

## APPETIZERS

**Crispy Ohio Pork Belly** Orange sweet chili sauce, hoisin BBQ, purple cabbage slaw 14

**South Market Bistro Scallops** Bacon jam, cream sauce, pesto oil, peperonata 18

**City Square Lump Crab Cakes** Artisan greens, garlic aioli 17

**Jumbo Tiger Shrimp Cocktail** Artisan greens, housemade cocktail sauce 14

**Parmesan Truffle Fries** Crisp rustic fries, creamy truffle sauce, shaved parmesan 12

**Baked Spinach Artichoke Dip** Cream cheese, parmesan, smoked gouda, crispy pita chips 12

**Calamari** Fried calamari, roasted red peppers, garlic aioli 14

**Housemade Chips** Melted blue cheese crumbles, creamy bechamel & roasted red pepper blue cheese dip 10

## SOUP & SALADS

**City Square Seafood Bisque** With lobster, shrimp, scallops, crabmeat 14

**House-Made French Onion Soup** 8

**Bistro Salad** Mixed greens, toasted pistachios, goat cheese crostini, mustard vinaigrette entrée 13 / side 8

**The Wedge** Crisp iceberg, crumbled blue cheese, ohio bacon, hard-boiled egg, tomatoes, creamy housemade blue cheese dressing 8

**Classic Caesar** Romaine hearts, croutons, parmesan cheese, housemade caesar dressing entrée 12 / side 8

### Salad Additions

**Grilled Chicken** 6 oz. 7

**Pan-Seared Salmon\*** 6 oz. 16

**Grilled Certified Angus Beef® Top Sirloin\*** 6 oz. 16

**4 Pan-Seared Jumbo Tiger Shrimp** 12

### House-Made Dressings

Ranch | Spicy Ranch | Balsamic Vinaigrette | Mustard Vinaigrette | Caesar  
Cherry-Walnut Vinaigrette | Italian | Honey Mustard

## ENTRÉE SALADS

**Certified Angus Beef® Steak Salad\***

Top sirloin, mixed greens, Ohio bacon, candied pecans, crumbled blue cheese, carrots, tomato, tobacco onions, creamy housemade blue cheese dressing 25

**Balsamic Salmon Salad**

Mixed greens, fresh strawberries, candied pecans, goat cheese, balsamic vinaigrette 25

**BBQ Ranch Chicken Salad**

Mixed greens, tomatoes, corn, avocado, bacon, smoked cheddar, tobacco onions 23

## SIDES

**Baked Potato** 4

**House Mashed Potatoes** 4

**Rustic Fries** 4

**Steak Fries** 4

**Sweet Potato Fries** 6

**Lobster Macaroni & Cheese** 13

**Loaded Baked Potato** 6

**Loaded Mashed Potatoes** 6

**Chef's Vegetable** 5

**Asparagus** 6

**Onion Rings** 6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

# STEAKS & CHOPS

Hand-cut, aged Certified Angus Beef® char-broiled at 1,650 degrees to your specifications.

Served with City Square house salad, choice of potato and fresh bread. Load your baked or mashed potatoes +2 Select a Bistro, Wedge or Caesar salad +4

**Center-Cut Filet Mignon\*** 8 oz. 62

**Delmonico\*** 14 oz. 57

**Center-Cut New York Strip Steak\*** 12 oz. 46

**Bone-In Ribeye\*** 20 oz. 75

**Petite Filet\*** 5 oz. 39

**Butcher-Cut Top Sirloin\*** 10 oz. 29

**Thick, Bone-In Ohio Pork Chop\*** 12 oz. 30

**New Zealand Rack of Lamb\*** 14 oz. 46  
Rosemary-Port Demi-Glace

## Any Turf Can Surf

**4 Pan-Seared Tiger Shrimp** 12

**Lobster Tail** MKT

**Lobster Cream Sauce** 16

**Pan-Seared Scallops** 2|10 or 3|15

## Premium Steak Styles

**City Square Style** Sautéed Killbuck Valley mushrooms, caramelized onions, & garlic butter 8

**Oscar Style** Crabmeat, béarnaise sauce & asparagus 12

**Au Poivre** Peppercorn crust & cognac cream sauce 6

## Steak Toppings & Sauces

**Béarnaise Sauce** 3

**Roasted Garlic Butter** 3

**Blue Cheese Crust** 3

**Sautéed Killbuck Valley Mushrooms** 4

**Rosemary-Port Demi-Glace** 3

**Caramelized Onions** 2

# SIGNATURE ENTRÉES

All entrées are served with fresh bread and our City Square house salad. Select a Bistro, Wedge or Caesar salad +4

## Grilled Shrimp Skewers

Cajun shrimp, quinoa & house-made mango salsa 28

## Cajun Seafood Pasta

Pan-seared spicy shrimp, lobster, bay scallops, parmesan cheese, spinach, alfredo sauce 36

## Lemon Chicken

Pan-seared chicken breast, lemon caper cream sauce, seasonal vegetable, house mashed potatoes 29

## Pan-Seared Salmon

Squash and roasted red pepper medley, quinoa, citrus gastrique 32

## Grilled Chicken Penne Alfredo

Grilled chicken, cream sauce, grape tomatoes, basil, parmesan 26

## Today's Catch

Served with cauliflower puree, roasted vegetables and caper butter sauce MKT



Rare - Red, Cool Center  
Medium Rare - Red, Warm Center  
Medium - Pink Center  
Medium Well - Slightly Pink Center  
Well Done - Cooked Throughout

Executive Chef: Nicole Zorger

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