

Starters

City Nachos *Gf 15.75
Crisp tortilla chips topped with cheddar & jack cheese, Pico de Gallo, black olives & jalapenos. Served with sour cream & salsa
Add chicken or chili (6.00 each)

Spicy Calamari 16.75
Tender calamari & hot cherry peppers lightly fried & tossed with herbs and garlic. Served with a side of pomodoro sauce

Twice Baked Potato Wedges 13.50
Hand cut potato wedges topped with twice baked filling, bacon, cheddar & jack cheese, and scallions. Served with sour cream

Spinach & Artichoke Dip 14.75
Creamy, handmade spinach & artichoke dip, topped with parmesan cheese, & baked. Served with pita chips

Soft Pretzel Sticks 12.75
Warm & buttery but slightly sweet, fresh pretzel sticks. Served with our homemade honey mustard dressing

Wings or Tenders 16.75
Tossed in your choice of sauce. Served with bleu cheese & celery
Sauces: City sauce, buffalo, honey buffalo, barbecue, golden barbecue, honey barbecue, Cajun dusted, or salt & pepper

Truffle Fries 11.75
Thin sliced potato fried golden brown, drizzled with white truffle oil, fresh rosemary & parmesan cheese

Steak & Cheese Egg Rolls 16.50
Handmade egg rolls loaded with peppers, onions, thinly sliced roast beef & white cheddar cheese. Served with chipotle dipping sauce

Steamed Mussels 17.50
Tender mussels steamed in garlic, red peppers & tomatoes. Served on a sizzling platter with toasted garlic bread

Hummus & Pico de Gallo Platter 14.50
Roasted red pepper hummus & Pico de Gallo. Served with fresh vegetables & toasted pita bread, drizzled with balsamic glaze

Arancini 14.75
Lightly fried risotto balls stuffed with fresh mozzarella & coated in seasoned breadcrumbs. Served with pomodoro sauce

Zucchini Strips 14.75
Hand coated with cheesy seasoned breadcrumbs, lightly fried & sprinkled with parmesan cheese. Served with ranch

Hand Stretched Pizza

Build Your Own Pizza 16.75
Thin crust pizza with our homemade pizza sauce, parmesan & mozzarella cheese

Protein: pepperoni, bacon, roasted chicken, prosciutto, sausage (2.50 each)
Toppings: peppers, mushrooms, onion, black olives, tomatoes, broccoli, roasted red peppers, artichoke hearts, jalapeños, marinated onions, spinach, garlic, green peppers, red peppers, hot cherry peppers (1.50 each)
Additional Cheeses: feta cheese, fresh mozzarella (2.00 each)

California BBQ Pizza **New Item!** 19.25
Sweet and tangy BBQ sauce, layered with fresh mozzarella & parmesan cheeses with pulled chicken, minced jalapeños & red onion, garnished with fresh cilantro.

Classic Margherita Pizza **New Item!** 18.75
Handmade tomato basil pizza sauce with fresh mozzarella, Romano cheese and finished with fresh basil.

Buffalo Chicken Pizza 18.75
Bleu cheese/ranch sauce topped with buffalo chicken tenders, peppers, mozzarella, and parmesan cheese

Sausage & Caramelized Onion Pizza 18.75
Sweet tomato cream pizza sauce with Italian sausage & our house made caramelized onion, mozzarella, and parmesan cheese

Bacon Cheeseburger Pizza 19.25
Love cheeseburgers? This is for you! A creamy, savory sauce topped with ground beef, bacon, tomatoes, parmesan & mozzarella cheese; finished with shredded lettuce and pickles

Prosciutto & Caramelized Onion Pizza 19.25
Sweet and savory white pizza with a light cream sauce topped with thin sliced prosciutto, caramelized onions, with mozzarella & parmesan cheese

Chicken Bacon Ranch Pizza 18.75
Thin crust pizza with a creamy ranch sauce; topped with chopped chicken tenders, bacon, & scallions with mozzarella & parmesan cheese

Broccoli Chicken Alfredo Pizza 18.75
Creamy alfredo sauce topped with roasted chicken, fresh broccoli, tomatoes, mozzarella, and parmesan cheese

Rustico Pizza 19.25
Thin crust pizza layered with seasoned sliced tomatoes, prosciutto, roasted peppers, and mozzarella & parmesan cheese (no sauce)

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Entrée Salads

Tomato, Cucumber & Mozzarella *Gf 16.75
Ripe tomatoes, English cucumbers & fresh mozzarella tossed in olive oil, herbs, drizzled with a balsamic reduction on a bed of romaine Add: Add Chicken (6.00) Steak or Shrimp (9.00) Salmon (10.00)

Greek Salad *Gf 16.75
Romaine lettuce with tomatoes, cucumbers, red onions, Kalamata olives, fire roasted peppers, feta cheese, pepperoncini peppers & our sweet Greek dressing
Add Chicken (6.00) Steak or Shrimp (9.00) Salmon (10.00)

Roasted Chicken Walnut Salad *Gf 17.50
Mixed greens & romaine, candied walnuts, dried cranberries, sliced green apples, & feta cheese tossed in a light cranberry walnut dressing; topped with pulled roasted chicken

Spicy Thai Chicken Salad 17.50
Pulled roasted chicken with crisp romaine, shredded carrots, water chestnuts, snap peas, roasted peanuts & mandarin oranges tossed with spicy Thai peanut sauce, sprinkled with sesame seeds & crispy chow mein noodles.

Salmon or Sirloin Tomato Caprese *Gf
Sirloin tips 23.75 or Salmon 26.75
Fresh grilled Atlantic salmon or our signature steak tips stacked over crisp romaine leaves, juicy tomatoes, fresh mozzarella and fresh basil. Tossed in olive oil, herbs, balsamic reduction.

City Steak & Potato Salad *Gf (removing potato) 22.75
Our signature steak tips, prepared to your liking atop mixed greens & romaine tossed in balsamic dressing; topped with Cajun dusted potato wedges, tomatoes, bacon, white cheddar, & caramelized onions

California Cobb 17.50
Mixed greens, romaine & croutons tossed in buttermilk ranch dressing with bacon, hardboiled egg, roasted corn, avocado, cheddar/jack cheese, red onion; topped with crispy chicken tenders with a honey barbecue drizzle

Crab Cake Salad 24.75
Mixed greens & arugula tossed in herb vinaigrette with avocado, marinated onions, tomato, white cheddar cheese and our signature city strings; topped with lump crabmeat perfectly pan seared, and drizzled with thousand island dressing

Honey Chicken & Almond Salad 17.50
Mixed greens & romaine tossed in our homemade honey mustard dressing with carrots, tomatoes, crispy wonton strips; topped with angel hair pasta drizzled with sesame oil, grilled honey mustard chicken, & toasted almonds

Seafood

Fish and Chips 25.75
Atlantic cod lightly breaded & deep fried. Served with steak fries, creamy coleslaw & tartar sauce

Crab Cakes 28.75
Twin lump crabmeat cakes perfectly seasoned & pan seared. Served over our signature city strings, creamy coleslaw and tartar sauce

Grilled Swordfish *Gf *Swordfish *market price*
Fresh swordfish filet lightly seasoned with our special blend of spices & grilled to perfection. Served with Jasmine rice, fresh vegetables, & a wedge of lemon

Baked Scrod 25.75
Atlantic cod lightly seasoned, pan-seared, topped with seasoned breadcrumbs & finished with lemon. Served with Jasmine rice & fresh vegetables

Grilled Salmon *Gf *Salmon 26.50*
Fresh Atlantic salmon right from the dock! Lightly seasoned with our special blend of spices & grilled to perfection. Served with Jasmine rice, fresh vegetables, & a wedge of lemon

Soups

Hand Crafted Soups Bowl 8.25
Made in house by our talented chefs

French Onion Soup Crock 10.25
Homemade soup loaded with onions, a toasted crouton, and Gruyere & mozzarella cheese

Clam Chowder Bowl 9.25
A New England favorite! Creamy goodness, loaded with clams & chunks of potatoes. Served with oyster crackers

Chili *Gf Bowl 9.25
Perfectly seasoned ground beef loaded with peppers, onions, tomatoes, red kidney & black beans; topped with cheddar/jack cheese, sour cream, & scallions. Served with tortilla chips

Side Salads

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|-------------------------------|------------------|-------------------|
| Fresh Garden or Caesar | Half 9.75 | Full 13.75 |
| With Chicken | Half 14.75 | Full 19.75 |
| With Steak or Shrimp | Half 18.75 | Full 22.75 |
| With Salmon | Half 19.75 | Full 23.75 |

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La Comida

City Fajitas *Chicken 23.75 Steak or Shrimp 25.50*
Your choice with peppers, onions and our fajita sauce. Served with warm tortillas, shredded lettuce, sour cream, Pico de Gallo & cheddar jack cheese

Quesadillas *Chicken 19.50 Steak or Shrimp 23.75*
Flour tortillas filled with cheddar & jack cheese, marinated onions & roasted peppers. Served with Jasmine rice, Pico de Gallo & sour cream.

Pastor Tacos New Item! 23.50
Chorizo & Pork shoulder slow cooked in pineapple juice and traditional Mexican spices, layered in warm soft corn tortillas. Served with Jasmin rice and Pico de gallo.

Swordfish Tacos *Market Price
Fresh swordfish dusted with spices & pan seared layered in soft corn or flour tortillas with house made Pico de Gallo, cheddar jack cheese, shredded lettuce, drizzled with our one-of-a-kind basil spinach sauce. Served with Jasmine rice

Cape Cod Tacos 24.75
Flaky cod lightly breaded then deep fried layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese and house made avocado tartar served with Jasmine rice

Shrimp Tacos 25.50
Jumbo shrimp sauteed with red onions, tomato concasse & green onion, layered in soft corn or flour tortillas with mozzarella cheese, housemade chipotle dressing & Pico de Gallo, with Jasmine rice

Crispy Chicken Tacos 23.75
Our house favorite crispy tenders layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese, Pico de Gallo and house made avocado tartar served with Jasmine rice

Ribeye Tacos 25.50
Tender marinated ribeye layered in soft corn or flour tortillas with shredded lettuce cheddar jack cheese and homemade pico de gallo served with Jasmin rice.

Chipotle Sirloin Tacos 23.50
Tender sirloin marinated in soy cilantro & lime, layered in soft corn or flour tortillas with shredded lettuce, jack cheese, house made chipotle dressing, topped with Pico de Gallo & scallions served with Jasmine rice

Comfort & Sautee

Shrimp Tempura Rice Bowl 25.50
Split jumbo shrimp flash fried, tempura style, over perfectly cooked Jasmin rice with a hint of fresh lime juice & cilantro, beautifully presented with julienne cucumber, snap peas, grilled pineapple, avocado, roasted red peppers & water chestnuts with a sprinkle sesame seeds with a Thai chili drizzle.
Substitute Crispy Chicken or Marinated Sirloin sliced thin

Mac & Cheese 17.75
Shell pasta tossed in our one-of-a-kind cheese blend; topped with seasoned breadcrumbs & baked to perfection.
Be creative and add any of the following:
Protein: Chicken, Turkey Tips, Ground Beef or Bacon (6.00 each)
Vegetables: Broccoli, Mushrooms, Peppers, Onions (2.00 each)

Chicken & Prosciutto Sauté It's back!! 24.25
Tender chicken sautéed with prosciutto, garlic, tomatoes, broccoli & fresh rigatoni pasta in a parmesan wine sauce

Jambalaya Sauté 28.75
Tender chicken, jumbo shrimp & kielbasa sautéed with peppers, onions, garlic, lemon, and Cajun spices tossed with rigatoni pasta in our savory jambalaya sauce topped with parmesan cheese

Sausage Abruzzi Pasta 22.75
Sweet Italian sausage sautéed with roasted peppers, garlic and crushed red pepper. Tossed with house-made tomato basil marinara, fresh rigatoni pasta and parmesan cheese

City Piccata *Shrimp 25.75 Chicken 23.75*
Your choice of protein tossed in our perfectly balanced, house made piccata sauce mixed with capers, spinach, and artichoke hearts. Served over angel hair pasta

Chicken Parmesan 23.75
Fresh chicken breast coated in seasoned breadcrumbs, fried golden brown; topped with tomato basil marinara, mozzarella & parmesan cheese. Served with angel hair pasta

Crispy Chicken Dinner 22.75
Fresh chicken tenderloins, hand-battered & fried to a crispy golden brown. Served with creamy coleslaw, steak fries & barbecue sauce

Mustard Crusted Chicken Single 19.25 / Double 23.75
Fresh chicken breast coated in Dijon mustard, sour cream & our house made seasoned breadcrumbs. Served with mashed potatoes, gravy, and fresh vegetables.

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From the Grill

Marinated Sirloin Skewers *Gf 28.75

Marinated beef skewers with peppers, onion & mushrooms, with our special chimichurri marinade, grilled on an open flame. Served over a bed of rice and Pico de Gallo.

Chicken Teriyaki Skewers 24.75

Fresh hand cut chicken, skewered with peppers, onions and pineapple, with our special chimichurri marinade, grilled over an open flame and finished with sweet teriyaki glaze & grilled pineapple. Served with jasmine rice.

Hand cut 12oz Ribeye 28.75

Thick cut 12oz ribeye steak grilled to order served with mashed potatoes and fresh vegetables, with a side of au jus.

Stuffed Pork Chop *Gf (removing gravy) 27.50

Bone-in 14oz perfectly cooked pork chop stuffed with mozzarella cheese, prosciutto & spinach. Served with mashed potatoes, gravy & fresh vegetables (Takes a bit longer to prepare but worth the wait!)

Stuffed Firehouse Top Sirloin *Gf 28.25

8oz petite top sirloin stuffed with roasted peppers, feta cheese, herbs & bacon; topped with hot sauce, roasted peppers, feta cheese and scallions. Served with loaded mashed potato & vegetables

Turkey Tips 8oz 19.25 / 12oz 23.75

Tender turkey breast marinated in our Latin inspired chimichurri marinade, brushed with teriyaki glaze. Served with rice & fresh vegetables

Sirloin Tips *Gf (removing gravy) 8oz 23.75 / 12oz 27.50

Our Cuban inspired marinade makes these tips simply the best on the market. Served with mashed potatoes, gravy & fresh vegetables

Grilled Chicken Breast *Gf Single 19.25 / Double 23.75

Tender chicken with a touch of spice, grilled to perfection Served with Jasmine rice, house made Pico de Gallo & fresh vegetables

Sides \$5.50

|Vegetable of the Day| Sautéed Broccoli | Coleslaw |Jasmine Rice| Broccoli Tommasina |Mac & Cheese |
|Mashed Potatoes w/gravy | Twice baked potato |
| Steak Fries | Sweet Fries | Guacamole |
| Onion Rings \$10 |

Burgers & Sandwiches

Stuffed Burgers

All the toppings on the inside. A City Streets Specialty

Breakfast Stuffed Burger 17.25

Stuffed with bacon & cheddar cheese; topped with a fried egg

Cajun Stuffed Burger 17.25

Stuffed with sautéed onions, jalapenos, Jack cheese; dusted with Cajun spices & jalapeño

American Stuffed Burger 17.25

Stuffed with cheddar & bacon; topped with barbecue sauce

Mac & Cheese Stuffed Burger 17.25

Stuffed with shell pasta, cheddar & mozzarella cheese, topped with mac & cheese sauce

City Burger 16.50

Our burgers are ½ pound of USDA choice ground sirloin, hand pressed & grilled to your liking

Cheese : American, Cheddar, Mozzarella, Swiss, Gruyere (1.50 Each)

Topping: Jalapeños, Peppers, Mushrooms, Onions, Cherry Peppers (1.25 Each)
Bacon or Avocado \$3

Patty Melt 16.50

Ground sirloin topped with sautéed onions, Swiss cheese, and Russian dressing, served on a marbled rye bread.

Garden Veggie Burger 15.50

Handmade veggie burger, made with black beans, kidney beans, brown rice, walnuts, diced red pepper, mushroom, breadcrumbs & spices topped with sharp cheddar cheese

Turkey Burger 16.50

Seasoned ground turkey, pan seared with Russian dressing, mixed greens & tomato. Served w/ sweet potato fries & cranberry sauce

Crispy Chicken Sandwich 16.50

Our signature crispy chicken topped with bacon, American cheese, lettuce, tomato & a drizzle of buttermilk ranch dressing on thick cut sourdough bread.

City Grilled Cheese 15.50

Crispy bacon, thin sliced tomato, Gruyere & white cheddar cheese on toasted brioche bread. Served with our signature city strings

Barbecue Pulled Pork Sandwich 16.50

Hand pulled barbecue pork layered on creamy coleslaw. Topped with caramelized onions & Swiss cheese on thick sourdough bread

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