

Café Menu

Hot Sides

Seasoned French Fries
made with trans-fat-free oil
Blue Lake String Beans with Almonds
Sautéed Spinach with Shallots and Garlic
Grilled Vegetables
Steamed Vegetables tossed with Roasted Pepper Pesto
Smashed Potatoes
Roasted Potato Balls with Sweet Butter and Parsley
City Rice

Cold Sides

Mixed Garden Salad
with Assorted Lettuces, Cucumbers, Bell Peppers, Roma Tomatoes and Shredded Carrots
Choose Balsamic Or Ranch Dressing
Fresh Cut Seasonal Fruit Salad
New Potato Salad
Cucumber and Sweet Red Onion Salad
Classic Cole Slaw
Bow Tie Pasta
with Fresh Chopped Tomatoes, Basil and Parmesan Cheese
Texas BBQ Black Bean Salad
Wild Rice Salad
with Dried Cranberries, Corn and Candied Walnuts

City Kitchen Side Sampler

Sliced Chicken Breast, Albacore Tuna Salad or Grilled Chicken Salad
over Mixed Greens with your choice of Two Sides

Soup

Cup or Bowl
Please call for Daily Vegetarian and Non-Vegetarian selections

Desserts

Jumbo Cookies
Chocolate Chip, Chocolate and White Chocolate Chunk, Dried Cherry Walnut, Oatmeal Raisin
Home-made Vanilla Cream Cupcake
Double Chocolate Brownie
Carrot Cake
Fruit Tart
Streusel topped Cherry Cheesecake
Raspberry Linzer Tart

Beverages

Coke, Diet Coke or Sprite
Snapple Iced Tea or Lemonade
Bottled Water
Coffee Regular or Decaf
Hot Tea





Sandwiches

served with Homemade BBQ Potato Chips and Pickles

Albacore Tuna Salad on Multi-Grain Bread

Pepper Crusted Roast Beef

with Lettuce, Tomato and Horseradish Dressing on a Ciabatta Roll

Tavern Ham with Cheddar Cheese and Whole Grain Mustard Spread on a Kaiser Roll

Signature Grilled Chicken Salad on Pumpernickel

Fresh Grilled Vegetables with Goat Cheese and Basil Aioli on Focaccia

Smoked Turkey with Cranberry Mayonnaise Spread on a Ciabatta Roll

Oven Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Whole Grain Mustard Spread on a Sweet French Pretzel Roll

Grilled Chicken Breast with Roasted Sweet Peppers on a Ciabatta Roll

Tomato, Basil, Fresh Mozzarella and Basil Aioli on a Baguette

The City Hero Mortadella, Capicola, Salami, Provolone, Lettuce, Tomato and Italian Dressing on a Crusty Baguette

Grilled Ahi Tuna with Asian Slaw and Wasabi Mayonnaise on a Ciabatta Roll

Grilled Sandwiches

served on a Grilled Ciabatta Roll with Homemade BBQ Potato Chips and Pickles

Oven Roasted BBQ Turkey

with Whole Grain Mustard Spread and Jack Cheese

Fresh Grilled Vegetables

with Goat Cheese, Monterey Jack and Roasted Red Pepper Mayonnaise

Grilled Sliced Tri-Tip Steak

topped with Bell Peppers, Onions and Provolone Cheese

Main Courses

1/3 pound Certified Angus Beef Burger or Turkey Burger

served on a Grilled Roll with Lettuce, Tomato, Home Made Pickles and Seasoned French Fries with Cheddar, Swiss, Gruyere or Gorgonzola + .50

Choice of Fresh Spaghetti, Fettucine or Spinach Ravioli

with Fresh Tomato or Roasted Garlic Cream Sauce with Chicken, Shrimp or Chopped Grilled Vegetables

Roasted Sicilian style Breast of Chicken

marinated in Sundried Tomatoes, Garlic and Scallions served with Orzo Pilaf

Thai BBQ Breast of Chicken

marinated in Chillies, Basil, Fresh Mint and Garlic served over Braised Baby Bok Choy with Basmati Rice

Grilled Skirt Steak

marinated in Garlic, Parsley and Shallots served with Marinated Tomatoes and Rustic Potato Wedges

Home-style Baby Back Ribs

served with Chipotle Cheddar Biscuits and BBQ Black Bean Salad

Pan Seared Salmon

brushed with Dijon Mustard, Shallots and Fresh Dill and served with Roasted Potato Balls

Grilled 5-Spice Ahi Tuna

garnished with Cucumber Wakame Slaw and served with Basmati Rice

with side Garden or Caesar Salad

City Kitchen Box Lunch

choose **One Sandwich,**
One City Side
and **One Jumbo Cookie**

City Kitchen Signature Salads

Chicken Caesar

with Roasted Garlic Croutons

Cobb Salad

Grilled Breast of Chicken, Cheddar Cheese, Crisp Turkey Bacon, Tomato, Avocado, Hard Boiled Eggs, Blue Cheese and the Original Brown Derby Dressing

Greek Salad

Romaine Lettuce topped with Feta Cheese, Bell Peppers, Cucumbers, Tomatoes and Kalamata Olives with a Mediterranean Vinaigrette

Asian Chicken Salad

Grilled Breast of Chicken, Asian Greens with Scallions, Bean Sprouts, Bell Peppers and Crisp Wonton Strips with a Sesame Ginger Dressing

Mediterranean Chopped Vegetable Salad

Fresh Grilled Vegetables, Hearts of Palm, Chickpeas, Grilled Sweet Peppers, Cucumber and Artichoke Hearts with an Italian Vinaigrette topped with Goat Cheese with Chicken Breast

BBQ Chicken Fajita Salad

Grilled Breast of BBQ Chicken with Crispy Tortilla Strips, Avocado, Sweet Corn and Chopped Tomatoes served with a Creamy Cilantro Ranch Dressing

Grilled Steak Salad

Grilled Marinated Tri-Tip Steak fanned over Chopped Lettuce garnished with Grilled Peppers and Onions and Crumbled Blue Cheese Choose Balsamic Or Ranch Dressing

Ahi Tuna Niçoise

Seared Ahi served over Baby Greens with String Beans, New Potatoes, Hard Boiled Eggs, Tomatoes and Olives with a Balsamic Vinaigrette

Signature Chopped Salad Menu

Mojito Marinated Chicken

with Grilled Sweet Onions, Orange Segments, Corn, Black Beans, Manchego Cheese, Candied Pepitas and Romaine Lettuce served with a Citrus Mint Vinaigrette

Sesame Ginger Chicken

with Chili Roasted Peanuts, Bell Peppers, Bean Sprouts, Bamboo Shoots, Scallions and Napa Cabbage served with a Sesame Ginger Dressing

Mixed Baby Greens

Red Flame Grapes, Julienne Vegetables, Baby Beet Sprouts, Goat Cheese, Radicchio and Candied Walnuts served with a Balsamic Vinaigrette

Marinated Lemon Garlic Shrimp

with Tomatoes, Applewood Bacon, Avocado and Romaine Lettuce served with a Creamy Lemon Parsley Dressing