

cityhouse

dinner

raw bar

shrimp cocktail 13

king crab legs 16

oysters pt reyes 14

lobster cocktail 16

shellfish platter 29

tuna tartare 14

soups

lobster bisque 10

baked five-onion soup crusted with swiss cheese 9

seasonal soup of the day 8

salads

market mixed green salad chèvre goat cheese crumbles, shaved olive oil-marinated vegetables and balsamic vinaigrette 9

caesar salad little gem lettuce, spanish anchovies, creamy caper vinaigrette, focaccia crouton 8

organic butter lettuce salad "cobb style" sauce gribeche, hard-boiled eggs, smoked bacon, and tomatoes 9

duck confit terrine salad poached egg, frisée salad, toasted hazelnuts, warm bacon vinaigrette 11

appetizers

pan-seared dayboat scallops orzo pasta risotto, hand-picked dungeness crabmeat, shimeji mushroom, mushroom vinaigrette 13

smoked paprika-dusted jumbo prawns grilled, roasted pepper, grilled levain bread, toasted almond, shellfish broth 14

grilled stuffed monterey calamari with dungeness crab deep-fried artichokes, jamón, sauce romesco 14

salumi platter chicken liver pâté, assorted cold cuts, pepperoncini, pickled onions 12

prince edward black mussel poulette white wine, creamy bacon broth, shallots 12

dinner

from our signature wood smoker

USDA corn-fed, certified angus steaks and chops, flame-seared on our signature wood fire grill and rotisserie

tenderloin 8oz 32 | 12oz 36

new york strip 12oz 35

bone-in rib eye 16oz 34

rack of lamb (2-bone) 35

veal chop 14oz 42

fresh from the sea 30

includes choice of one sauce and two sides

saucés classic béarnaise | peppercorn sauce | mushroom reduction
horseradish cream | mint-pear chutney *à la carte* 3

sides creamed corn | potato purée | sautéed baby spinach
buttered baby carrots with shallots and thyme | potato gratin
grilled asparagus | garlic pommes frites with fine herbs
sautéed seasonal mushrooms | onion rings *à la carte* 6

entrées

half rotisserie chicken simple panzanella, brown butter-caper sauce 20

house-brined double chop of pork cannellini bean cassoulet, orange-honey glaze, bacon, arugula salad 24

cioppino assorted local seafood, peppers and tomatoes, grilled baguette 26

bacon-wrapped swordfish smashed new potatoes, grilled scallion,
whole grain mustard velouté 28

local black cod fennel brandade, crispy tomato, citrus 25

sea bass in pot clams, fennel, onion, tomatoes, olives, pernod-saffron broth 26

vegetarian linguine pasta seasonal vegetables and housemade tomato sauce 18

braised short rib potato-parsnip purée, crispy maui onions 26