WELCOME TO CITY TAVERN!
We've always been renowned for bringing new life to the urban tavern, by offering a menu of the most creative foods in America. Today as always, we serve these foods in the warm style and comfort you've come to enjoy at City Tavern. What says 'tavern' better than beer. Here's where Chicago cheers with over 40 award winning lagers, pilsners and ales from the best taverns around the globe. Relax and enjoy old favorites or try something new at your City Tavern.

**APPETIZERS**

**FRIED CALAMARI** Lightly breaded, deep fried, and served with City Tavern's own cocktail and tartar sauces. $5.95

**MARYLAND CRAB CAKES** Specially seasoned cakes, lightly fried and served with a zesty chili-pepper mayonnaise. $5.95

**SHRIMP COCKTAIL** Five jumbo shrimp served on crushed ice with cocktail sauce and lemon. $6.95

**TOASTED RAVIOLI** Crispy cheese filled ravioli served with an oven roasted tomato sauce. $5.95

**SAUTEED STEAMER CLAMS** Served in a sauce of white wine, garlic butter and parsley. $7.95

**NEW ENGLAND CLAM CHOWDER** Cup $1.95 Bowl $2.95

**Tavern Soup of the Day** Our homestyle soups are made fresh daily with the finest ingredients. Cup $1.95 Bowl $2.95

**FRESH SALADS**

**HONEY-LIME CHICKEN SALAD** Oven roasted chicken, fresh romaine lettuce and vegetables, tossed in a honey-lime vinaigrette, topped with wonton strips and peanut dressing. $7.95

**SPINACH AND CHICKEN SALAD** Fresh spinach salad, oven roasted chicken and grilled vegetables, tossed in a bacon vinaigrette. $7.95

**CAESAR SALAD WITH GRILLED SHRIMP** Crisp romaine with grilled shrimp tossed in a classic Caesar dressing, with tomatoes, hard boiled egg, parmesan and asiago cheese, topped with homestyle croutons. $9.95
WOODBURNING OVEN ENTREES

All entrees are served with a fresh vegetable of the day, your choice of a baked potato, seasoned rice, or steak fries, and our special City Tavern Salad. If you would like to substitute with a Caesar Salad add $1.00

OVEN ROASTED CHICKEN One-half boneless chicken roasted in our wood-burning ovens. Served with your choice of garlic rosemary, honey mustard, or pesto sauce. $11.95

WOODBURNING OVEN ROASTED SALMON The best market fresh salmon of the day is selected by our chef then seasoned and roasted in our woodburning ovens. $15.95

PORK CHOP Oven roasted and served with our homemade apple sauce. $11.95

OTHER TAVERN SPECIALTIES

LEMON PEPPER GRILLED SHRIMP Seven jumbo shrimp, grilled over hardwood coals and basted with a lemon pepper marinade. $14.95

TENDERLOIN BERNAISE 8 oz. filet mignon served with a tarragon-hollandaise sauce. $14.95

PRIME RIB AU JUS Seasoned with a special blend of herbs and spices, then slowly roasted to order. Served with natural juices. 10 oz. $12.95
14 oz. $15.95

STEAK ALFORNO 12 oz. New York strip steak, grilled over hardwood coals, topped with garlic, asiago and romano cheese, then finished in the oven until golden brown. $16.95

Served with our special City Tavern Salad.

TAVERN PASTA

FETTUCCINE CARBONARA Fresh pasta with Italian Prosciutto ham, tossed in an asiago cream sauce. $7.95

TORTELLINI ALFORNO Oven baked tri-color tortellini with a ricotta cheese filling, fresh basil, marinara sauce and provolone cheese. $8.95

SEAFOOD PASTA Fresh pasta, shrimp and scallops, pea pods and red peppers tossed in an asiago cream sauce. $10.95

LINGUINE RICARDO Smoked chicken sauteed in garlic and olive oil, tossed with mushrooms, sun-dried tomatoes, pine nuts, smoked plum tomatoes and pesto. $9.95
We are pleased to offer our chef’s selection of market fresh fish and seafood. Your server will present today’s specials.

Served with steak fries and cole slaw. Enjoy a cup of today’s Tavern soup with your Burger or Sandwich for only $1.50.

CHEF’S STUFFED BURGER 10 oz. hamburger is stuffed with cheddar cheese, grilled and basted with Randall’s Famous BBQ sauce. $6.95

ALL AMERICAN BURGER One half-pound hamburger. $5.95 Available with cheese, onions, mushrooms or bacon. Your choice of any or all, $.75 extra.

City Tavern Burgers are made with freshly ground beef, then grilled to order over hardwood coals, and served on your choice of toasted sesame egg bun, onion roll, or grilled black bread.

TAVERN STEAK SANDWICH 6 oz. ribeye steak, grilled over hardwood coals and served on a toasted onion roll. $6.95 Top it with cheese, bacon, onions, or mushrooms. Your choice any or all, $.75 extra.

MONTEREY CHICKEN SANDWICH Oven roasted breast of chicken, topped with lettuce, tomato, avocado and melted Monterey Jack cheese. Served hot on a toasted onion roll with a sun-dried tomato mayonnaise. $6.50

DESSERTS

Carrot Cake $2.95
Almond Crunch Cake $3.50
Mocha Decadence $3.50
Tangerine Poppysed Cake $3.50
Tollhouse Cookie Sundae $3.95
Great Midwestern Ice Creams—Vanilla, Coffee Toffee Fudge, Heath Bar Crunch, Pralines and Cream $2.75
Cappucino Ice Cream $2.95

In consideration of other diners, please refrain from pipe and cigar smoking in the dining room. Pipes and cigars may be enjoyed in the bar.

We honor Visa, MasterCard, Discover Card, Diners Club and American Express.
BEERS

IMPORTED LAGER
1. BECKS — Bremen, Germany $3.00
2. BECKS DARK — Bremen, Germany $3.00
3. BRAND — Wylre, Holland $3.25
4. CARLSBERG ELEPHANT MALT — Copenhagen, Denmark $3.00
5. CORONA — Mexico City, Mexico $3.00
6. FISCHER LA BELLE — Alsace, France $3.00
7. FOSTERS — Melbourne, Australia $3.00
8. GROLSCH 16 oz. — Groenlo, Holland $4.25
9. HARP LAGER — Dundalk, Ireland $3.00
10. HEINEKEN — Amsterdam, Holland $3.00
12. LABATTS — Canada $3.00
13. MOLSON GOLDEN — Quebec, Canada $3.00
14. MOOSEHEAD — Nova Scotia, Canada $3.00
15. MORETTI — Udine, Italy $3.00
16. NEGRA MODELA — Modelo, Mexico $3.00
17. RED STRIPE — Kingston, Jamaica $3.00
18. SAN MIGUEL LIGHT — San Miguel, Philippines $3.00
19. SAMUEL SMITH NUT BROWN ALE — Tadcaster, England $3.50
20. ST. PAULI GIRL — Bremen, Germany $2.75

PILSNNERS
21. AASS PILSNER — Drammen, Norway $3.25
22. PILSNER URQUELL — Pilsen, Czechoslovakia $3.25

ALES
23. BASS ALE — Burton, England $3.25

STOUT
25. GUINNESS — Dublin, Ireland $3.25

WEISSE
26. HACKER PSCHOOR — Munich, Germany $3.50

LOW ALCOHOL
27. SHARPS — Milwaukee, Wisconsin $3.00
28. KALIBUR — Dublin, Ireland $3.00

IMPORTED LIGHT BEERS
29. Amstel — Amsterdam, Holland $3.00
30. NORDIK WOLF — Gothenburg, Sweden $3.00

DOMESTIC
31. ANCHOR STEAM — San Francisco, California $3.25
32. ANCHOR PORTER — San Francisco, California $3.25
33. BUDWEISER — St. Louis, Missouri $2.50
34. BUD DRY — St. Louis, Missouri $2.75
35. BUDWEISER LIGHT — St. Louis, Missouri $2.50
36. COLD SPRING — Cold Springs, Minnesota $2.75
37. COORS — Golden, Colorado $2.50
38. COORS LIGHT — Golden, Colorado $2.50
39. LONE STAR — San Antonio, Texas $2.75
40. MICHELOB DRY — St. Louis, Missouri $2.75
41. MILLER GENUINE DRAFT — Milwaukee, Wisconsin $2.50
42. MILLER LIGHT — Milwaukee, Wisconsin $2.50
43. SAMUEL ADAMS — Boston, Massachusetts $3.25
44. SPECIAL EXPORT — La Crosse, Wisconsin $2.75

DRAFTS
45. SAMUEL ADAMS — Boston, Massachusetts $2.75
46. AUGSBURGER — Monroe, Wisconsin $2.25
47. BADERBRAU — Elmhurst, Illinois $3.00
48. MICHELOB — St. Louis, Missouri $2.50
49. MILLER LITE — Milwaukee, Wisconsin $2.25
50. OLD STYLE — LaCrosse, Wisconsin $2.25