



citilites

small plates

scallop napoleon 10.00
seared scallops / julienne vegetables / rice cake / sriracha teriyaki glaze

grilled brie 8.50
imported brie / almond pesto / fresh fruit / french baguette

crab cakes 8.50
mini crab cakes / lemon caper aioli / field greens / chili sauce

vegetable spring rolls 8.00
assorted vegetables/ wontons / ponzu sauce

tomato bruschetta 7.50
grilled garlic baguette / tomato / white beans / olive oil / goat cheese
parmesan / fresh basil / balsamic glaze

chicken quesadilla 6.50
grilled chicken / black beans / cheddar jack cheese / salsa / sour cream

lighter fare

wintergarden salad 7.00
mixed greens / diced apples / bleu cheese / raisins / toasted pecans /
carrot curls / sweet herb vinaigrette

add grilled chicken 11.00

add crab cakes 13.00

caesar salad 7.00
romaine lettuce / house-made croutons / parmesan cheese /
creamy caesar dressing

add grilled chicken 11.00

add crab cakes 13.00

steakburger 9.00
tenderloin burger / cheddar cheese / lettuce / red onion / tomato / citi chips

small salads

citilites house salad	4.00
mixed greens / grape tomatoes / cucumber / carrot curls / sweet herb vinaigrette	
caesar salad	4.00
romaine lettuce / house-made croutons / parmesan cheese / creamy caesar dressing	
fresh fruit	4.00
grapes / cantaloupe / honeydew / pineapple / strawberries	
orzo salad	4.00
orzo pasta / carrot / onion / tomato / cucumber / parmesan	

entrees

entree includes choice of soup or salad & warm rolls with whipped butter

risotto primavera	18.00
creamy risotto / asparagus / zucchini / yellow squash / carrot / red pepper / parmesan cheese / roasted red pepper coulis	
<i>suggested wine pairing – beringer “third century” pinot noir OR kim crawford sauvignon blanc</i>	

braised short ribs	22.00
boneless beef short ribs / roasted vegetable jus / yukon gold mashed potatoes / featured vegetable	
<i>suggested wine pairing – toasted head merlot</i>	

citi-spice rubbed salmon	21.00
spice rubbed salmon / pesto aioli / lemon thyme infused basmati rice / featured vegetable	
<i>suggested pairings – beringer “third century” pinot noir OR evolution white blend</i>	

marsala chicken and mushrooms	19.00
flour dusted chicken breast / mushroom ragout / creamy polenta / featured vegetable	
<i>suggested wine pairing – simi zinfandel</i>	

herb crusted filet	23.00
beef tenderloin / gorgonzola cream / twice baked potato / featured vegetable	
<i>suggested pairing – penfolds “bin 2” shiraz/mourvedre</i>	

**we also offer a selection of beer, wine and cocktails.
ask your server for the complete beverage list.**

An 18% gratuity will be added to parties of 6 or more.

