

SAVORY APPETIZERS

<p>GF *Oysters \$12.99 (Friday & Saturday only, while supplies last) Raw seasonal oysters served with atomic horseradish and cocktail sauce</p>	<p>Spinach & Artichoke Dip \$5.99 A creamy blend of sizzling Wisconsin cheddar cheese, spinach, and artichokes. Served with warm crostini</p>	<p>Breaded Mozzarella \$6.99 Batons of mozzarella coated with a special fresh-made breading served with homemade marinara</p>
<p>GF Calamari \$9.99 Hand-battered, deep-fried, crispy calamari served with homemade marinara. Make it Rhode Island style with garlic butter and sliced cherry peppers for \$1.00 extra</p>	<p>*Crab Cakes \$16.99 Sizzling pan seared crab cakes made with lump crab meat served with mixed greens, sweet basil vinaigrette and Cajun aioli</p>	<p>Shrimp Cocktail \$7.99 Seasoned and poached shrimp served with fresh-made cocktail sauce with atomic horseradish</p>
<p>Buffalo Wings \$8.99 Seasoned chicken wings tossed in your choice of mild, medium, hot, or Chef's Special spice served with celery and bleu cheese dressing or GF without dressing</p>	<p>Santa Fe Rolls \$6.99 Spicy crisp southwest egg rolls stuffed with chicken, corn, and black beans served with homemade chipotle aioli</p>	<p>Pulled Pork Nachos \$10.99 Crisp corn tortilla chips topped with smoked pulled pork, cheese sauce, jalapeño, salsa, spicy guacamole and sour cream</p>

SOUP & SALAD

Your Choice of Chef's House-made soups:

New England Clam Chowder **Cup: \$2.49**
Bowl: \$4.99

House Made Soup of the Day

Enjoy any of these delicious soups in our sourdough bread-bowl for an additional **\$4.00**

Half Wedge Salad **\$5.99**
Crisp half wedge iceberg lettuce with bacon, bleu cheese crumbles, grape tomatoes, and bleu cheese dressing

House Salad **\$2.99**
Cold crisp chopped romaine lettuce, cabbage, carrots, cucumber, tomatoes, and choice of dressing

Caesar Salad **\$5.99**
Cold crisp chopped romaine lettuce tossed with our oven-baked sourdough croutons, Parmesan cheese, and garlic Caesar dressing. Add grilled chicken \$2.99, shrimp \$3.99, or *salmon \$4.99 to make it an entrée

Cobb Salad **\$8.99**
Spring mix blended with iceberg lettuce, topped with ham, hard-boiled egg, crumbled bleu cheese, avocado, grape tomatoes, black olives, and croutons. Served with your choice of dressing

Grilled Chicken Citrus Salad **\$8.99**
Fresh mixed greens with shredded carrots, cucumbers, grape tomatoes and orange and grapefruit segments tossed in a citrus vinaigrette and topped with grilled lemon pepper chicken

BURGERS & SANDWICHES

*Cities Burger **\$12.99**
House made certified ground Angus beef with chef's monthly delicious creations. Served with Parmesan garlic French fries!

BBQ Pulled Pork **\$12.99**
Marinated slow roasted Boston pulled pork sandwich basted in our Bourbon barbeque sauce served with French fries and mustard coleslaw

Prime Rib **\$9.99**
Shaved prime rib with Swiss cheese, caramelized onions and mushrooms. Served with French fries or a cup of soup

Turkey Burger **\$9.99**
Lean turkey patty on a soft artisan roll with lettuce, tomato, cheddar and Swiss cheeses. Served with French fries or a cup of soup!

California Chicken Club **\$9.99**
Grilled chicken topped with lettuce, tomato, avocado and bacon with your choice of cheese served on a brioche bun served with French fries

Classic Burger **\$9.99**
House made certified ground Angus beef with classic fixings of lettuce, tomato and your choice of cheese. Served with French fries

3 Cheese Grilled Cheese **\$7.99**
Extra sharp white cheddar, sharp yellow cheddar, and smoked Gouda on Parmesan toasted sourdough, served with mustard coleslaw and your choice of French fries or a cup of soup. Tomato available upon request

Caprese Hoagie **\$9.99**
Fresh mozzarella cheese, chopped basil roma tomatoes with mixed greens tossed in a balsamic vinaigrette and finished with a balsamic glaze served on a hoagie roll with French fries or a cup of soup

Daily Sliders **\$8.99**
Ask your server for today's Chef's Creation of meat and cheese stacked on miniature rolls. Served with mustard slaw and your choice of French fries or cup of soup

GF Indicates this dish is prepared with gluten free products in a common kitchen.

*Consuming raw or under cooked meats, poultry or shellfish may increase the risk of food-borne illness.

FROM THE GRILL

Choice of side and seasonal vegetables

<p>Ⓞ Filet Mignon \$30.99 Delicious, lean, melt-in-your-mouth steak! Hand-cut 8 ounce filet seasoned in our house marinade</p>	<p>St Louis Ribs Full rack \$21.99 Half rack \$13.99 Slow-cooked fall-off-the-bone ribs smothered in our Bourbon Barbeque sauce</p>
<p>Ⓞ Ribeye \$27.99 The most flavorful steak! Hand-cut 12 ounce Cowboy Ribeye seasoned in our house marinade</p>	<p>Lamb Chops \$21.99 Tender Lamb Chops topped with our made-from-scratch red wine demi</p>
<p>Ⓞ New York Strip \$20.99 A steak lover's steak! Hand-cut 12 ounce New York strip steak seasoned in our Cities red wine marinade</p>	<p>*Add a lobster tail for \$13.99 *Sautéed mushrooms and onions for an additional \$2.00</p>

Ⓞ PRIME RIB DINNER

Exclusively In Cities on Friday & Saturday Nights!

Slow roasted all day with savory herbs and spices.

Served with your choice of Caesar salad or house salad
and a baked potato or mashed potatoes

8oz - \$16.99
10oz - \$18.99
14oz - \$22.99

CITIES SIGNATURE ENTRÉES

<p>Jambalaya \$12.99 Our take on a traditional New Orleans jambalaya with white rice, pulled chicken, ham, and Andouille sausage. Add shrimp for \$3.99</p>
<p>Ⓞ *Salmon \$16.99 Grilled and seasoned 6 ounce salmon filet served with wild rice and broccoli</p>
<p>Chicken Parmesan \$12.99 Hand-breaded chicken cutlets with melted mozzarella and Parmesan cheeses served over a bed of angel hair pasta and tossed in homemade marinara</p>
<p>Ⓞ *Ahi Tuna \$16.99 Grilled Ahi steak drizzled with a citrus soy sauce and served with a wild rice blend and a side of fresh steamed vegetables</p>
<p>Pork Tenderloin \$14.99 Slow-roasted sliced pork tenderloin medallions served with broccoli and rustic mashed potatoes</p>
<p>Shrimp Scampi \$16.99 Mouth-watering shrimp scampi pan-seared with roma tomatoes, white wine, garlic, and shallots served over a bed of angel hair pasta</p>
<p>Waffle N' Chicken \$14.99 Not just any chicken and waffles! Our waffles have smoked bacon, cheddar, and maple cooked into the batter, and are served with our house flavored syrup. Our chicken is hand cut and breaded in buttermilk ranch, and served with rustic mashed potatoes, gravy, and steamed vegetables</p>
<p>Meatball Marinara \$10.99 House-made meatballs and marinara sauce served over angel hair pasta with Parmesan cheese</p>

DESSERTS

<p>Cheesecake \$4.99 Classic cheesecake drizzled with hot fudge and caramel sauce topped with fresh berries</p>
<p>Bread Pudding \$4.99 Chef's secret family recipe! Hot bread pudding with brandied raisin caramel sauce and raisins</p>
<p>Classic Vanilla Crème Brulee \$5.99 Homemade smooth and creamy caramelized custard served with fresh berries</p>
<p>Ⓞ Haagen Dazs Ice Cream \$3.99 In 1961, these two flavors built a franchise. Choose from chocolate or vanilla</p>
<p>Deep Dish Apple Pie \$4.99 Warm apple pie with buttery flaky crust Served a la mode, add \$1.99</p>
<p>Chocolate Cake \$5.99 Chocolate lovers dream</p>
<p>Sweet Potato Pie \$4.99 Roasted sweet potatoes in a bourbon brown suage glaze with toasted mini marshmallows</p>

FLAT BREAD PIZZAS

<p>Margherita \$10.00 Garlic oil brushed crust with five cheese blend, chopped tomato and fresh basil</p>
<p>Pepperoni \$10.00 Flat bread topped with house pizza sauce, five cheese blend and pepperoni</p>
<p>Cheese \$10.00 Flat bread topped with house pizza sauce, five cheese blend</p>

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