



THE APPETIZERS

Crispy Ohio Pork Belly

Orange Sweet Chili Sauce, Hoisin BBQ, Microgreens 12

Pan-Seared Scallops

Asparagus, Killbuck Valley Mushrooms, Bacon, Cream Sauce 18

City Square Lump Crab Cakes

Artisan Greens, Housemade Tartar Sauce 16

Jumbo Tiger Shrimp Cocktail

Artisan Greens, Housemade Cocktail Sauce 13.5

Parmesan Truffle Fries

Shaved Parmesan, Truffle Oil 9.5

Baked Spinach Artichoke Dip

Cream Cheese, Parmesan, Smoked Gouda, Crispy Pita Chips 9.5

Calamari

Fried Calamari, Roasted Red Peppers, Garlic Aioli, House Marinara 12

Housemade Chips

Melted Blue Cheese Crumbles, Roasted Red Pepper Blue Cheese Dip, Creamy Bechamel 8

City Square Signature Seafood Bisque

With Lobster, Shrimp, Scallops, Crabmeat Cup 10 / Bowl 14

French Onion Soup 7

THE SALADS

Bistro Salad

Mixed Greens, Toasted Pistachios, Baked Goat Cheese Crostini, Mustard Vinaigrette Entrée 13 / Side 7.5

The Wedge

Iceberg Lettuce Wedge, Crumbled Blue Cheese, Ohio Bacon, Hard-Boiled Egg, Creamy Housemade Blue Cheese Dressing 7.5

Classic Caesar

Romaine Hearts, Croutons, Parmesan Cheese, Housemade Caesar Dressing Entrée 11 / Side 7

Entrée Steak Salad*

Grilled *Certified Angus Beef*® Top Sirloin, Mixed Greens, Ohio Bacon, Candied Walnuts, Crumbled Blue Cheese, Carrots, Tomato, Tobacco Onions, Creamy Housemade Blue Cheese Dressing 20

Balsamic Salmon Salad

Mixed Greens, Strawberries, Goat Cheese, Candied Pecans, Balsamic Vinaigrette 22

BBQ Ranch Chicken Salad

Mixed Greens, Ranch, Bacon, Tomato, Avocado, Corn, Smoked Gouda, Grilled Chicken, BBQ Drizzle, Tobacco Onions 19

Add to Any Salad:

6 oz. Grilled Chicken 6

6 oz. Grilled *Certified Angus Beef*® Top Sirloin* 15

6 oz. Pan-Seared Salmon* 13

4 Pan-Seared Jumbo Tiger Shrimp 12

THE ENTRÉES

All entrées are served with fresh bread and our City Square house salad. Select any of our featured salads for an additional 3.5

Seafood Bowtie Pasta

Pan-Seared Spicy Shrimp, Lobster, Parmesan Cheese, Spinach, Alfredo Sauce 32

Lemon Chicken

Pan-Seared Chicken Breast, Lemon Caper Cream Sauce, Chef's Seasonal Vegetable, House Mashed Potatoes 28

Garlic Mushroom Penne

Killbuck Mushrooms, Grape Tomatoes, Caramelized Onions, Spinach, Basil, Garlic Sauce 20

Lemon Butter Salmon

Roasted Fingering Potatoes, Roasted Red Peppers, Spinach, Asparagus, Lemon-Butter Sauce 28

Grilled Chicken Penne Alfredo

Grilled Chicken, Cream Sauce, Grape Tomatoes, Basil, Parmesan 20

Spicy Shrimp Fettucine

Pan-Seared Shrimp, Garlic, Chili Flakes, Creamy Marinara 24

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

THE STEAKS & CHOPS

All steaks and chops are served with fresh bread, our City Square house salad and choice of potato.

Select any of our featured salads for an additional 3.5

Select a loaded baked potato or loaded mashed potatoes for an additional 2

- Center-Cut Filet Mignon* 8 oz. 53
- Butcher-Cut Top Sirloin* 10 oz. 28
- Petite Filet* 5 oz. 35
- Center-Cut New York Strip Steak* 12 oz. 46
- Delmonico* 14 oz. 57
- Bone-In Ribeye* 20 oz. 65
- Ohio Bone-In Pork Chop* 12 oz. 30
- New Zealand Rack of Lamb* 14 oz. 44
Rosemary-Port Demi-Glace
- Surf & Turf
Add to Any Steak or Chop
+ 6 oz. Lobster Tail 40
+ Lobster Cream Sauce 15
+ 4 Pan-Seared Tiger Shrimp 12

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

We season our steaks to perfection with our signature steak seasoning and char-broil them at 1,650° to your specifications.

Hand-cut daily from the highest quality aged *Certified Angus Beef*® brand selections available, this exceptional beef is brought to you by generations of dedicated family ranchers who want to create the best Angus beef ever made. Their passion and pride is evident in every flavorful bite.

A D D SAUCES & TOPPINGS

City Square Style
Sautéed Killbuck Valley Mushrooms, Caramelized Onions, & Roasted Garlic Butter 8

Oscar Style 12
Crabmeat, Béarnaise Sauce & Asparagus

Au Poivre 6
Peppercorn Crust & Cognac Cream Sauce

Sautéed Killbuck Valley Mushrooms 4

Caramelized Onions 2

Roasted Garlic Butter 3

Blue Cheese Crust 3

Béarnaise Sauce 3

Rosemary-Port Demi-Glace 3

THE SIDES

Baked Potato 4

Loaded Baked Potato 6

House Mashed Potatoes 4

Loaded Mashed Potatoes 6

Chef's Vegetable 5

Asparagus 6

Lobster Macaroni & Cheese 13

Crispy Fingerling Potatoes 4

Skinny Fries 4

Steak Fries 4

Sweet Potato Fries 4

Onion Rings 5

General Manager: Ben Callender

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Menu Design by Certified Angus Beef LLC (4/22). CertifiedAngusBeef.com