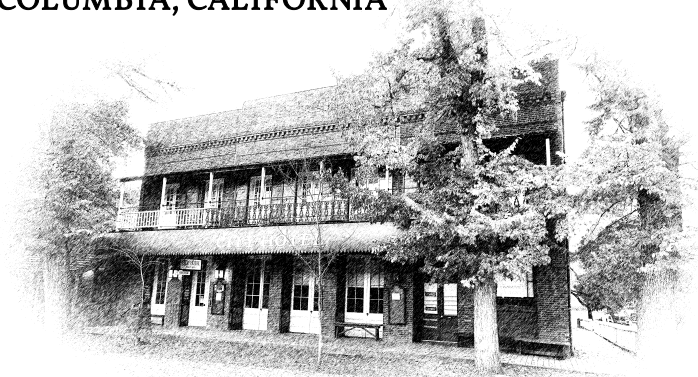


City Hotel Restaurant

COLUMBIA, CALIFORNIA



Dinner Bill of Fare

Soup du Jour

Ask Server for Daily Selections

Cup	6
Bowl	9

Starters

Crab Cakes with Harissa Aioli 18
Snow Lump Meat, Charred Corn
Avocado Chimichurri

Flaky Phyllo with Danish Brie 15
Bacon Jam, Seasonal Compote, Grilled Crostini

Pan Seared Day-boat Scallops 22
Parsnip Puree, Blood Orange Gastrique
Citrus Crema, Micro Greens

Fried Brussels Sprouts 12 / Half 7
Golden Sun-Kissed Raisins, Pancetta Lardons
Champagne-Agave Dressing (vt upon request)

Chef's Charcuterie 17
Selection of cured meats and specialty cheeses

Salads

Baby Spinach and Apple Salad 9
Gala Apples, Blue Cheese Crumbles,
Candied Pecans, Farro, Cranberries,
Roasted Shallot Vinaigrette (vt)

What Cheer Caesar 15
Hearts of Romaine, Parmesan Frico
Croutons, Grape Tomatoes, White Anchovies

Roasted Beet Salad 10
Gold and Red Beets, Baby Greens,
Shaved Fennel, Feta Crumbles, Blood Oranges
Honey Lemon Thyme Vinaigrette

City Hotel House Salad 7
Baby Greens, Shaved Onion, Cucumbers
Grape Tomatoes, Croutons
Choice of Dressing: Buttermilk Ranch,
Blue Cheese, Italian, Balsamic Vinaigrette,
Lemon Honey Thyme, Thousand Island (vt)

Salad Add-ons:

Airline Chicken 9
King Salmon 11

From the Sea

Harissa Spiced King Salmon 32
Tahini Crema, Parsley Oil, Pomegranate Gems,
Garlic Smashed Yukon, Sauteed Spinach,
Dukkah

Chef's Catch of the Day 34
Spring Onion Soubise, Blood Orange
Roasted Tomato Couscous
Micro Greens, Kalamata Olives

Seafood Bouillabaisse 32
Saffron Fish Fumet, Tomato Concasse
Shaved Fennel, Littleneck Clams, Prawns
Scallops, and Chef's Catch
Saffron-Lemon Linguini

Shrimp Linguini Pasta 28
Tiger Prawns with Chardonnay, Garlic Butter
and Parsley Broth over Linguini

Lobster Tail Market Price
8 oz. Lobster Tail, Butter Poached
Butternut Squash Risotto with Prosciutto

Back on Land

Pan Roasted Duck Breast 36
Duck Jus, Sweet Potato Duck Confit Dumpling
Seasonal Vegetables

Mary's Chicken 32
Roasted Airline Breast, Herb Velouté
Roasted Garlic Mash, Seasonal Vegetables

Gnocchi and Chorizo 24
Roasted Sweet Potato Dumpling,
Plant-Based Chorizo, Baby Spinach,
Toasted Pepitas, Vegan Brown Butter (gf, v, df)

Butcher's Block

Seared 12 oz New York Strip Loin 36
Au Poivre Peppercorn Brandy Cream
Garlic Smashed Potato, Seasonal Vegetables

Hanger Steak 29
Achiote Marinade, Avocado Chimichurri
Creamed White Corn with Bacon
Garlic Smashed Potato, Seasonal Vegetables

Pork Loin Cutlet 26
Aleppo Pepper Sear, Charred Fennel
Cranberry Relish, Farro Medley
Seasonal Vegetables

Roasted New Zealand Lamb 48
Half Rack with Parsley-Panko Crust
Lamb Jus, Charred Carrot Puree
Garlic Smashed Yukon, Farmers Cheese

Braised Beef Short Rib 28
White Creamy Polenta, Sarsaparilla Beef Jus
Seasonal Vegetables

Bacon Wrapped Baseball Steak 30
Center Cut Top Sirloin
Parsnip Puree, Black Garlic Butter
Seasonal Vegetables

Frenched Cut Cowboy Ribeye 60
16 oz. cut, Cabernet Jus
Roasted Garlic Mash, Black Garlic Butter
Seasonal Vegetables



vt: vegetarian gf: gluten free
v: vegan df: dairy free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.