

CITY GRILL

AN AMERICAN BISTRO

SALADS & SOUPS

All soups and salads served with fresh rolls and butter.

City Grill Chop Salad

Romaine, fresh spring greens, tomato, pasta, onion, bacon, & grilled chicken tossed in maple mustard vinaigrette and crumbled bleu cheese. Petite 8 Large 13

Caesar

Romaine, Caesar dressing, croutons, & parmesan reggiano. Petite 7 Large 10 Grilled Chicken 13

Beet Salad (GF) (V)

Roasted red and yellow beets, candied cashews, pickled onions and goat cheese on a bed of spring greens. Tossed with a lemon vinaigrette. 15

Caprese Salad (GF) (V)

A classic. Fresh mozzarella Roma tomatoes, basil, sea salt and balsamic glaze. 9

CG Family Style Greek Salad (GF)

A large bowl (Serves 4) of fresh lettuce, cucumber, tomato, feta and Kalamata Olives topped with greek dressing 12.50

The Wedge (GF)

Iceberg, tomato, onion, bacon & bleu cheese dressing. 9

Baked French Onion

House made with garlic herb croutons. Topped with Swiss and Parmesan cheese. Baked piping hot. 7

White Chicken Chili

Topped with a dollop of sour cream and shredded cheddar cheese. 7

Soup Du Jour

Cup 4 Bowl 5

DINNER MENU

SANDWICHES

Choice of: coleslaw, French fries, sweet potato fries, fresh homemade chips, fresh fruit, or cold pasta of the day.

City Burger

Fresh 8oz. patty, lettuce, tomato, & raw onion. Choice of cheddar, Swiss, provolone, bleu cheese or pepper jack on a homemade kaiser bun. 11

JSI Burger

Blackened patty, Maytag blue cheese, caramelized onion, Nueske's bacon, lettuce and tomato on a house made kaiser bun. 13

Blackened Walleye

Cajun spiced walleye filet, spring greens, tomato, onion, parmesan and lemon aioli on a toasted hoagie. 15

Spinach Artichoke Chicken Panini

Grilled chicken topped with tomatoes, spinach, artichokes & provolone cheese on grilled sourdough. 11

BBQ Sliders

Three, slow roasted BBQ pulled pork or smoked BBQ brisket served on slider buns. Topped with coleslaw and fresh cilantro. 12

STEAKS

Served with vegetable du jour and choice of mashed baby reds with sour cream and green onion, craisin almond wild rice blend, wild mushroom risotto or potato du jour. All Steaks are cut on premise with a grade of choice Angus or higher.

Filet

Finished with herb demi-glaze. 6 oz. 29 8 oz. 35

New York Strip

12 oz. Port Reduction. 28

Mixed Grill

4 oz. Filet with herb demi-glaze paired with 3 crab stuffed shrimp finished with bearnaise sauce. 35

Ribeye

14 oz. Port Reduction. 28

SIDES

Maytag Crusted-4

Sauteed Wild Mushrooms-5

Truffle Butter-5

Carmalized Onions-3

Parmesan Truffle Fries-7

ENTRÉES

Served with vegetable du jour and choice of mashed baby reds with sour cream and green onion, craisin almond wild rice blend, or wild mushroom risotto.

^Unless otherwise described.

Shore Walleye

Pan seared Walleye filet served with tartar sauce. 25

Crab Stuffed Shrimp

House made crab stuffed shrimp finished with bearnaise sauce. 28

Chicken Picatta^

A CG signature dish! Simply the best. Lightly battered chicken pan seared and served over linguine and vegetables du jour in a lemon caper butter sauce. 19

Oven Roasted Herb Tilapia

Topped with a garlic lime glaze. 16

Blackened Catfish^

Served over dirty rice, Bourbon Street black beans, Pico de Gallo and Chipotle sour cream. 25

Shrimp Carbonara^

A half-pound of jumbo prawns, sautéed with Nueske's bacon, fettucine, Parmesan cheese, tomatoes, fresh peas, herbs and garlic in a cream sauce topped with a poached egg. 24

Cioppino^

A wonderful fish and seafood stew cooked in a hearty tomato broth served with warm baguettes to sop up every bite of this delicious medley. 36

Moroccan Roasted Salmon (GF)

Moroccan rubbed salmon roasted and served with vegetable du jour and finished with a mango salsa. 24

Hawaiian Sea Bass

Sea salt encrusted accompanied with a lemon raspberry butter sauce. 36

Statler Chicken^

This dish originated at the Boston Hotel Statler built in 1927. This drumette attached chicken breast is stuffed with prosciutto basil served over mashed carrots with wilted spinach. 25

FRIDAY=FISH

Hand battered in Wisconsin's own New Glarus Spotted Cow 2 Piece 8.95 3 Piece 11.95

(V)= Vegetarian
(GF)= Gluten Friendly

SATURDAY=PRIME RIB

Available starting at 5pm Queen 19 King 25

*We use nuts & nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know. Consuming raw or under cooked meats & fish may increase your risk of food borne illness. Plate sharing charge \$3.00. 19% gratuity added to parties of 6 more.