
APPETIZERS

Lamb Sliders 15

Lamb burger, grilled pita, tzatziki

Filet Skewers 19 GF

Mixed bell pepper, red onion, grilled prime filet, whole grain mustard sauce

Bacon Wrapped Shrimp 24 GF

Passion fruit sauce and avocado

Lobster Bites 31

Tempura-battered with orange fire sauce and cabbage slaw

Tempura Vegetables 18 V

Green beans, bell pepper, and cauliflower with fire sauce

Buttermilk Calamari 19

Crispy marinated calamari with house-made tamarind sauce

Crab Cake 24

Mango compote, red pepper coulis

FROM OUR COLD BAR

Oysters Du Jour 24 GF

Raw on the half shell with cocktail sauce and lemon or char-broiled in garlic-tarragon butter
Add Rockefeller 5

Shrimp Cocktail 19 GF

Bloody Mary cocktail sauce

Fresh Seafood Platter 120 GF

Oysters, sesame tuna, crab salad, grilled calamari, chilled lobster tail & jumbo shrimp

THE GREEK CLASSICS

Lamb Shank 49 GF

8-hour braised lamb shank with Greek potatoes

Moussaka 23

Eggplant, seasoned ground beef and lamb, herbs, bechamel, tomato sauce

Lamb Rack 49 GF

Choice of side

Pastitsio 23

Pastitsio with bucatini noodles, Greek-style bolognese, topped with béchamel sauce

Mediterranean Salmon 37

Salmon with fresh herbs and spices, white rice, julienne vegetables

SALAD & SOUP SERVICE

Greek Village Salad 11 GF

Vine tomatoes, red onions, feta cheese, kalamata olives, green bell peppers, cucumbers, oregano, balsamic vinegar, and extra virgin olive oil

Wedge Salad 13 GF

Applewood bacon, grape tomatoes, scallions, bleu cheese dressing, and crumbles

Tomato Salad 11 GF

Vine tomatoes, diced red onions, feta cheese, kalamata olives, basil white balsamic vinegar, and extra virgin olive oil

Classic Caesar Salad 12

Romaine hearts, brioche croutons, white anchovies, shaved grana padano, and classic caesar dressing

Beet Salad 14 GF

Gorgonzola, pistachio, arugula

House Salad 11

Seedless cucumber, grape tomatoes, carrots, garlic croutons, and balsamic vinaigrette

Lobster Bisque 12**Soup of the Day 8**

Chef's daily offering

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

GF ~ Gluten Free | 20% Gratuity will be added to parties of 6 or more. 5.724

PRIME HAND-CUT STEAKS

Served with whipped potatoes

8 oz Filet Mignon 51

Red Wine Demi Glace

8 oz Skirt Steak 41

Chimichurri Sauce

12 oz New York Strip 49

Red Wine Demi Glace

6 oz Filet & 5 oz Lobster Tail 67

Drawn Butter & Demi Glace

20 oz Delmonico 66

Coffee Rub & Orange Glaze

32 oz Bone-In Ribeye 79

With Bordelaise

Filet Medallions 41

Parmesan Potato & Peppercorn Sauce

14 oz Ribeye 55

Red Wine Demi Glace

Full Slab BBQ Ribs 37

SAUCES & BUTTERS

Orange Chili Glaze 6 | Garlic Butter 2 | Bleu Cheese 2 | Bearnaise 6 | Blackened Spice 2 | Peppercorn Sauce 7 | Truffle Butter 7 | Chimichurri 3

ENHANCEMENTS

5 oz Lobster Tail 27 | Grilled Shrimp 9 | Wild Mushrooms 7 | Crab Oscar Style 15 | Scallops 18 | Caramelized Cippolini Onions 6

POTATOES, VEGETABLES & SIDES

Whipped Potatoes 8 | Greek Potatoes 11 | Green Beans & Shallots 11 | Truffle Parmesan Fries 11 | Sweet Potatoes with Orange Chili Glaze 9
Baked Potato 5 | Grilled Asparagus 12 | Pancetta Mac & Cheese 14 | Lemon Chili Broccolini 12

(Half sizes available upon request)

CITYGATE CLASSICS

Roasted Chicken 33 GF

Free range half chicken with lemon, garlic and whipped potatoes, garlic broccoli

Steak Risotto 39 GF

Sliced skirt steak, roasted mushrooms, roasted red peppers, spinach & parmesan

Eggplant Parmesan 21

Penne pasta, crispy eggplant roll, fire roasted tomato sauce

Grilled Kobe Meatloaf 23

Kobe beef, light tomato gravy, green beans, whipped potatoes, crispy onions

Prime Steak Burger 24

8 oz house ground, grilled bacon, egg, lettuce, tomato, burger sauce, pretzel bun

Grilled Kebabs 37 GF

Two grilled pork and two chicken kebab skewers, lemon, oregano, garlic marinade. Served with Greek potatoes and green beans

FRESH FISH & SEAFOOD

Lobster Linguine 43

Lobster, tomato, zucchini, Prosecco garlic sauce

Pesto Salmon 37 GF

Broiled salmon, basil pesto, melted feta, garlic spinach, roasted sweet potato

Chilean Sea Bass 49

Citrus butter braised fennel, orange soy broth, garlic scallion black rice

Scallop & Shrimp Risotto 42 GF

Grilled scallops, grilled shrimp, saffron risotto, corn, salsa verde, and topped with a crispy prosciutto

Whole Greek Bass 48 GF

Whole grilled roasted branzino, roasted garlic & herbs, with greek potato, herb-infused olive oil, lemon

Seared Tuna 37

Sautéed green beans, red cabbage, and carrots with sriracha aioli and crispy potato

Scallops & Coconut Rice 43 GF

Pan-seared scallops with coconut rice, pineapple carpaccio, and passion fruit