

City Hotel Restaurant



Starters

Crab Cakes. 21

Lump snow crab, lightly breaded and pan fried, with avocado crema, slaw, pickled sweet peppers

Crispy Bone-In Wings. 6 for \$14/ 12 for \$24

Duck fat confit chicken wings, then fried crispy, carrot, celery, choice of house sauces: buffalo, sweet/spicy chili, lemon garlic Parm (gf)

Cauliflower Wings. 14

Fried cauliflower, choice of house sauces: sweet-spicy chili, buffalo, or lemon-garlic parmesan (v)

Parmesan-Crusted Brussels Sprouts. 17

Oven-roasted with garlic and parmesan (gf, v)

Chopped Cheese Sliders. 16

Three sliders of ground beef chopped with peppers, onions, and beer cheese

Fried Pickles. 11

Crisp, golden pickle chips lightly breaded and fried, served with house-made ranch for dipping (v)

Loaded Jojos. 13

Crispy seasoned potato wedges, bacon, scallions, chipotle sour cream, warm beer cheese

Beer Cheese & Pretzels. 12

Warm, soft-baked pretzels served with a rich, house-made beer cheese dip (v)

Meatballs. 18

Beef blend with Parmesan, ricotta, tomato sauce, toast

Soup Du Jour

Available in a cup or bowl. Ask server for selections. **Market Price**
Add side of bread and butter. **3**

Salads

House Salad. small 9/ large 14

Romaine, tomatoes, cucumbers, red onion, Choice of house dressings: Ranch, blue cheese, lemon thyme vinaigrette (gf, v)

Caesar Salad. small 10 / large 15

Hearts of Romaine, Parmesan, garlic herb croutons, Parmesan crisp, Caesar dressing (v)

Beet Salad. 17

Roasted beets, pistachio butter, radicchio, goat cheese, raisins, pistachio crumble, cranberry vinaigrette (v)

Winter Salad. 17

Roasted squash, radicchio, arugula, feta, candied walnuts, cranberry vinaigrette (gf, v)

Add-ons for Salad

Chicken. 9

Shrimp. 12

Salmon. 12

Steak. 14

Lunch Entrees

*Served with fries

Columbia Cheeseburger..... 20

8 oz beef patty, lettuce, tomato, caramelized onion, garlic aioli, house pickles, toasted brioche bun, choice of cheddar, Swiss, blue cheese *

Add Bacon..... 3

Add Avocado..... 2

Chicken Pesto Sandwich..... 22

Ciabatta bun, fried chicken, pesto aioli, pickles, Swiss cheese, seasoned arugula *

Philly Cheese Steak..... 25

Shaved house braised beef, peppers, onions, beer cheese, rosemary Dijon aioli *

Add mushrooms..... 3

Chicken Caesar Wrap..... 19

Grilled chicken, romaine, Parmesan, house made Caesar dressing and croutons wrapped in a flour spinach tortilla *

Chicken Bacon Wrap..... 19

Crispy Chicken, romaine, tomato, pickled onion, bacon, ranch dressing, wrapped in a flour tortilla *

Fish and Chips..... 23

Beer battered and fried Unicorn fish filets, tartar sauce, slaw, house fries, grilled lemon *

Salmon Burger..... 24

Seared salmon patty, brioche bun, lemon dill cream cheese, pickled onions, arugula *

Steak and Potatoes..... 38

Seared Flat Iron, romesco and chimichurri served with smashed truffle parm potatoes



Kids Menus

Brad Burger..... 15

4 oz. beef patty, bacon, cheddar, lettuce, tomato, served with fries.

Mac and Cheese..... 10

Elbow pasta, homemade cheese sauce (v)

Grilled Cheese..... 10

Sourdough bread, cheddar cheese, served with fries (v)

Chicken Tenders..... 15

Hand breaded and fried chicken breast, served with fries.

Beverages

Sarsaparilla, Cowboy Sarsaparilla, Dr. Pepper, Pepsi, Diet Pepsi, 7-up, Iced Tea.....	4.00
Orange Juice, Cranberry Juice.....	4.00
Hot Cocoa, Coffee.....	3.50
Hot Tea.....	3.00
Strawberry Lemonade, Lavender Lemonade....	4.50

LEGEND v: vegetarian, vg: vegan, gf: gluten free

18% gratuity will be added for parties of 8 or more.

\$2 split plate fee may be added.

3% surcharge will be added for credit card transactions.

Not applicable for debit or gift cards.

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Duck fat confit chicken wings, then fried crispy, carrot, celery. **Choice of house sauces: buffalo, sweet/spicy chili, lemon garlic Parm (gf)**

Cauliflower Wings..... 14

Fried cauliflower tossed in your choice of sweet-spicy chili, buffalo, or lemon-garlic parmesan (v)

Honey-Glazed Pork Belly. 20

Herb confit pork belly, chorizo and squash succotash, glazed with house honey beurre Blanc

Parmesan-Crusted Brussels Sprouts..... 17

Oven-roasted with garlic and parmesan (gf, v)

Meatballs. 18

Beef blend with Parmesan, ricotta, and tomato sauce, served with grilled ciabatta bread

Brie and Apples. 19

Soft baked brie served with caramelized apples and grilled ciabatta bread (v)

Soup Du Jour

Available in a cup or bowl. Ask server for

Selections..... **Market Price**

Add side of bread and butter. 3



Salads

House Salad. small 9/ large 14

Romaine, tomatoes, cucumbers, red onion

Choice of house dressings: Ranch, blue cheese, lemon thyme vinaigrette (gf, v)

Caesar Salad. small 10 / large 15

Hearts of Romaine, Parmesan, garlic herb croutons, Parmesan crisp, Caesar dressing (v)

Beet Salad. 17

Roasted beets, pistachio butter, radicchio, goat cheese, pistachio crumbles, raspberry vinaigrette (v)

Winter Salad. 17

Roasted squash, radicchio, arugula, feta, candied walnuts, cranberry vinaigrette

Add-ons for Salad

Chicken..... 9

Shrimp..... 12

Salmon..... 12

Steak..... 14

Entrees

Bone-In Ribeye..... 58

16 oz bone-in Ribeye steak, pomme puree, mushroom demi-glace, seasonal vegetables

Flat Iron..... 44

8 oz flat iron steak, patatas bravas, fried shishito peppers, caramelized onions, guajillo cream sauce

Pistachio Crusted Chicken..... 32

Chicken crusted with seasoned panko, pistachio crumbs, pomme puree, lemon rosemary cream sauce, seasonal vegetables

Fried Half Chicken..... 32

Crispy Southern herb fried chicken, sweet potato puree, seasonal vegetables

Pork Chop..... 40

Sweet Water Farms pork chop, plum rosemary glaze, truffle polenta cakes, glazed carrots, and shallots

Blackened Unicorn Fish..... 37

Pan seared with blackening seasoning demi-sec tomatoes, mushrooms, pea risotto, parsley, butter white wine sauce

Pan Seared Salmon..... 35

Crispy skin salmon, brussels sprouts roasted sweet potato hash, butter white wine sauce

Fish and Chips..... 23

Beer battered and fried Unicorn fish filets, tartar sauce, arugula and radicchio slaw, house fries, grilled lemon

Columbia Cheeseburger..... 20

8 oz beef patty, lettuce, tomato, caramelized onion, garlic aioli, house pickles, toasted brioche bun
Choice of cheddar, Swiss, blue cheese

Add Bacon..... 3

Add Avocado..... 2

Add Mushroom.... 3



Pastas

Braised Beef Pasta..... 32

Penne, braised short rib, mushrooms, tomatoes, arugula, parmesan, herb cream sauce, crostini.

Cajun Shrimp Pasta..... 30

Roasted Anaheim and red peppers, corn, garlic, onion, beurre Blanc

Shrimp Scampi..... 28

Sautéed shrimp, garlic, white wine, lemon juice, butter, olive oil, parsley, crushed red pepper, and linguine pasta.

Harvest Linguini..... 31

Pork belly, linguine, peas, garlic, shallots, white wine butter sauce, chives

Spaghetti Squash Pomodoro..... 26

Spaghetti squash, white wine tomato sauce, Parmesan (gf, v)

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Bar Bites (3-4pm)

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Oven-roasted with garlic and parmesan (gf, v)	
Chopped Cheese Sliders.....	16
Three sliders of ground beef chopped with peppers, onions, and beer cheese	
Fried Pickles.....	11
Crisp, golden pickle chips lightly breaded and fried, served with house-made ranch for dipping (v)	
Loaded Jojos.....	13
Crispy seasoned potato wedges, bacon, scallions, chipotle sour-cream, warm beer cheese	
Beer Cheese & Pretzels.....	12
Soft-baked pretzels served with a house-made beer cheese dip (v)	
Meatballs.....	18
Beef blend with Parmesan, ricotta, tomato sauce, toast	
Fish and Chips.....	23
Beer battered and fried Unicorn fish filets, tartar sauce, slaw, house fries, grilled lemon	
Columbia Cheeseburger.....	20
8 oz beef patty, lettuce, tomato, caramelized onion, garlic aioli, house pickles, toasted brioche bun, choice of cheddar, Swiss, blue cheese. Served with fries.	
Add Bacon.....	3
Add Avocado.....	2