Saltimbocca

airline chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, wild mushroom marsala pan sauce

29

Grilled Wagyu Steak

8oz Australian Wagyu 9+ steak grilled & sliced, broccolini, goat cheese and parmesan Duchess potatoes, Aleppo pepper - herb compound butter

49

Culver Farms Duck Breast

succotash of summer corn, peas, carrots & sweet onion, Creole spiced dirty rice, parsley oil, jerk mango gastrique

32

Double Bone-in Duroc Pork Chop

16oz, black tea brined, sous vide & mesquite grilled, smashed red pearl potatoes with thyme - garlic butter, sauteed Brussels & bacon, peach BBQ glaze

37

Rack of Lamb

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction
half rack... 34 / full rack ... 43

Frutti di Mare Pasta

Maine lobster, red shrimp, diver scallop, PEI mussels, roasted wild mushrooms, soleggiati tomatoes, artichokes, spinach, white wine butter sauce, fresh tagliatelle, pecorino

39

MESQUITE GRILLED STEAKS

All steaks are Certified Angus Beef®, served with sauteed greens, caramelized cipolini and cabernet demi

OUR HAND CUT STEAKS

Petit Tenderloin (5 oz) ... 39

Full Tenderloin (8 oz) ... 59

NY Strip (14 oz) ... 41

Ribeye (18 oz) ... 54

STEAK TOPPINGS

Roasted Wild Mushrooms ... 6

Blue Cheese Crumbles ... 5

White Truffle Compound Butter ... 4

Black Garlic Compound Butter ... 4

ADDITIONAL SIDES

Whipped Potatoes ... 5

Grilled Asparagus ... 6

Sautéed Spinach ... 5

Sautéed Brussels & Bacon ... 6

Baby Carrots ... 6

STEAK & ENTRÉE ADDITIONS:

5oz Grilled Maine Lobster Tail ... 19

Argentinian Red Shrimp ... 11

Seared Diver Scallops ... 8 ea

SPLIT PLATE CHARGE OF \$7.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.

20%+ GRATUITY IS STRONGLY RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 8 OR MORE

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.