Next time you need to eat on the run, CityGrille is your source. The rave reviews we’ve earned for our food and customer service are exactly what you want, even when you can’t take the time for a sit-down meal at our place.

Since 1998, CityGrille has offered to-go food preparation. We’ve conveniently located near the Capitol Building and we are open for lunch Monday - Friday and dinner seven nights a week. Order from our regular menu, and the food will be ready in the same short time you could expect to be served while dining in our restaurant. We understand the importance of your time and schedule. That’s why we’re committed to your seamless to-go service. You need a reliable to go source. CityGrille is precisely that!

Also, we’re able to handle your next catered event - breakfast, lunch or dinner - for any sized group. We can customize our menu for your particular needs, or choose from our signature specials and tried-and-true American dishes.

CityGrille is available for private receptions of 25 to 75 people weekdays after 4 p.m. And, the entire restaurant is available for private parties and gatherings on weekends. Plus, there’s plenty of free parking behind our building after 3 p.m.

good value American food in the City!

www.citygrille.com
321 East Colfax, Denver, CO 80203
(303) 861-0726 • Fax (303) 861-0666
Salads

7.25
Sake Tofu Salad
seasoned ground beef, sautéed bok choy, and creamy
miso dressing

7.95
Chirashi Salmon Salad
mixed with avocado, cucumber, and spicy
mayonnaise

7.95
City Green Salad
mixed greens, choice of dressing

7.95
Cold Salad
tossed greens, pecans, and choice of dressing

8.25
The Chicken Salad
add chicken breast of 6 oz. Field greens, grilled
diced chicken, red onion, and pickled
duck breast

6.25
Caesar Salad
Churrasco served with parmesan and croutons

Sandwiches

6.95
Pit and Forget Place
coffee shop and under counter deli meat

8.50
Build Your Plate
coffee shop and under counter deli meat

7.95
Chicken Plate
chicken breast with mashed potato

Entrees

6.25
Soup and Salad
soup of the day and house salad

6.25
Cup and a Half
large soup portion

1.95
Housemade Soup of the Day
we make our soup fresh each morning

Lunch Menu

Soup Basket
choose from our daily specials

7.95
Chicken Tenders
hand-battered tenders with choice of sauce

7.15
Nacho Grande
Nachos Grande served with cheese dip or guacamole

4.95
Hot Cheese Dip with Chips

3.95
Chips and Salsa

2.95
Corndog with Breadsticks

$6.95
Seafood Stew
Preparation $7.95

Green Chili Plate
3 itens of your choice with rice and refried bean

Veggie Burger
$5.95
Biggie Burger
$8.95
Chili Cheeseburger
$7.95
Bull Runner
$7.95
Seaporter
$6.95

"Best Burger in Town!"

Southwestern Specialties

Chili Burgers

$1.75
Portion Tummarked with red metric names

_The Chili is cooked directly into the burger patty_

$1.95
Joes Chicken

_The chicken is cooked in the Mexican sauce and served with a side of rice, beans and corn tortillas_

$1.75
Chili Rellenos

_Wrapped in fresh corn tortillas and stuffed with a mixture of ground beef, onions, tomatoes, jalapenos, and green chilies_

$0.95
Totodles Platter

_The perfect combination of ground beef, cheese, and corn tortillas_

$1.95
French Fries & a Side of Chili

请选择您想要的套餐组合！

祝您用餐愉快！

McDonald's

Notice: McDonald's is not responsible for the accuracy of this menu. For the most accurate information, please refer to the McDonald's website.
### Desserts

- **Linguine and Lanson Sauce**: $6.95
  - Linguine with tender mussels, prosciutto, and creamy garlic white sauce.
  - Lightly sautéed with fresh organic tomatoes, onion, and garlic.

- **Hot Roast Turkey Sandwich**: $7.50
  - Sliced turkey breast, cooked with irresistible apple cranberry chutney.
  - Served on toasted bread, with a side of mixed green salad.

- **Chicken Fried Steak**: $7.95
  - Tender cuts of chicken breast, breaded and deep fried.
  - Served with choice of fries or coleslaw.

- **London Broil**: $8.30
  - Thick cut, hand-trimmed and cooked to your perfection.
  - Served with mixed green salad, choice of fries or coleslaw.
  - Finished with our special London Broil sauce.

### Grill Favorites

- **Buffalo Chicken**: $7.25
  - Freshly made buffalo chicken wings with your choice of homemade bleu cheese or ranch dressing.

- **Cajun-Style Ribeye**: $7.95
  - A 12 oz. ribeye, seasoned with our cajun spice rub.
  - Served with a side of your choice.

- **Cajun-Style Ham and Cheese**: $6.95
  - Freshly made ham and cheese sandwich with a Cajun twist.
  - Includes a side of your choice.

### Sandwiches

- **BLT**: $7.50
  - With choice of Provolone, American, or swiss cheese.
  - Includes a side of your choice.

- **Philly CheeseSteak**: $7.75
  - Made from fresh cut, lean sirloin and served with choice of side.

- **Chipotle Sandwich**: $8.75
  - A taste of Mexico with fresh pico de gallo, avocado slices, and choice of protein.

- **California Club**: $7.15
  - A California classic with lettuce, tomato, and choice of protein.

- **Desserts**: $7.95
  - Served with mixed fruit, fresh whipped cream, and our famous cool cream.
Nightly Specials
5 - 10 p.m.

Monday Night
"Burger Madness"
burger, fries and 12 oz. domestic draft
$6.95

Tuesday Night
"Crab Cake Night"
two Maryland-style crab cakes, fries and coleslaw
(must purchase your favorite cocktail, beer or wine)
$7.95

Tuesday Night
"Martini Night"
all well martinis
$3.00

Wednesday Night
"Rib Night"
half slab baby back ribs or half chicken, fries and coleslaw
(must purchase your favorite cocktail, beer or wine)
$6.95

Thursday Night
"Import Draft Night"
Bass, Harp and Guinness Pints
$3.00

Friday Night
"Big City Burrito"
giant tortilla stuffed with seasoned ground beef, beans, rice and cheddar cheese, smothered in Duggar's #1 green chili, served with shredded lettuce, tomato, shredded cheese, sliced black olives, jalapeños, guacamole, sour cream, chips and salsa
(must purchase your favorite cocktail, beer or wine)
$5.95

Saturday Night
"Prime Time"
12 oz. prime rib, baked potato, vegetable and salad
(must purchase your favorite cocktail, beer or wine)
$10.95

Sunday Night
"Spaghetti Night"
spaghetti, Italian sausage, salad and garlic bread
(must purchase your favorite cocktail, beer or wine)
$5.95
## Dinner Menu

### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gorgonzola Cheese Toast</td>
<td>$2.95</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>$3.95</td>
</tr>
<tr>
<td>Hot Artichoke Dip with Chips</td>
<td>$4.95</td>
</tr>
<tr>
<td>Chili Cheese Fries</td>
<td>$5.25</td>
</tr>
<tr>
<td>City fries smothered in cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>and Denver's #1 green chil</td>
<td></td>
</tr>
<tr>
<td>Nachos Grande</td>
<td>$6.75</td>
</tr>
<tr>
<td>refried beans, cheddar, tomatoes, shredded black olives, shredded lettuce and jalapeno. Add chicken or beef $1.25</td>
<td></td>
</tr>
<tr>
<td>City Wings</td>
<td>$6.75</td>
</tr>
<tr>
<td>a full deco with choice of City's hot sauce or our own special blueberry habanero bbq sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>$7.95</td>
</tr>
<tr>
<td>tender strips of chicken, lightly breaded with our honey mustard sauce and french fries</td>
<td></td>
</tr>
<tr>
<td>Clam Basket</td>
<td>$7.85</td>
</tr>
<tr>
<td>tender strips of clams, lightly breaded with our honey mustard sauce and french fries</td>
<td></td>
</tr>
<tr>
<td>Shrimp Basket</td>
<td>$9.95</td>
</tr>
<tr>
<td>butterflied shrimp, lightly breaded with cocktail sauce and french fries</td>
<td></td>
</tr>
<tr>
<td>Steak Bites</td>
<td>$12.50</td>
</tr>
<tr>
<td>bite size pieces of ribeye steak, melted jack cheese and chipotle chili honey sauce</td>
<td></td>
</tr>
</tbody>
</table>

### Salads, Soups & Chili

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner Salad</td>
<td>$2.25</td>
</tr>
<tr>
<td>Small Caesar Salad</td>
<td>$3.75</td>
</tr>
<tr>
<td>Homemade Soups of the Day Cup</td>
<td>$1.95</td>
</tr>
<tr>
<td>Homemade Soups of the Day Bowl</td>
<td>$3.50</td>
</tr>
<tr>
<td>Green Chili “Best of Denver!” - Westword Cup</td>
<td>$3.50</td>
</tr>
<tr>
<td>Green Chili “Best of Denver!” - Westword Bowl</td>
<td>$4.95</td>
</tr>
</tbody>
</table>

### Southwestern Specialties

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steak Burrito</td>
<td>$8.95</td>
</tr>
<tr>
<td>flour tortilla stuffed with strips of marinated flank steak smothered in green chili and cheddar cheese, rice and refried beans</td>
<td></td>
</tr>
<tr>
<td>Chicken Enchiladas</td>
<td>$7.75</td>
</tr>
<tr>
<td>two blue corn tortillas, stuffed with seasoned chicken, onion and peppers, rice and refried beans</td>
<td></td>
</tr>
<tr>
<td>Chile Rellenos</td>
<td>$7.95</td>
</tr>
<tr>
<td>two roasted chiles, stuffed with monteray jack and cheddar cheese, fried crisp and smothered in green chili and cheddar cheese, rice and refried beans</td>
<td></td>
</tr>
<tr>
<td>Pork Tamales</td>
<td>$7.95</td>
</tr>
<tr>
<td>two pork tamales with rice and refried beans</td>
<td></td>
</tr>
</tbody>
</table>

we cater! * visit us at www.citygrille.com
18% gratuity on parties of six or more
all credit cards accepted * free parking in back after 3 p.m.
<table>
<thead>
<tr>
<th>Grille Favorites</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cesar Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Chargrilled Salmon Salad</td>
<td>$8.95</td>
</tr>
<tr>
<td>Ribeye Steak Sandwich</td>
<td>$13.95</td>
</tr>
<tr>
<td>The Grille Har Roasted Chicken</td>
<td>$8.75</td>
</tr>
<tr>
<td>London Broil</td>
<td>$10.95</td>
</tr>
<tr>
<td>Chicken Fried Steak</td>
<td>$8.95</td>
</tr>
<tr>
<td>Hot Roast Turkey Sandwich</td>
<td>$8.25</td>
</tr>
<tr>
<td>Beer Battered Halibut &amp; City Fries</td>
<td>$8.95</td>
</tr>
<tr>
<td>Fisherman’s Seafood Stew</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>City Grille Brownie</td>
<td>$2.50</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>$3.50</td>
</tr>
<tr>
<td>NY Style Cheesecake</td>
<td>$3.50</td>
</tr>
</tbody>
</table>
321 EAST COLFAX

CATERING

CityGrille was established in 1998 by Rich Salturelli, former owner and operator of the Bay Wolf Restaurant, and David Minty, former Executive Chef of the Beacon Grill and Gourmet Alternative Catering. Since the opening, the Grille has catered events small to large, for area clients. The best testimony to our consistently good food and service is that of our loyal clients, who call upon us regularly to cater all of their celebrations, corporate functions and business meetings. You need someone who is reliable and proven. We specialize in box lunches, buffets, cocktail receptions and picnics.

We're ready to handle your next catering event - breakfast, lunch or dinner. Our catering menu is just a sample of what we can do - we can customize our menu for your particular needs, or you may choose from our signature specials from our restaurant menu.

CityGrille has received many rave reviews for its food since it opened in 1998. The Grille is available for private receptions of 25 to 75 people, Monday through Friday after 3:00 p.m. Plenty of free parking is available after 3:00 p.m. in back of the restaurant.

For good-value American food, please consider CityGrille catering for your next function, or stop in for lunch or dinner.

321 East Colfax Denver, CO 80203
Phone (303) 861-0726 • Fax (303) 861-0666
www.citygrille.com
Preparations available on request.

Your special order can be prepared.
If you're hungry for something else, salads at least 24 hours in advance. Please place orders for box lunches and
lunches with lettuce and tomato.

Roast Beef

$8.00

California Club

with lettuce and tomato

shredded cheese, bacon, avocado, and slices of tomato.

$8.25

Chili Club

with lettuce and tomato

Roasted beef, ham, roast turkey breast, swiss cheese.

$8.50

California club

with lettuce and tomato

chicken breast, with fresh mozzarella and bacon.

$8.25

Rosemary Chicken Breast

high chino nonuniform dressing, with lettuce and tomato.

$8.25

Walnut Chicken Salad

dressed with lettuce, tomato, and 1/2 cheese.

$8.50

Chef's Verde

dressed with lettuce and tomato.

$7.75

Albacore Tuna Salad

swiss cheese, lettuce, and tomato.

$7.75

Hickory Smoked Ham

red onion, lettuce and tomato.

$8.00

Roast Beef

with chipotle on the side.

$7.75

Box Lunches

Our box lunches include your choice of fresh fruit and a fresh salad.

$8.00

Sandwiches

with your choice of sauce. A side salad for your choice of sauce.

$7.75

$7.25

$7.75

$7.75

$8.00
Southwest Chicken Salad  $8.25

Chef Salad  $7.25

Pasta Primavera  $7.95

Thai Chicken Salad  $8.50

Charred Salmon Salad  $8.25

Classic Cobb  

Chicken Caesar  $7.95

Box Lunch Salads

- Safari Chicken breast atop a traditional Caesar salad
- Fresh and disposable utensils
- All salads come with dressing on the side
- To insure the highest quality possible, we use only the freshest herbs and other ingredients
LUNCH BUFFETS

$11.00 per person
(plus applicable delivery and set-up fee.)
hot buffet lunches are served with a mixed green salad,
choice of dressing, rolls, butter and dessert.
disposable plates, flatware, napkins and
serving utensils are included.

Meat or Veggie Lasagna (minimum 6)
layered casserole with pasta, veggies or meat, mozzarella, parmesan
and ricotta cheese, baked in a rich marinara sauce.

Chicken Parmesan
chicken breast breaded and layered with mozzarella and
parmesan cheese, baked in a marinara sauce, served with
a side of pasta.

Marinated London Broil
served with chipotle sauce, potato and vegetable medley.

Salmon Filet
salmon filet poached in white wine and lemon, with white rice
pilaf and vegetable medley.

Fettuccine al Pollo
broiled chicken breast on a bed of fettuccine with red bell peppers,
bacon, gorgonzola cheese and thyme, tossed in a white wine cream
sauce.

Ziti Con Salsiccia
ziti pasta served with spicy italian sausage, sundried tomatoes and
parmesan cheese, baked in a creamy tomato ragu sauce.

Chicken Enchiladas
blue corn tortillas, stuffed with seasoned chicken, onions and
peppers, with rice and refried beans.

Herb Roasted Chicken Breast
chicken breast roasted in herbs, served with rice pilaf and
vegetable medley.

Beef Stroganoff (minimum 10)
tender beef tips with onions, mushrooms and carrots in a
tangy sour cream demi glace, served with penne pasta.