

lunch

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 gribiche, hard-boiled eggs, smoked bacon, and tomatoes 10

the cityhouse wedge iceberg lettuce, applewood smoked bacon, point reyes blue 9

sandwiches with choice of salad, fries or kennebec chips

blt with poached baby shrimp tossed with romesco in a ciabatta roll 12

traditional angus beef burger on a dutch crunch bun, white cheddar, garlic fries 13

open face steak sandwich with caramelized red onions, roasted red peppers 13

roast turkey breast panini provolone, spinach, pear chutney, rustic italian bread 12

balsamic-marinated ratatouille vegetable sandwich mozzarella and basil 11

smoked salmon salad sandwich capers, red onions, alaskan salmon 12

bltuna sandwich marinated shiitake mushrooms, sauce gribiche, avocado 12

entrées

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

salmon à la grecque haricot vert salad with basil, grapefruit-caraway vinaigrette 21

vegetarian linguine pasta seasonal vegetables and housemade tomato sauce 18

braised short rib potato-parsnip purée, crispy maui onions 24

orange-honey glazed pork chop savoy cabbage, arugula 19

vegetarian stir fry seasonal vegetables and steamed rice 12

garlic prawns stir fry with seasonal vegetables and steamed rice 14

chicken stir fry with seasonal vegetables and steamed rice 13

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 30 **tenderloin** 12oz 34 **new york strip** 12oz 33

bone-in rib eye 16oz 32 **rack of lamb** (2-bone) 33 **fresh from the sea** 28

includes choice of one sauce and one side

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

sides sautéed baby spinach | haricot vert bean salad with basil vinaigrette
sautéed seasonal mushrooms | garlic pommes frites with fine herbs
potato gratin | grilled asparagus | onion rings *à la carte* 6