

STARTERS

Spinach Artichoke Dip (v)

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

Bleu Chips

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

Jumbo Shrimp Cocktail (gf)

Served with a brandied cocktail sauce - \$15

Balsamic Bruschetta

Tomato basil cruda crowned with a goat cheese blend served with focaccia chips, tapenade, and aged balsamic - \$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

COMBOS

Soups (Cup) & Salads:

Soup du jour
White chicken chili
Baked French onion
House salad
Caesar salad
Petite City Grill chop salad

Sandwiches & Wraps (Half):

Turkey club
Reuben
Cheese steak
BBQ chicken Panini
Spinach artichoke Panini
Southwest chicken wrap

City Combos - \$12

SOUP

All soups come with fresh warm rolls and butter 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 butter 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 lettuce 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

Tossed romaine lettuce, croûtons, and Chef's Caesar dressing finished 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

Oriental Chicken Salad

Sesame battered chicken atop fresh organic spring mix, toasted almonds, red peppers, mandarin oranges, and fried wontons. Finished with an oriental vinaigrette - \$12

Seared Ahi Tuna Salad (gf)

Organic spring greens and romaine lettuce with cashews, and julienne peppers. Topped with crisp wonton strips and drizzled with Napa dressing and wasabi sauce - \$14

Chilled Salad Plate

Tuna salad accompanied by cottage cheese, fresh sliced cucumber, tomato, and a melon wedge - \$11

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 or fresh fruit

Gluten Free bread upon request - \$3.50

*The City Grill Certified Hereford Burger

Top our 1/2 lb. flavorful burger with any two of the following: cheddar, Swiss, Colby jack, 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

Classic Reuben

Shaved corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on grilled marbled rye
- \$13 | Shaved turkey as a Rachel - \$10

Northwood's BBQ Chicken Panini

Grilled chicken breast smothered in our house BBQ sauce, topped with pepper jack cheese, Nueske's bacon, lettuce and tomato, on grilled Panini bread - \$11

Spinach and Artichoke Chicken Panini

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

California Cheese Steak

Thinly sliced prime rib covered with sautéed mushrooms, onions, peppers, and Swiss cheese. Plated on a grilled hoagie served with a whiskey Dijon sauce - \$13

BLT

Generous portions of Nueske's bacon, tomatoes, lettuce and mayo on sour dough bread, grilled to perfection - \$8

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 herb focaccia bun - \$10

WRAPS

All wraps served with choice of French fries, homemade chips or fresh fruit

Mediterranean Greek Chicken Wrap

Chopped romaine tossed with Greek Athena vinaigrette, grilled chicken, diced cucumbers, red peppers, pepperoncini peppers, sundried tomatoes, kalamata olives, and feta cheese rolled in a herb flour tortilla - \$13

Southwest Chicken Wrap

Grilled chicken, romaine lettuce, Nueske's bacon, tomatoes, pepper jack cheese, spicy ranch and pecans stuffed in a garlic herb flour tortilla - \$13 | shrimp - \$14

Hummus Wrap (V)

Roasted Garlic Hummus, tomatoes, Feta, cucumber, Kalamata olives, and red onions wrapped in a sundried tomato basil flour tortilla - \$12

Chicken Bacon Ranch Wrap

Fried chicken tenders, Nueske's Bacon, romaine lettuce, shredded cheddar cheese, and house made ranch wrapped in a garlic herb flour tortilla - \$14

ENTREES

All Entrees come with fresh warm rolls and butter spread

Jambalaya

Traditional recipe of andouille sausage, shrimp, chicken, Creole sauce and spicy New Orleans rice crowned with scallions and Parmesan cheese - \$10

*Petite Flat Iron Steak (gf)

Grilled to perfection with a fresh herb infused demi-glaze, fresh sautéed vegetables and Parmesan risotto - \$13

Oriental Stir-Fry (v) (gf)

Sautéed stir-fry vegetables and cashews. Finished with a flavorful house made teriyaki stir-fry sauce, served over rice
- \$8 | chicken - \$10 | shrimp - \$12

Ahi Tuna Tacos

Three flour tortillas filled with seasoned Ahi tuna topped with Pico de gallo, mango salsa, and lettuce - \$14

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](#))

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*