



STARTERS

SPINACH ARTICHOKE DIP 14
Spinach, garlic, artichoke hearts, tomato cruda, with choice of tortilla chips or crostini.

BLEU CHIPS 13
Potato chips, pepper jack cheese, Wild Fire Bleu cheese, gorgonzola cream sauce, tomatoes, and scallions.

CRAB CAKES 17
Served with spicy remoulade.

BRUSCHETTA 14
Tomato, basil, red onion, garlic, herb cheese, crostini and balsamic glaze.

SCALLOP STUFFED MUSHROOMS 18
White mushroom caps, bacon wrapped scallop, parmesan, garlic butter.

FRIED DUCK TENDERS 16
Hand breaded fried duck tenderloins, with cherry BBQ sauce.

GOAT CHEESE CURDS 12
Fried battered goat cheese served with salted caramel and berry puree.

SOUPS & SALADS

HOMEMADE SOUPS
Minestrone or soup of the day.
Cup 4 Bowl 6

CROCK OF BAKED FRENCH ONION SOUP 8
Caramelized onion, Marsala, and provolone.

CHICKEN CAESAR 16
Grilled chicken, romaine, Caesar dressing, parmesan, lemon, croutons.

CHILI LIME CHICKEN 17
Mixed greens, chicken, tomato, charred corn, avocado, cucumber, raisins, blue cheese, bacon, with chili lime vinaigrette.

COBB 17
Lettuce blend, grilled chicken, cheddar, black olives, bacon, egg, tomatoes, red onion, crumbled Carr Valley Wildfire Blue cheese, croutons, and choice of

Salad Dressings

Caesar	Ranch	Oil and Vinegar	French	Bleu Cheese
Italian Garlic Vinaigrette	Balsamic Vinaigrette			
Chipotle Ranch	Fat Free French	Chili Lime Vinaigrette		

PASTAS

Served with soup or salad.

Upgrade to crock of baked French onion or caprese salad 4

FETTUCCHINE ALFREDO 17
Scratch made with aged cheeses.
With chicken 22

CHICKEN TETRAZZINI 24
Grilled chicken, spaghetti, white wine alfredo, Italian cheeses, herb crust topping.

SHRIMP TETRAZZINI 28
Wild caught shrimp, spaghetti, white wine alfredo, Italian cheeses, herb crust topping.

ROASTED GARLIC SHRIMP FETTUCCHINI 27
Wild caught sautéed shrimp, roasted garlic, scratch alfredo.

CHICKEN PICCATA 22
Breaded chicken, lemon caper butter over spaghetti.

TRUFFLE MAC & CHEESE 22
Parmesan, feta, provolone, mozzarella, asiago and cheddar with penne, portabellas, spinach, shallots, truffle herb crust.

CHICKEN MARSALA 22
Panfried chicken cutlets, mushrooms, onions, Marsala wine sauce, over spaghetti.

ADD MORE TO YOUR PASTA

| Mushrooms 3 | Peppers 3 | Onions 3 | Spinach 3 | Shrimp 8 |

KIDS

FETTUCCHINI ALFREDO 6
A Benvenuto favorite.
With chicken 7

MAC & CHEESE 6
Creamy cheddar cheese with elbow macaroni.

GRILLED OR FRIED CHICKEN TENDERS 7
Served with chips.

BURGER 6
1/3 lb. on brioche.

PIZZA 7
7 inch, one topping.

BEVERAGES

Hot Chocolate 3
Coffee 3
Hot Tea 3
Hand Squeezed Lemonade 3.5
With Flavored Syrup Add .50

Fountain Sodas 3
Italian Soda 3
Italian Cream Soda 3.5
Strawberry Basil Soda 3.5
Sprecher Orange & Cream 3.5

Sprecher Root Beer 3.5
Sprecher Lo-Cal Root Beer 3.5
San Pelligreno 3.5
Iced Tea 3



PIZZAS

Hand tossed or thin crust.
 10" Cauliflower crust available for 2.5
 Add extra toppings 10" 1.5 | 16" 2.5
 (10" half and half not available)

FORMAGGIO

Four cheese blend atop pizza sauce.
 Add your favorite toppings.
 10" 13 | 16" 19

MARGHERITA

Fresh mozzarella, basil, oven roasted tomatoes
 and garlic on an olive oil brushed crust.
 10" 16 | 16" 29

BENVENUTO

Pepperoni, ham, Italian sausage, onions,
 mushrooms, black olives, bell peppers, pizza
 sauce, four cheese blend.
 10" 16 | 16" 29

FOUR MEAT COMBO

Pepperoni, ham, Italian sausage, bacon, pizza
 sauce, four cheese blend.
 10" 15 | 16" 28

BIANCA

Chicken, garlic, white sauce, and four cheeses.
 10" 14 | 16" 26

HANNAH'S HOMEMADE

Spicy pizza sauce, Italian cheeses, garlic,
 zucchini, kalamata olives, jalapeño, artichoke
 hearts, and goat cheese.
 10" 14 | 16" 26

FRESH TOPPINGS

Pepperoni	Italian Sausage	Ham	Chicken
Jalapeños	Bacon	Mushrooms	Shrimp*
Black Olives	Extra Cheese	Fresh Spinach	
Pineapple	Portabellas	Onions	Green Olives
Oven Roasted Tomatoes	Fresh Basil	Artichoke	
Hearts	Green Peppers	Red Onions	Banana
Peppers	Roasted Garlic	Sun-Dried Tomatoes	
Fresh Tomatoes (*Additional Charge)			

SANDWICHES

Served with chips.

GRILLED SALMON BLT 17.5
 Never frozen salmon, toasted garlic
 panini, bacon, tomato, honey lemon
 dressed arugula, red onion, dill aioli.

GRILLED CHICKEN 14
 Grilled chicken, lettuce, tomato, red
 onion on brioche with pesto mayo.

CUCUMBER 10
 English cucumber, arugula, herb garlic
 cheese spread on garlic panini.

BURGERS

Prime ground chuck with choice of
 lettuce, tomato, onion, and mayo.
Classic Burger* 13.5
Cheeseburger* 14.5
Bacon Cheeseburger* 15.5

FISH

13
 Breaded cod, lettuce, caper tartar sauce
 on brioche and served with City Grill
 slaw. **Add cheddar for 50¢**

STEAKS & OTHER FAVORITES

Served with one side and soup or salad.

Upgrade to a crock of baked French onion or caprese salad 4

RIBEYE* 36
 16oz, char grilled hand cut,
 well marbled.

LEMON BASIL SALMON 27
 Never frozen grilled salmon, lemon,
 basil.

TENDERLOIN 36
 A hand seasoned 8oz grilled
 tenderloin.

COD 19
 Fried or baked, served with coleslaw.

AGED NY STRIP 48
 12oz aged prime grade.

FRIDAY NIGHT FISH FRY
 Spotted cow beer battered fish served
 with coleslaw.
Cod 20
Blue Gill 21

ROAST DUCK 37
 1/2 duck roasted and served with
 honey raspberry coulis.

ADD MORE TO YOUR STEAK

| Sautéed onions 3 | Sautéed button mushrooms 4 |
 | Mushroom onion combo 5 | Shrimp scampi in garlic butter 8 |
 | Pan seared scallops 8 |

SIDES

| Crispy Brussels Sprouts | Chef's Choice Vegetables | Fries | Baked Potato |
 | Garlic Mashed Potatoes | Parmesan Risotto | Cup of Soup | Salad |

DESSERTS

Free coffee with every dessert purchase

TIRAMISU 7

Made in house tiramisu with espresso and Kahlua
 soaked lady fingers, mascarpone, cocoa.

CHEESECAKE 6.5

Graham cracker crust cheesecake, plain
 or with berry topping.

DEATH BY CHOCOLATE 6.5

Chocolate, butter, cocoa, vanilla.

DRUNKEN ICE CREAM 6.5

Vanilla bean with apricot brandy reduction.