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CITILITES

small plates and lighter fare

shrimp skewer	9.00
grilled shrimp / mediterranean cous cous / feta cheese	
grilled brie	8.00
imported brie / almond pesto / fresh fruit / french baguette	
taste of the middle east	8.00
hummus / tabbouleh / grilled pita / olive garnish	
tomato bruschetta	8.00
grilled garlic baguette / tomato / white beans / olive oil / goat cheese / parmesan cheese / fresh basil / balsamic glaze	
crab cakes	9.00
mini crab cakes / lemon caper aioli / field greens / chili sauce	
chicken quesadilla	7.00
grilled chicken / cheddar jack cheese / salsa / sour cream / black bean relish	
steakburger	9.00
tenderloin burger / cheddar cheese / lettuce / red onion / tomato / citi chips	
house made tomato bisque	4.00
wintergarden salad	7.00
mixed greens / diced apples / bleu cheese / raisins / toasted pecans / carrot curls / sweet herb vinaigrette	
	add grilled chicken 11.00
	add grilled shrimp 12.00
	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 grilled shrimp 12.00
	add crab cakes 13.00

**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.



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	
the “wedge”	5.00
iceburg lettuce / bacon relish / house made 1000 island / egg	

entrees

entree includes choice of soup or salad & warm rolls with whipped butter (additional charge of \$1 for wedge)

portobello capellini	18.00
grilled portobello / capellini pasta / zucchini / yellow squash / asparagus / red onion / red pepper / parmesan cheese / fresh herbs / balsamic glaze <i>suggested wine pairing – cellar no. 8 pinot noir</i>	
bourbon barbeque pork chop	20.00
grilled pork chop / house made bbq / au gratin potatoes / onion straws / featured vegetable <i>suggested wine pairing – toasted head merlot</i>	
asian salmon	21.00
marinated salmon / orange glaze / ginger jasmine rice / featured vegetable <i>suggested wine pairing – kim crawford sauvignon blanc OR simi zinfandel</i>	
mahi mahi	22.00
grilled mahi mahi / herb butter / mediterranean cous cous / featured vegetable <i>suggested wine pairing – evolution white blend</i>	
chicken a la diable	19.00
breaded chicken breast / diable sauce / smashed yukon potatoes / featured vegetable <i>suggested wine pairing – broquel malbec</i>	
boursin steak	22.00
10 oz. strip steak / house made boursin cheese / smashed yukon potatoes / featured vegetable <i>suggested wine pairing – louis martini cabernet sauvignon</i>	

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*