

# CITY GRILL

AN AMERICAN BISTRO

## SMALL PLATES

### **Boat Load of Fries (V)**

CG Malt shop fries heaped high in a serving boat served with ketchup and mayo. 4.75

### **Shrimp Cocktail (GF)**

Six large shrimp served cold with cocktail sauce. 13

### **Tempura Shrimp Cocktail**

Six large shrimp in a light tempura batter, fried to a crisp golden brown. 15

### **City Grill Crab Cakes**

None better outside of Maryland. A signature dish of the City Grill and perennial favorite. 15

### **Duck Confit Egg Rolls**

Duck combined with soy sauce, ginger, diced celery, red onion, and sesame oil. Served with sweet chili garlic sauce. 13

### **House Made Meatballs**

Combination of mild pork sausage and ground beef, pan seared. A generous portion served with house made marinara sauce and finished with fresh grated parmesan cheese. 12

### **Chicken Satay Skewers**

Six chicken skewers, marinated in cumin, soy sauce, sesame oil, turmeric, and coriander on a bed of vermicelli noodles. Served with peanut dipping sauce. 13

### **City Grill Nachos**

Hand cut tortilla chips, topped with choice of BBQ brisket (GF), BBQ pulled pork (GF) or blackened chicken, cheddar cheese, lettuce, black olives and pico de gallo. Served with side of sour cream. 13

### **Signature Bleu Chips**

Fresh housemade potato chips topped with gorgonzola cream, melted pepper jack, green onions, tomato and buttermilk bleu cheese. 11

### **Santa Fe Corn Dip (GF) (V)**

Traditional Spanish Esquites (Corn off cob) Santa Fe style corn dip. Chipotle mayo, sour cream, cotija cheese finished with chili powder and cilantro. Served with tortilla chips. 12

### **Best of Class Bruschetta (V)**

Another CG signature dish. Tomato basil kruda, goat cream cheese, olive tapenade and balsamic glaze with grilled baguettes. 11

### **Crispy Fried Chicken Skins (Chicharrones)**

Fried chicken skins tossed in our garlic pepper Cajun rub and served with house made honey mustard. 9

### **Charcuterie Board**

Three regional cheeses, three artisan meats, gourmet fig jam and house pickles, garnished with fruit and nuts. Served with house made bread. 18

### **Cheddar Chips**

Our Cheddar spin on our signature dish. Cheddar fondue, bacon, green onion and tomato. 11

### **Lavash Pizza**

Build your own pizza, served on a thin baked lavash. Select house marinara or basil pesto. Choose three of the following toppings: pepperoni, grilled chicken, bacon, sausage, red pepper, onion, mushrooms, pineapple, black olives. 12 (Additional Toppings .25 Each)

### **Cheese Curds (V)**

Local cheese curds lightly battered and fried. Is there another way? Served with sriracha ranch. 13

### **Spinach Artichoke Dip (V)**

Parmesan and cream cheese blended with artichoke, baby spinach and seasoning. Served with garlic pita chips. 11

V= Vegetarian (GF)= Gluten Friendly