

## SMALL PLATES

### Warm Goat Cheese Tartlets (v)

Mini tartlets filled with goat cheese and a fresh thyme and onion blend. Topped with balsamic micro greens - \$8  
[Heinz Eifel Shine Riesling](#)

### Duck Strips

8oz of almond encrusted duck, served a with raspberry chipolte BBQ sauce - \$12  
[Blinded by the Prisoner](#)

### Pesto Hummus (v)

Pine nut pesto hummus topped with olive oil, feta cheese, and tomatoes. Served with grilled naan bread and fresh vegetables - \$7  
[Bonterra "winemakers reserve" Chardonnay](#)

### Wagyu Sliders

Three petite burgers topped with Nueske's bacon, aged cheddar, caramelized onions, and teriyaki BBQ on a brioche roll - \$12  
[Bull Fall's Five Star Ale](#)

### Lobster Corn Dogs

Cold water lobster tails battered and fried. Served with a honey Dijon mustard sauce - \$15  
[Sonoma Cutrer Chardonnay](#)

### Captain Crunch Calamari

Breaded in captain crunch and deep fried to golden brown. Served with a brandied cocktail sauce - \$11  
[Mionetta Sweet Moscato](#)

### \*Ahi Sashimi (gf)

Sesame crusted and paired with pickled ginger, wasabi, soy, and wakame salad - \$12  
[Veramonte Sauvignon Blanc](#)

## STARTERS

### Spinach Artichoke Dip (v)

A blend of cream cheese, artichokes, baby spinach, and Parmesan. Served with pita chips - \$11

### Seared Lump Crab Cakes

Served with spring baby greens and sweet julienne pepper. Finished with remodulate sauce - \$15

### Bleu Chips

Fresh potato chips topped with melted pepper jack cheese, bleu cheese, and a Gorgonzola cream sauce. Topped with tomatoes and scallions - \$11

### Jumbo Shrimp Cocktail

Served with a brandied cocktail sauce - \$15

### Balsamic Bruschetta

Tomato basil cruda encrusted with a goat cheese blend accompanied with focaccia chips, tapenade, olive oil, and aged balsamic vinegar - \$13

### Quesadilla

Pepper jack cheese, sautéed onions, peppers and choice of chicken or beef served in a grilled flour tortilla with sour cream, Pico de Gallo, and mango salsa - \$10

### Haystack Onions (v)

Thinly sliced onions dredged in seasoned flour and buttermilk fried to golden brown. Served with horseradish cream and southwest sour cream - \$6

## LAHVOSH PIZZA

### Supreme

House made marinara, mozzarella cheese blend, pepperoni, Italian sausage, peppers and onions, roasted wild mushrooms, and chopped tomatoes - \$13

### Spinach Chicken Pesto

Fresh basil pesto, grilled chicken, Spinach, and fresh mozzarella. Topped with feta - \$12

### Greek Pizza (V)

Herb infused oil, red onion, Spinach, olives, and red pepper. Topped with feta - \$12

### Build your own

Topped with our freshly mozzarella cheese blend. Choice of sauce and three toppings - \$12 (Additional toppings .50)

**Sauces:** herb infused oil, fresh basil pesto, house marinara sauce

**Toppings:** pepperoni, Italian sausage, grilled chicken, chopped Nueske's bacon, peppers, roasted wild mushrooms, sautéed onions, pineapple, olives

## SOUP

*All soups come with fresh warm rolls and sun-dried tomato spread*

### Baked French Onion Gratinee

Baked piping hot with Swiss and Parmesan cheese. Topped with fresh house-made croutons  
Cup - \$5 | Bowl - \$7

### White Chicken Chili

A creamy chili with a bite topped with shredded cheddar cheese and a dollop of sour cream  
Cup - \$5 | Bowl - \$7

### Soup Du Jour

Cup - \$4 | Bowl - \$5

## SALAD

*All salads come with fresh warm rolls and sun-dried tomato spread*

**Additions:** Grilled Flat Iron Steak - \$9, Sautéed Shrimp - \$8, Grilled chicken breast - \$4, Pan Seared Salmon - \$9

### House Salad (v) (gf)

Fresh spring greens and romaine topped with heirloom cherry tomatoes, candied walnuts, red onions, and crumbled bleu cheese. Served with our house balsamic vinaigrette  
Petite - \$5 | Large - \$9

### Classic Caesar Salad

Chopped romaine and croutons tossed in our Chef's Caesar dressing. Topped with fresh Parmesan cheese  
Petite - \$7|Large - \$10|Grilled Chicken - \$13|Sautéed Shrimp - \$16

### City Grill Chop Salad

Chopped romaine, fresh spring greens, diced tomato and onion, Nueske's bacon, grilled chicken, and bowtie pasta tossed with a maple mustard vinaigrette and topped with crumbled bleu cheese  
Petite - \$7 | Large - \$13

### Mediterranean Greek Chicken Salad (gf)

Romaine tossed with Greek Athena vinaigrette and topped with grilled chicken, diced cucumbers, red peppers, pepperoncini peppers, sun-dried tomatoes, kalamata olives, and feta cheese - \$13

### Caprese Salad (v) (gf)

Layered heirloom tomatoes, mozzarella, fresh basil, micro greens and a crisp Parmesan tuile drizzled with extra virgin olive oil and balsamic glaze - \$11

## SANDWICHES

*All sandwiches served with choice of French fries, homemade chips, fresh fruit or sweet potato fries.*

### \*The City Grill Certified Hereford Burger

Top our 1/2 lb. flavorful burger with any of the following two: cheddar, Swiss, pepper jack, provolone, bleu cheese, mushrooms, pesto, onions, olives or salsa - \$13 | Add bacon - \$2

### The Black Bean Burger (v)

Top our Vegetarian burger with any of the following: cheddar, Swiss, pepper jack, provolone, bleu cheese, mushrooms, pesto, onions, olives or salsa - \$12

### Spinach and Artichoke Chicken Panini

Grilled chicken breast topped with provolone cheese, tomatoes and our spinach artichoke blend on grilled Panini bread - \$11

### Turkey Club Sandwich

Mesquite smoked turkey, Nueske's bacon, lettuce, tomato and mayo on a lightly grilled sundried tomato and herb focaccia - \$10

### The Margarita Sandwich (v)

Sliced Roma tomatoes layered with fresh mozzarella cheese and spinach, drizzled with a balsamic glaze and pesto aioli on a lightly grilled sundried tomato and herb focaccia bun - \$10

### Classic Reuben

Shaved corned beef, sauerkraut, Swiss, and1000 island dressing on grilled marbled rye - \$13 | Shaved turkey as a Rachel - \$10



## GRILL

### Our Namesake

*All grill items are served with warm rolls and sun-dried tomato spread, vegetable du jour, and choice of fingerling potatoes, smashed Yukon gold potatoes, almond craisin wild rice blend, and Parmesan risotto*

**Additions:** Blackened - \$3, mushrooms - \$5, maytag encrusted - \$4, sautéed onion - \$3

### \*Filet of Beef Tenderloin (gf)

100% Certified Hereford Tenderloin, so tender "you can cut it with a butter knife." Topped with a Maytag infused Maitre d'Hôtel butter  
6oz - \$28 | 8oz- \$35

### \*Grilled New York Strip (gf)

Perfectly marbled 12oz New York Strip topped with haystack onions and accompanied with a wild mushroom merlot demi-glaze - \$28

### \*Grilled Ribeye (gf)

12oz Certified Hereford Beef Ribeye grilled to perfection and topped with sweet shallot Cabernet Maître d'Hôtel butter- \$24

### \*Baby Back Ribs (gf)

Hand rubbed and Applewood smoked, brushed with our signature BBQ sauce  
Half Rack - \$14 | Full Rack - \$28

### \*Dried Aged Sirloin (gf)

A 32-day dried aged 6oz sirloin grilled to your liking. Finished with a herb infused demi-glaze - \$25

### \*Flat Iron Steak (gf)

Grilled to perfection with a fresh herb infused demi-glaze - \$22

*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.*  
(v) = Vegetarian  
(gf) =Gluten Friendly

## ENTREES

*All entrées are served with choice of vegetable du jour, choice of fingerling potatoes, smashed Yukon gold potatoes, almond craisin wild rice blend, or Parmesan risotto.*

### French Sea Salt Encrusted Fresh Hawaiian Sea Bass (gf)

Served with a duet of raspberry coulis and chardonnay butter sauce - \$36

### Pan Seared Fresh Norwegian Salmon

Finished with a pomegranate cranberry ginger butter sauce - \$25

### Pistachio Encrusted Fresh Canadian Walleye

Flaky walleye encrusted in fragrant pistachios and enhanced with a cranberry gastrique - \$25

### Jambalaya

Traditional recipe of andouille sausage, shrimp, chicken, Creole sauce, and spicy New Orleans rice crowned with scallions and Parmesan cheese - \$18

### Sautéed All Natural Jumbo Shrimp

Sautéed in white wine, garlic and lemon on a bed of linguine and fresh sautéed vegetables. Finished with a natural pan reduction - \$21 | New Orleans style - \$22

### Sautéed All Natural Jumbo Scallops

Finished with a pomegranate cranberry ginger butter sauce - \$27

### Chicken Piccata

Egg battered chicken cutlets cooked to golden brown and served with fettuccine and fresh sautéed vegetables. Finished with a white wine, lemon, and caper butter sauce - \$19

### Free Range Chicken Pesto Tortellini

Grilled free-ranged chicken breast served over a bed of 3-cheese Tortellini, tossed in our house pine nut pesto and sautéed mushrooms. Garnished with feta cheese - \$21

### Caprese Stuffed Garlic Butter Portobellos (V)(gf)

Red wine garlic butter Portobello Mushrooms stuffed and roasted with fresh mozzarella cheese, cherry tomato, and fresh shredded basil leaves. Drizzled with a rich balsamic glaze and topped with toasted pine nuts - \$17

## SPECIALS

### \*Mondays: City Grill Featured Burger

City Grill featured burger with endless fries- \$12  
(Our featured burger changes weekly)

### Tuesdays: Ahi Tuna Taco

Ahi Tuna tacos and your choice of side -\$13

### Thursdays: Date Night

Featuring an appetizer, two entrées, shared dessert and bottle of wine - \$60 (Per couple)  
(Our featured Date Night Menu changes monthly)

### Fridays: Fish Fry

Fresh cod broiled or hand battered in Wausau's own Bull Falls beer  
Two piece - \$10 | Three piece - \$13

### \* Saturdays: Prime Rib

Queen or King Cut, Slow Roasted Prime Rib with your choice of side - Queen (10-12 oz) - \$19 | King (12-14 oz) - \$25  
(Suggested wine pairing is the fabulous **337 Cabernet**)