



APPETIZERS 9

Prime Filet Skewers	\$19.00
mixed bell pepper, red onion, grilled prime filet, whole grain mustard sauce	
Jumbo Shrimp Cocktail	\$18.00
bloody mary cocktail sauce	
Seafood Platter	\$120.00
oysters, sesame tuna, crab salad, grilled calamari, chilled lobster tail, jumbo shrimp	
Oysters du Jour	AVAILABLE OPTIONS
raw on the half shell with cocktail sauce & lemon or char-broiled in garlic-tarragon butter	Half Dozen: \$24.00
	Add Rockefeller: \$5.00
Crab Cake	\$21.00
crab cake, creole sauce, fennel salad	
Buttermilk Calamari	\$18.00
crispy marinated calamari with house-made tamarind sauce	
Bacon Wrapped Scallops	\$21.00
toasted coconut, red pepper, and avocado aioli	
Feta Dip	\$15.00
feta, cream cheese, spinach with carrots, celery, and pita	
Potato Bites	\$18.00
cajun potatoes, shredded beef, tomato jam, garlic aioli	

SALADS & SOUPS 6

Iceberg Wedge	\$13.00
applewood bacon, grape tomato, scallions, bleu cheese dressing & crumbles	
Caesar	\$12.00
romaine hearts, brioche croutons, white anchovies, shaved grana padano, classic caesar dressing	
CityGate House Salad	\$11.00
seedless cucumber, grape tomato, carrots, garlic croutons, balsamic vinaigrette	
Tomato Salad	\$11.00
vine tomatoes, diced red onion, feta cheese, kalamata olives, basil white balsamic vinegar, and extra virgin olive oil.	

Soup of the Day	\$8.00
chef's daily offering	
Avgolemono Soup	\$8.00
greek chicken, lemon & orzo soup	

FROM THE SEA 6

Sesame Seared Tuna	\$37.00
sauteed green beans, carrots, red cabbage, crispy potato, ginger, soy butter	
Catch of the Day	
grilled fish, lemon butter sauce, choice of two sides	
Salmon Pesto	\$35.00
broiled salmon, basil pesto, melted feta, garlic spinach, roasted sweet potato	
Broiled Lobster Tail	
lemon, butter, choice of two sides	
Seafood Capellini	\$43.00
scallops, shrimp, crab, semi-dried tomatoes, spinach, champagne cream sauce	
Scallop Shrimp Risotto	\$42.00
grilled scallops and shrimp with saffron risotto, corn, and salsa verde	

CITYGATE FAVORITES 8

Steak & Mushroom Risotto	\$39.00
sliced skirt steak, roasted mushrooms, roasted red peppers, spinach & parmesan	
Roasted Chicken	\$31.00
free range half chicken with lemon, garlic & whipped potatoes, garlic broccoli	
Souvlaki	\$32.00
Two grilled pork and two chicken kebab skewers, lemon, oregano, garlic marinade. Served with greek potatoes and green beans	
Eggplant Parmesan	\$21.00
penne pasta, crispy eggplant roll, fire roasted tomato sauce	
Grilled Kobe Meatloaf	\$23.00
kobe beef, light tomato gravy, green beans, whipped potatoes, crispy onions	
Prime Steak Burger	\$21.00
8 oz house ground, grilled bacon, egg, lettuce, tomato, burger sauce, pretzel bun	
Short Ribs	\$42.00
vegetable hash	
Lamb Shank	\$49.00
8-hour braised lamb shank with greek potatoes	

USDA PRIME FROM THE GRILLE 8

8 oz. Filet Mignon	\$51.00
with red wine demi	
14 oz. Ribeye	\$53.00
with red wine demi	
12 oz. New York Strip	\$49.00
with red wine demi	
16 oz. Bone-In Pork Chop	\$32.00
with bourbon glaze	
8 oz. Skirt Steak	\$39.00
chimichurri	
32 oz. Bone-in Ribeye	\$79.00
with bordelaise	
Filet Medallions	\$39.00
parmesan potatoes & peppercorn sauce	
6 oz. Filet & 5 oz. Lobster	\$67.00
surf & turf	

THE SIDES 11

Whipped Potatoes	\$5.00
Sweet Potato	\$5.00
Greek Potatoes	\$5.00
Baked Potato	\$5.00
Baby Green Beans & Shallots	\$5.00
Baby Carrots	\$5.00
Grilled Asparagus	\$5.00
Garlic Broccoli	\$5.00
Lobster Mac	\$21.00
Bussels and Bacon	\$5.00
Creamed Spinach	\$8.00

ADD TO ANY STEAK 9

5 oz. Lobster Tail	\$27.00
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Caramelized Onions	\$6.00
Wild Mushrooms	\$6.00
Scallops	\$18.00
Blackened Spice Grilled Shrimp	\$9.00
Bleu Cheese	\$2.00
Bearnaise	\$6.00
Herb Butter	\$2.00
Oscar Style	\$15.00

PAPOU'S CORNER 10

Greek Village Salad	\$11.00
seedless cucumber, vine ripe tomato, red onion, kalamata olives, feta, lemon, oil, capers, grilled artichoke	
Mediterranean Salad	\$11.00
red pepper, grilled artichoke, olives, garbanzo beans, feta, balsamic vinaigrette, mixed greens	
Grilled Lamb Sliders Appetizer	\$15.00
lamb burger, grilled pita, tzatziki	
Grilled Calamari	\$18.00
fresh herbs, virgin olive oil, and balsamic vinegar	
Zucchini Fritters	\$18.00
crispy fried zucchini served with skordalia, garlic	
Moussaka	\$21.00
breaded eggplant, seasoned ground beef & lamb, herbs & tomatoes, parmesan béchamel sauce	
CityGate Pastitsio	\$21.00
pastitsio with bucatini noodles, spinach, greek style bolognese, topped with béchamel sauce	
Mediterranean Salmon	\$37.00
salmon with herbs and spices, white rice, julienne vegetables	
Roasted Greek Bass	\$48.00
whole oven roasted branzino, roasted garlic & herbs, with greek potato, herb infused olive oil, lemon	
Lamb Racks	\$49.00
grilled zucchini with chili, dill, and feta	

LUNCH BOWLS 2

Garden Bowl	AVAILABLE OPTIONS
avocado, bell pepper, cucumber, scallion, radish, sesame seeds, jasmine rice, and ginger avocado dressing	\$12.00
	Add Seared Tuna: \$12.00
	Add Grilled Salmon:
	\$14.00
Greek Bowl	AVAILABLE OPTIONS
tomato, kalamata olives, feta cheese, red onion, artichoke, moroccan spice garbanzo beans, cous cous, and lemon oregano vinaigrette	\$12.00
	Add Grilled Chicken: \$7.00
	Add Steak: \$9.00
	Add Pork: \$5.00

SOUPS & SALADS 8

Avgolemono Soup	\$8.00
greek chicken, lemon & orzo soup	
Soup of the Day	\$8.00
chefs daily offering	
Chopped	\$14.00
romaine, potato, tomato, smoked bacon, roasted red pepper, scallion, avocado & cheddar in a honey-dijon dressing	
Caesar	\$12.00
romaine hearts, brioche croutons, white anchovies, shaved grana padano, classic caesar dressing	
Iceberg Wedge	\$13.00
applewood bacon, grape tomato, scallions, bleu cheese dressing & crumbles	
Mediterranean Salad	\$11.00
red pepper, grilled artichoke, olives, garbanzo beans, feta, balsamic vinaigrette, mixed greens	
Summer Salad	\$14.00
arugula, spinach, and avocado-lime dressing, tomato, avocado, grilled corn, grilled red onion	
CityGate House Salad	\$11.00
seedless cucumber, grape tomato, carrots, garlic croutons, balsamic vinaigrette	

BURGERS 4

All-American Burger	\$14.00
half-pound black angus on egg bun, lettuce, tomato, red onion, ketchup, mustard, choice of cheese	
Salmon Burger	\$15.00
tomato focaccia, avocado spread, lettuce, tomato	
Grilled Lamb Sliders	\$14.00
3 mini lamb burgers, grilled pita, arugula, tzatziki dipping sauce	
Prime Steak Burger	\$21.00
8 oz house ground, grilled bacon, egg, lettuce, tomato, burger sauce, pretzel bun	

SANDWICHES 6

Steak Sandwich	\$15.00
avocado, tomato, chipotle mayo, lettuce, mozzarella	
Mediterranean Chicken Wrap	\$13.00
grilled chicken, spinach, red onion, roasted pepper, feta & hummus in a honey-wheat tortilla	
Grilled Blackened Mahi	\$15.00
mahi, mixed greens, sliced tomato & avocado aioli on toasted butter bun	
Turkey Avocado Club	\$13.00
turkey, lettuce, tomato, mayo, bacon, avocado	
Challah & Brie Melt	\$15.00
challah with caramelized shallots, brie, arugula, apples, orange marmalade, prosciutto	
Lamb Gyro	\$15.00
pita, shaved lamb, tomato, red onion, cucumber, tzatziki sauce	

ENTREES 5

Burrata Ravioli	\$23.00
ravioli filled with burrata and tossed with heirloom tomatoes, basil, grana padeno & garlic balsamic sauce	
Moussaka	\$18.00
breaded eggplant with seasoned ground beef & lamb, herbs & tomatoes, baked with a parmesan béchamel	
Half-Slab BBQ Ribs	\$19.00
choice of side	
6 oz. Filet	\$37.00
whipped potatoes	
Souvlaki	\$23.00
One grilled pork & one chicken kebab skewer, lemon, oregano and garlic marinade. With greek potatoes	

DESSERTS 6

Carrot Cake Bread Pudding	\$10.00
Baked with carrot, coconut, cinnamon, and ginger. Served with vanilla bean cream cheese sauce and a scoop of white chocolate gelato.	
Caramel Apple Cobbler	\$10.00
Granny smith apples baked in salted caramel & cinnamon & topped with brown sugar oat crisp. Served with a scoop of sea salt caramel gelato.	
Greek Yogurt Cheesecake	\$11.00
Honey-vanilla cheesecake, baklava crust. Served with raspberry coulis and fresh berries	
Crème Brûlée	\$11.00
Seasonal crème brulee	

Chocolate Cake	\$11.00
Chocolate cake with whipped chocolate ganache and caramel sauce	
Ice Cream or Sorbet	\$9.00
3 scoops of seasonal selection cream sauce	