

CityGate GRILLE®

APPETIZERS & LUNCH BOWLS

Fried Calamari 18

With tamarind sauce

Crispy Shrimp 21

Firecracker shrimp, smoked blue sauce

Wagyu Meatballs 24

With Greek yogurt sauce

Garden Bowl 12 GF

Avocado, bell peppers, cucumbers, scallions, radishes, sesame seeds, jasmine rice, and ginger avocado dressing
add seared tuna 12 add grilled salmon 14

Poke Bowl 21

Diced tuna, soy-lime glaze, jasmine sticky rice, avocado, sesame seeds, scallions

Southwest Bowl 18

Cilantro sticky rice, grilled pineapple, pickled red onion, pork, lime crema

Greek Bowl 12

Tomatoes, kalamata olives, feta cheese, red onions, artichokes, moroccan spice garbanzo beans, cous cous, lemon oregano vinaigrette

add grilled chicken 7 add steak 9 add pork 5

SOUPS & SALADS

Chopped Salad 14

Pasta, bacon, bleu cheese, tomatoes, avocado, red onions, Italian dressing

Caesar 12

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

Iceberg Wedge 13 GF

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

Avgolemono Soup 8

Greek chicken, lemon & rice soup

Mediterranean Salad 11

Red peppers, grilled artichokes, olives, garbanzo beans, feta, balsamic vinaigrette, mixed greens

Soup of the Day 8

Chef's daily offering

Grilled Peach Salad 11

Grilled peaches, blueberries, goat cheese, arugula, candied almonds

House Salad 11

Seedless cucumbers, carrots, grape tomatoes, garlic croutons, balsamic vinaigrette

SANDWICHES

Choice of french fries, sweet potato fries, fruit, coleslaw or house salad.

Steak Sandwich 18

Grilled steak, lettuce, tomato, avocado, and chipotle mayo

Mediterranean Chicken Wrap 13

Grilled chicken, spinach, red onion, roasted pepper, feta, hummus, honey-wheat tortilla

Pork Banh Mi 15

Sliced pork, carrots, cucumbers, cilantro, pickled jalapenos, onions

Blackened Chicken Panini 15

Bacon, spinach, red pepper aioli, sourdough bread

Rueben Sandwich 15

Corned beef, swiss cheese, thousand island dressing, rye bread

Meatloaf Sandwich 18

Crispy onions, white cheddar, black peppercorn aioli

THREE-COURSE LUNCH COMBO \$30

FIRST COURSE

Soup or Salad (choose one)

Avgolemono
Soup of the Day
Chopped Salad
House Salad

SECOND COURSE

Entrée (choose one)

Pork Banh Mi Sandwich
Stuffed Portobello Burger
Blackened Mahi with Pineapple Salsa & Broccolini
Surf & Turf

THIRD COURSE

Dessert (choose one)

Crepe Brulee
Gelato or Sorbet

BURGERS

Choice of french fries, sweet potato fries, fruit, coleslaw or house salad.

All-American Burger 14

Half-pound black angus on egg bun, lettuce, tomato, red onion, ketchup, mustard, choice of cheese

Salmon Burger 15

Tomato focaccia, avocado spread, lettuce, tomato

Stuffed Portobello 15

Corn, onion, wild mushrooms, mozzarella, spinach, tomato focaccia

Grilled Lamb Sliders 14

3 mini lamb burgers, grilled pita, arugula, tzatziki dipping sauce

Prime Steak Burger 24

Crispy onion rings, spicy coleslaw, mango BBQ, pulled pork

Substitute Turkey Burger for \$1 or Beyond Burger for \$2

ENTRÉES

Pesto Salmon 23

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

Surf and Turf 31

5 oz. skirt steak, shrimp, garlic-lemon butter, choice of side

6 oz. Filet 37

Whipped potatoes

Moussaka 18

Breaded eggplant with seasoned ground beef & lamb, herbs & tomatoes, baked with a parmesan béchamel

Grilled Kebabs 23

Two vegetable & two chicken kebabs, Thai-orange glaze, corn salsa, peppers, onions, black beans

Parmesan Crusted Walleye 32

Served with lemon-parmesan gnocchi

CityGate GRILLE

WINES BY THE GLASS

White

- Moscato Damilano**, Asti DOCG '21 13
- Chardonnay Mer Soleil Silver "Unoaked"**, Monterey '19 12
- Chardonnay Novellum**, Roussillon '19 13
- Sauvignon Blanc Giocato**, Slovenia '20 12
- Sauvignon Blanc Esk Valley**, Marlborough NZ '21 13
- Pinot Grigio Ca'Montini**, Terre Di Valfredda 13
- White Blend Pine Ridge**, California '21 12
- Riesling Dr. Loosen Blue Slate Kabinett**, Mosel '20 14
- Rose King Estate Rose**, Willamette Valley '21 13
- Assyrtiko Lyrarakis Voila**, Crete '22 12

Red

- Cabernet Sauvignon Mettler**, Lodi '21 15
- Cabernet Sauvignon Austin Hope**, Paso Roble '21 20
- Merlot Parcel 41**, North Coast CA '19 13
- Pinot Noir Meiomì**, California, '21 12
- Pinot Noir Pike Road**, Willamette Valley '21 17
- Red Blend Lignum**, Sicily '21 11
- Super Tuscan Poggio Del Concone**, Tuscany '20 12
- Malbec Gouguenheim**, Mendoza '19 11
- Primitivo-Malbec Ronco Di Sassi**, Puglia '21 14
- Shiraz Penfolds Koonunga Hill**, South Australia '21 12
- Zinfandel Seghesio**, Sonoma '21 15
- Agiorghitiko Skouras St. George**, Nemea '19 12
- Appassimento Emporium** 12

DRAFT BEERS

Domaine Dupage 10

French Countryside Ale deep amber in color, tan head, with a toasty, spicy aroma and is slightly sweet on the palate. Two Brothers Brewery, Warrenville, IL, Ale - 5.1% ABV

Krombacher Pilsner 10

Crisp and clean, with a long lasting light bitter finish. Krombacher, Germany, German Lager - 4.8% ABV

Anti Hero Indian Pale Ale 12

Citrus, pine and floral notes with bright crisp finish. Revolution Brewing, Chicago, Illinois, IPA - 6.7% ABV

Pixel Density IPA 12

New England IPA with citra hops. Phase Three Brewery, Lake Zurich IL, IPA - 6.5% ABV

Gumball Head 12

Bright and refreshing with wonderful grapefruit and peach Aromatics and a lemony finish. Three Floyds Brewing Co., In, American wheat Pale Ale - 5.6% ABV

P3 Pils 10

American Style Pilsner, lightly hopped to provide balance to the malt. Phase Three Brewery, Lake Zurich IL, Pilsner - 4.7% ABV

LAVAZZA

Lavazza Drip Coffee 3

Single Espresso, Ristretto, Lungo 3.50

Double Espresso 4.50

Cappuccino 4.50

Latte 4.50

Affogato 8

Double Trouble 16

(Affogato + Choice of Shot of Kahlua, Amaretto or Frangelico)

CURRENT EVENTS

4PM Club

Elevate your early evening with sophistication and style at the 4PM Club, our exclusive three-course gourmet dining experience for those who prefer to dine early.

Available Monday to Thursday, from 4PM to 6PM, at \$59 per person.

Scan the Code for Menu and Reservations

