

American contemporary with a French flair using fresh seasonal ingredients

~ First Course ~

~ Vegetable Arborio Risotto (Vegetarian) ~ Peas | Wild Mushrooms | Truffle Oil | Parmesan 28 ~ Shrimp Cocktail ~ Homemade Cocktail Sauce | Avocado 28 ~ Escargot François ~ Braised Bourgogne Snails | Garlic Herb Butter | Puff Pastry 26 ~ Pan-Seared Scallops ~ Caramelized Red Cabbage | Cherry Gastrique

28



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~ Soups & Salads ~

~ Butternut Squash Lobster Bisque ~ Lump Crab Meat | Chives | Puff Pastry 18 ~ Baby Romaine Caesar Salad ~ White Anchovy | Hydrated Tomato | Brioche Croutons 18 ~ Mixed Greens Salad ~ Red Apples | Gorgonzola | Pecans | Sherry Vinaigrette 18



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~ Sides ~

~ Pomme Frites with Garlic Aioli ~ 14 ~ Sautéed Spinach with Garlic and Almonds ~ 15 ~ Mushrooms (Oyster, Cremini, and Maitake) ~ 15 ~ Asparagus with Shallot Butter Glaze ~ 15 ~ Pomme Puree ~ 14 ~ Lobster Mac and Cheese ~ 28



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~ Main Course ~

~ Lobster Tail ~ Lobster Ravioli | Butternut Squash Ravioli Sage Cream Sauce 94

~ Alaskan Wild King Salmon ~

Israeli Couscous | Cauliflower | Pasion Fruit Sauce

46

~ Filet Mignon 8 oz. ~

Roasted Baby Potatoes | Green Beans | Red Wine Reduction

68

~ Delmonico Beef Ribeye 14 oz. ~

Pomme Puree | Asparagus | Au Jus

65

~ New York Strip 14 oz. ~

Caramelized Red Onions & Corn | Cognac Peppercorn Sauce

65

~ Maple Leaf Duck Breast ~

Honey-Lavender Roasted Breast | Leg Confit | Parsnip Puree

50

~ **Berkshire Pork Chop** ~ Brussels Sprouts | Port Wine Sauce | Dried Cherries

50

 \sim Roasted Amish Air Line Chicken Breast & Leg \sim

Rice Pilaf | Queen Olives | Curry Creamy Sauce

38



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~ Desserts ~

~ Creme Brulee ~

Sugarcane Crusted Heilala Vanilla Custard

16

~ Chocolate Hazelnut Cake ~

Chocolate Cake Tower layered with Hazelnut Mousse set with Salted Caramel, Sweet Milk Foam, and Espresso Gelato

16

~ Vanilla Panna Cotta ~

Vanilla Streusel brushed with Huckleberry Compote accompanied by Blueberry Sorbet

16

~ Pineapple Carnival ~

Caramelized Pineapple with Coconut Gelato

16

~ Banana Foster for Two ~

Bananas Flambéed with Dark Rum & Banana Liquer served tableside with Vanilla Ice Cream

30



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~ Seasonal Cocktails ~

~ Henny Ma ~

Hennessy Cognac VS, Orange Liqueur, Fresh Squeezed Lemon Juice, Honey Syrup, Caramelized Pineapple

Purée 20

~ Cucumber Melon Drop ~

Prairie Organic Cucumber Vodka, Orange Liqueur, Midori Japanese Melon Liqueur, Fresh Squeezed Lemon Juice, Sugar Rim

20

~ Green Goddess ~

Russian Standard Vodka, St. Germaine Elderflower Liqueur, Kiwi Puree, Lemon Juice, Topped with Soda, Tajin

Rim

20 ~ Pumpkin Spice Margarita ~

Casamigos Blanco Tequila, Orange Liqueur, Fresh Squeezed Lemon Juice, Pumpkin Puree, Honey Syrup, Brown Sugar and Salt Rim

20

~ Pomegranate Martini ~

Maker's Mark Bourbon, Domaine de Canton Ginger Liqueur, Lime Juice, Pomegranate Syrup, Splash Cranberry

Juice

20

~ The Perfect Pear ~

Bombay Sapphire Gin, St. George Pear Liqueur, Ginger Liqueur, Lemon Juice, Pear Nectar, Brown Sugar Rim, Topped with Ginger Ale

20



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~ Mocktails ~

~ Virgin Cruise ~ Pineapple Juice, Orange Juice, Grenadine 14 ~ Virgin White Sangria ~ White Grape Juice, Orange Juice, Sprite 14

~ Dessert Cocktails ~

~ **Espresso Martini** ~ Grey Goose Vodka, Godiva Chocolate Liquor, espresso, simple syrup 20

* Ask about additional dessert libations *



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