



DINNER MENU

Appetizers

Prime Filet Skewers 10

grilled prime filet tips with red bell peppers, red onions, arugula slaw & country mustard dipping sauce

Bacon Wrapped Chorizo Stuffed Dates & Shrimp 10

spinach & strawberry salad, papaya-white balsamic glaze

Prince Edward Island Mussels 13

steamed with leeks, tarragon, thyme, white wine & pernod served over truffle pomme frites

Grilled Lamb Sliders 12

sliced lamb loin on grilled pita with arugula & housemade Greek tzatziki dipping sauce

Black & Blue Tuna 19

sesame crusted, sushi grade tuna, seared rare with seaweed salad & soy-Dijon sauce

Baked Bleu Cheese Chips 10

Housemade chips, bleu cheese-brandy cream, melted bleu cheese, smoked bacon & scallions

Oysters 2.50 each

raw on the half shell with cocktail sauce & lemon or char-broiled in garlic-tarragon butter

Crabcakes 12

pan seared jump lump crab cakes, mango relish, lime-cilantro aioli

Charcuterie & Cheese 17

Chef's selection of cured artisan meats & cheeses, bacon-onion jam, pretzel crostinis

Buttermilk Calamari 10

marinara, sweet chili sauce

Flatbreads

Portabella & Truffle 10

roasted portabellas, truffle cream, caramelized onions, parmesan & fresh mozzarella

Steakhouse Standard 12

skirt steak, bacon, caramelized onion, bleu cheese cream, roasted garlic

Shrimp & Leek 12

shrimp with leeks, bell peppers, arugula, kasseri, fresh mozzarella & roasted garlic pesto

Caprese 10

grape tomatoes, fresh basil & mozzarella, basil-pesto sauce

Soup and Salad

Half Portions of Salad Available

Soup of the Day 5

Chef's daily offering

Avegolemono 5

Greek soup of lemon, egg, chicken & orzo

Spinach & Cheddar Bleu 10

grapefruit, duck prosciutto, red rock cheddar bleu, hazelnut-maple vinaigrette

Caesar 7

romaine, brioche croutons & white anchovies with classic Caesar dressing

Classic Greek Village Salad 8

tomato, cucumber, red onion, kalamata olives, fresh oregano, feta & extra virgin olive oil

Iceberg Wedge 7

smoked bacon, tomato, scallion, bleu cheese

Spring Greens, Mango & Prosciutto 10

grilled mango, aged white cheddar, toasted walnuts & Parma prosciutto with Spanish sherry vinaigrette

Caprese Salad 9

beefsteak tomatoes, fresh mozzarella, honey-balsamic reduction & basil pesto

Mediterranean Salad 7

roasted red pepper, artichoke, red onion, olives, toasted garbanzo beans & feta cheese with balsamic vinaigrette

Papou's Corner

CityGate Pastitsio 16

deconstructed pastitsio with bucatini noodles in a Greek style bolognese topped with béchamel sauce

Mixed Grill Souvlaki 24

marinated pork tenderloin, lamb loin & beef grilled with lemon-herb sauce, roasted Greek potatoes and baby green beans

Kalamata Pork Tenderloin 25

pan seared pork tenderloin with kalamata-port wine sauce, vegetable rice pilaf & julienne spring vegetables

CityGate Moussaka 18

thin layers of crispy eggplant stuffed with seasoned ground beef, herbs & tomatoes, baked with a parmesan béchamel

CityGate Favorites

Steak & Mushroom Risotto 25

8 oz. sliced hanger steak, portabello mushrooms, roasted red peppers, spinach & shaved parmesan cheese

Pan-Seared Duck Breast 26

pineapple-riesling glaze, tarragon carrots, garlic kale & brown rice

All American Burger 12

half pound black angus on brioche, choice of cheese, choice of side

Potato Gnocchi 17

fresh grape tomatoes, shallot, garlic, shaved parmigiano reggiano & basil with crispy eggplant

8 Finger Cavatelli 19

vodka-tomato cream, Italian sausage, spinach, basil & fresh mozzarella

Braised Beef Short Rib 29

merlot braised 10 oz. boneless short rib with mashed purple potatoes & grilled asparagus

Penne & Salmon 22

Loch Duart salmon, asparagus, fennel & sweet peas in a lemon-parmesan cream

Roasted Chicken 18

1/2 roasted chicken with lemon, garlic & pearl onions, roasted Yukon gold potatoes & wilted arugula

Seafood Specialties

Grilled Loch Duart Salmon 28

cauliflower polenta cakes, sugar snap peas & a melted leek beurre blanc

Sesame Crusted Tuna 34

shiitake scallion crepes, baby green beans, soy-Dijon glaze, wasabi, pickled ginger, seaweed salad

Pan Seared Diver Scallops 30

lobster, roasted tomato, leek, tarragon & asparagus risotto

Linguine Primavera with Shrimp 23

julienne vegetables, prawns, extra virgin olive oil, shallots, garlic & white wine

Grilled Swordfish 31

lemon-caperberry vinaigrette, grilled vegetable couscous & garlic spinach

From the Grille

All steaks are Prime and Hand Cut to Order

Served with farm fresh vegetables & daily accompaniments

8 oz. Filet Mignon 39

Add 2 oz. 8

14 oz. Ribeye 38

Add 2 oz. 6
14 oz. Colorado Lamb Rack 36

12 oz. New York 36
Add 2 oz. 6

8 oz. Hanger Steak 24

9 oz. Pork Tenderloin Medallions 21

10 oz. Airline Chicken Breast 16

Add to any steak:

sautéed onions 2 blackened 2 sautéed mushrooms 4
béarnaise sauce 5 bleu cheese 5

On the side 3

whipped potatoes
bleu cheese gratin
purple mashed potatoes
truffle pomme frites
roasted Yukon gold potatoes
baked potato
julienne spring vegetables
garlic spinach
French green beans with shallots
grilled asparagus
steamed broccoli
baby carrots

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

20% Gratuity will be added to parties of 8 or more