

# City Lobster AND STEAK

## HOLIDAY SEASON MENU 2011

### LUNCH

#### Appetizers

**NEW ENGLAND CLAM CHOWDER**

**“CITY’S” NOT SO CLASSIC CAESAR SALAD**

**CRISPY “POINT JUDITH” CALAMARI**

*Ginger Chips, Opal Basil, with a Thai Chili-Lime Aioli*

**BLT ICEBERG WEDGE**

*Apple-wood Bacon, Grape Tomatoes, Crispy Shallots & Chunky Bleu Cheese Dressing*

**BAKED MID-ATLANTIC OYSTERS & CRABMEAT, ROCKEFELLER**

#### Entrée

**“CITY’S” MAINE LOBSTER IN THE ROUGH**

(\$7 SUPPLEMENTAL CHARGE)

**WILD MUSHROOM AND PUMPKIN RAVIOLI**

*Sage, Wilted Arugula, Shaved Parmesan Chesse & White Truffle Oil*

**LOBSTER, SHRIMP, AND CRABMEAT COBB SALAD**

*Grape Tomato, Avocado, Lardon & Crumbled Blue Cheese*

**SAN FRANCISCO CIOPPINO**

*Lobster, Dungeness Crab, Shrimp, Scallops, Mussels, Clams with Tomato Fennel Broth*

**CANADIAN SALMON W/ HORSERADISH CRUST**

*Horseradish Crusted, Maine Crabmeat Buerre Fondue & Asparagus on Cedar Plank*

**MARYLAND LUMP CRABCAKE**

*Late Harvest Corn & Sun-Dried Cranberry Relish*

**BAKED NORTH ATLANTIC FILET OF SOLE**

*Lobster & Crabmeat with Steamed Green Beans*

**CITY’S” DOWN EAST LOBSTER ROLL**

*Housemade Fries & Cole Slaw*

(\$4 SUPPLEMENTAL CHARGE)

**CERTIFIED ANGUS NEW YORK STRIP**

*Whipped Idaho Gold Potatoes & Sautéed Spinach*

#### Desserts

**OUR REAL FLORIDA KEY LIME PIE**

**PROFITEROLES ARABICA**

*Coffee Ice Cream & a Dense Chocolate-Espresso Sauce*

**CHOCOLATE BOURBON PECAN PIE**

*Pure Vermont Maple Whipped Cream*

**\$28.50**