

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 Classic skinny 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

🌿 Seafood Tartare* Ahi tuna, salmon, caviar, avocado, tomatoes, cucumbers, crostini 22

SOUP & SALADS

City Square Seafood Bisque With lobster, shrimp, scallops, crabmeat 15

House-Made French Onion Soup 8

Bistro Salad Mixed greens, toasted pistachios, goat cheese crostini, mustard vinaigrette 13

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 13

Salad Additions

Grilled Chicken 6 oz. 8

Pan-Seared Salmon* 6 oz. 17

Grilled Certified Angus Beef® Top Sirloin* 6 oz. 17

4 Pan-Seared Jumbo Tiger Shrimp 12

House-Made Dressings

Ranch | Spicy Ranch | Balsamic Vinaigrette | Mustard Vinaigrette | Caesar

Cherry-Walnut Vinaigrette | Italian | Honey Mustard | Blue Cheese

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

🌿 Winter Harvest Salad

Shaved brussels sprouts, spinach, grilled chicken, roasted beets, bacon, carrots, red onion, pears, sweet potato shoestrings, mustard vinaigrette 24

🌿 Pan-Seared Salmon Salad

Romaine, carrots, oranges, red cabbage, red peppers, crispy tortilla strips, soy-ginger vinaigrette 26

SIDES

Baked Potato 4

House Mashed Potatoes 4

Skinny Fries 4

Steak Fries 4

Sweet Potato Fries 6

Baked Lobster Macaroni & Cheese 15

Loaded Baked Potato 6

Loaded Mashed Potatoes 6

Chef's Vegetable 6

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. 47

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. 32

New Zealand Rack of Lamb* 14 oz. 48
Rosemary-Port Demi-Glace

Any Turf Can Surf

4 Pan-Seared Tiger Shrimp 12

Lobster Tail MKT

Lobster Cream Sauce 16

3 Pan-Seared Scallops 16

Premium Steak Styles

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

Oscar Style Crabmeat, béarnaise sauce & asparagus 13

Au Poivre Peppercorn crust & cognac cream sauce 8

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 3

SIGNATURE ENTRÉES

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

Certified Angus Beef® Short Rib*

Smoked gouda polenta, au jus, seasonal vegetables 38

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

Seasoned rice, broccolini, roasted sweet potatoes, roasted red peppers, ginger miso sauce 34

Grilled Chicken Penne Alfredo

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

Shrimp and Grits

Smoked gouda grits, cajun shrimp, fried kale, lobster etouffee sauce 29

Today's Catch

Roasted garlic and turnip puree, sauteed spinach, bacon, compound herb butter MKT



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

 Seasonal selection

Executive Chef: Nicole Zorger

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

© The City Square Steakhouse 9/2024