**Charcuterie**  
A Selection of Cured Meats & Local BoBell Farmstead Cheeses  15.5

**Certified Angus Beef® Crostini**  
Toasted Baguette, Arugula, Pickled Red Onion, Horseradish Cream  9.5

**Pan-Seared Sea Scallops**  
Roasted Chilled Fennel & Leeks, Bacon-Cream Sauce  14.5

**City Square Lump Crab Cakes**  
Artisan Greens, Housemade Tartar Sauce  12.5

**Parmesan Truffle Fries**  
Shaved Parmesan, Truffle Oil  9

**Jumbo Shrimp Cocktail**  
Chilled Shrimp, Horseradish Cocktail Sauce  13.5

**City Square Signature Seafood Bisque**  
With Lobster, Shrimp, Scallops, Crabmeat, Crayfish  Cup 8.5 / Bowl 12

**Housemade Chips**  
Melted Blue Cheese Crumbles, Roasted Red Pepper Blue Cheese Dip  7

**French Onion Soup**  6.5

**Chef’s Soup du Jour**  
Cup 4 / Bowl 6.5

---

**The Salads**

**Bistro Salad**  
Mixed Greens, Mustard Vinaigrette, Toasted Pistachios, Baked Goat Cheese Crostini  8

**The Wedge**  
Iceberg Lettuce Wedge with Creamy Blue Cheese Dressing, Crumbled Blue Cheese, Bacon, Hard-Cooked Egg  7.5

**Classic Caesar**  
Romaine Hearts, Creamy Caesar Dressing, Croutons, Parmesan Cheese  
Entrée 13 / Side 7.5

**Certified Angus Beef® Entrée Steak Salad**  
Mixed Greens, Ohio Bacon, Candied Walnuts, Crumbled Blue Cheese, Carrots, Tomato, Tobacco Onions, Blue Cheese Dressing  17.5

**Add to Any Salad:**  
6 oz. Grilled Chicken  4.5  
6 oz. Grilled *Certified Angus Beef®* Top Sirloin*  10  
4 oz. Oven Roasted Salmon  9  
4 Grilled Shrimp  8.5

---

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*
THE STEAKS & CHOPS

All steaks and chops are served with fresh bread, our City Square house salad and choice of potato. Select any of our feature salads for an additional 3.5

Hand-cut daily from the highest quality aged Certified Angus Beef® brand selections available, this exceptional beef is brought to you by generations of dedicated family ranchers who want nothing more, and nothing less, than to create the best Angus beef ever made. Their passion and pride is evident in every flavorful bite.

Butcher-Cut Top Sirloin® 10 oz.  29
Twin Center-Cut Filet Mignon Medallions® 7 oz.  32
Center-Cut Filet Mignon® 8 oz.  41
Center-Cut New York Strip Steak® 12 oz.  36
Delmonico® 16 oz.  44
New Zealand Rack of Lamb 14 oz.  42.5

Pork Chop 12 oz.  30
Rare - Red, Cool Center
Medium Rare - Red, Warm Center
Medium - Pink Center
Medium Well - Slightly Pink Center
Well Done - Cooked Throughout

Veggie Sirloin - 10 oz.
French Fried Potatoes - 6 oz.
Fried Mushrooms - 5 oz.
Stir-Fried Vegetables - 5 oz.
Sautéed Asparagus - 5 oz.
Mashed Potatoes - 6 oz.

Twin Center-Cut Filet Mignon Medallions® 7 oz.  32
Center-Cut Filet Mignon® 8 oz.  41
Center-Cut New York Strip Steak® 12 oz.  36
Delmonico® 16 oz.  44
New Zealand Rack of Lamb 14 oz.  42.5

We season our steaks to perfection with our signature steak seasoning and char-broil them at 1,650˚ to your specifications.

THE PASTAS

All pasta entrées are served with fresh bread and our City Square house salad. Select any of our featured salads for an additional 3.5

Seafood Bowtie Pasta
Pan-Seared Spicy Shrimp and Lobster, Spinach, Alfredo Sauce 30

City Square Spaghetti and Meatballs
Housemade Certified Angus Beef® Meatballs, Prosciutto Ham, Peppers, Mushrooms, Onions 21.5

Vegan Mushroom Ravioli
Caramelized Mushroom & Onion Ragout, Lemon-Thyme Broth 26

BeeF Stroganoff
Egg Noodles, Certified Angus Beef® Sirloin, Mushrooms, Onions, Parsley 21.5

THE SIDES

Chef’s Vegetable 6
Asparagus 7.5
Lobster Macaroni & Cheese 9
Ask About Tonight’s Featured Potatoes

THE SAUCES AND TOPPINGS

Roasted Garlic Butter 2
Roasted Shallot Sauce 2.5
Crabmeat and Béarnaise Sauce 8.5
Sautéed Wild Mushrooms and Onions 4

General Manager Bruce Zay
Executive Chef Alex Foradori

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Menu Design by Certified Angus Beef LLC (5/20). CertifiedAngusBeef.com