



## THE APPETIZERS

### Crispy Ohio Pork Belly

Orange Sweet Chili Sauce, Hoisin BBQ, Microgreens 12

### South Market Bistro Scallops

Pan-Seared Scallops, Roasted Sweet Potatoes, Caramelized Onions, Bacon Cream Sauce 15

### City Square Lump Crab Cakes

Artisan Greens, Housemade Tartar Sauce 12.5

### Jumbo Tiger Shrimp Cocktail

Artisan Greens, Housemade Cocktail Sauce 12.5

### 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

### City Square Signature Seafood Bisque

With Lobster, Shrimp, Scallops, Crabmeat Cup 8.5 / Bowl 12

### French Onion Soup 6.5

## 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 19.5

### Balsamic Salmon Salad

Spinach, Arugula, Apples, Candied Pecans, Roasted Sweet Potatoes, Goat Cheese, White Balsamic Vinaigrette 22

### Add to Any Salad:

6 oz. Grilled Chicken 5

6 oz. Grilled *Certified Angus Beef*® Top Sirloin\* 12

6 oz. Pan-Seared Salmon\* 11

4 Pan-Seared Jumbo Tiger Shrimp 9

## 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

### Ohio Maple Glazed Salmon

Roasted Sweet Potatoes, Brussels Sprouts, Spinach, Roasted Peppers, Maple Cream Sauce 26

### Grilled Chicken Penne Alfredo

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

\*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 3

- Center-Cut Filet Mignon\* 8 oz. 53
- Butcher-Cut Top Sirloin\* 10 oz. 28
- Twin Center-Cut Filet Mignon Medallions\* 7 oz. 35
- Surf & Turf\*  
Center-Cut 8 oz. *Certified Angus Beef*® Filet, 4 oz. Lobster Tail, Lobster Cream Sauce 69
- Center-Cut New York Strip Steak\* 12 oz. 46
- Delmonico\* 14 oz. 57
- Bone-In Ribeye\* 20 oz. 65
- Tomahawk Pork Chop\* 12 oz. 30
- New Zealand Rack of Lamb\* 14 oz. 44  
Rosemary-Port Demi-Glace

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.

# THE SIDES

- |                          |                              |                      |
|--------------------------|------------------------------|----------------------|
| Baked Potato 3           | Chef's Vegetable 4           | Skinny Fries 3       |
| Loaded Baked Potato 6    | Asparagus 5                  | Steak Fries 3        |
| House Mashed Potatoes 3  | Lobster Macaroni & Cheese 10 | Sweet Potato Fries 3 |
| Loaded Mashed Potatoes 6 | Roasted Sweet Potatoes 4     | Onion Rings 4        |

General Manager: Ben Callender

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Menu Design by Certified Angus Beef LLC (11/21). [CertifiedAngusBeef.com](http://CertifiedAngusBeef.com)

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.

# ADD SAUCES & TOPPINGS

- City Square Style  
Sautéed Killbuck Valley Mushrooms, Caramelized Onions, & Roasted Garlic Butter 8
- Oscar Style 8  
Crabmeat, Béarnaise Sauce & Asparagus
- Au Poivre 6  
Peppercorn Crust & Cognac Cream Sauce
- 4 oz. Lobster Tail 20
- 4 Pan-Seared Tiger Shrimp 9
- Sautéed Killbuck Valley Mushrooms 4
- Caramelized Onions 2
- Roasted Garlic Butter 3
- Blue Cheese Crust 3
- Béarnaise Sauce 3
- Rosemary-Port Demi-Glace 3