



864-909-3793

<http://spartanburg.hubcitydelivery.com>

CityRange Dinner

Drinks From HCD

All drinks will be delivered at room temperature. Drink orders do not go towards the food purchase minimum.

Beginnings

- Cup of Crab Bisque \$8.75
Blue crab, sherry cayenne butter, chives
- Bowl of Crab Bisque \$12.50
Blue crab, sherry cayenne butter, chives
- Cup of Prime Rib Chili \$8.75
House made chili with prime rib, sour cream, cheese, chives, tortilla chips
- Bowl of Prime Rib Chili \$12.50
House made chili with prime rib, sour cream, cheese, chives, tortilla chips
- Wedge Salad \$11.25
Iceberg, bleu cheese, heirloom tomatoes, bacon, chopped egg
- Ranch House Salad \$10.00
Fresh field greens, heirloom tomatoes, red onion, croutons with ranch house dressing.
- Caesar Salad \$10.65
Crisp romaine lettuce, house made croutons, anchovies, parmesan, Caesar dressing.
- Pecan & Gorgonzola Salad \$12.50
Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette

Shareables

- Tuna Wontons (6) \$7.50
Fresh sashimi tuna, spicy aioli, chives, pickled ginger, sweet soy glaze on a bite sized crispy wonton
- Tuna Wontons (8) \$10.00
- Petite Crab Cakes \$17.50
Bite size lump crab cakes, Meyer lemon aioli, dressed field greens
- Calamari Limon \$12.50
Fried calamari, cherry peppers and lemon topped with pesto aioli
- Spinach & Artichoke Dip \$16.25
Fresh spinach, artichoke hearts, feta, parmesan & cream cheese, warm naan chips
- Beef Wellington Bites \$16.25
Beef, boursin cheese, duxelle, puff pastry, baked with boursin dipping sauce

Chef's Features

- Sea Bass Mushroom Risotto \$30.00
Blackened sea bass, mushroom and pea risotto, romesco sauce
- Balsamic Flat Iron Pasta \$37.50
5 oz flat iron, angel pasta, creamy alfredo sauce, spinach, sun-dried tomatoes, topped with parmesan
- Fisherman's Platter \$32.50
Founder & shrimp, seasoned, battered & deep fried with caper tarter sauce. Served with slaw & fries
- Blackened Tuna Cobb Salad \$21.25
Blackened tuna, field greens, chopped egg, avocado, tomatoes, bacon, honey mustard dressing & crackers

Composed

- Bourbon Pecan Chicken (1 filet) \$20.00
Crispy pecan coated chicken, sweet bourbon cream sauce, served with mashed potatoes & blistered brussels
- Bourbon Pecan Chicken (2 filets) \$28.75
Crispy pecan coated chicken, sweet bourbon cream sauce, served with mashed potatoes & blistered brussels
- Parmesan Crusted Chicken (1 breast) \$26.25
Grilled chicken, topped with garlic cream sauce and parmesan crust. Served with rice and broccoli
- Parmesan Crusted Chicken (2 breasts) \$33.75
Grilled chicken, topped with garlic cream sauce and parmesan crust. Served with rice and broccoli
- Salmon Mojito \$28.75
Grilled salmon with lime and rum mojito sauce, brown rice and broccoli
- Crab Cake (1 cake) \$31.25
Blue lump crab cake, Meyer lemon aioli, served with mash potatoes and asparagus
- Crab Cake (2 cakes) \$45.00
Blue lump crab cake, Meyer lemon aioli, served with mashed potatoes & asparagus
- Buttercrumb Trout (1 filet) \$20.00
NC trout, caper tarter, lemon beurre blanc, served with brown rice, broccoli
- Buttercrumb Trout (2 filet) \$32.50
NC trout, caper tarter, lemon beurre blanc, served with brown rice, broccoli
- BBQ Baby Back Ribs (half rack) \$27.50
- BBQ Baby Back Ribs (full rack) \$42.50
Slow roasted ribs, house made tangy BBQ sauce. Served with slaw and fries

Steak Entrees

- Black & Blue (2 medallions) \$32.50
Lightly blackened filet medallions, topped with lump crab cakes on toast points sauced with bearnaise. Served with mash & asparagus
- Black & Blue (3 medallions) \$45.00
Lightly blackened filet medallions, topped with lump crab cakes on toast points sauced with bearnaise. Served with mash & asparagus
- Smothered Beef (Two Tails) \$31.25
Filet mignon tails over mashed potatoes, topped with hunter sauce and tumbleweed onions
- Smothered Beef (Three Tails) \$41.25
Filet mignon tails over mashed potatoes, topped with hunter sauce and tumbleweed onions
- Steak & Shrimp \$43.75
10 oz ribeye, topped with garlic cream sauce & grilled shrimp

Featured Steaks

Choice of two sides

- 6 oz Red Wine Demi Filet \$48.75
Choice center cut filet, red wine demi
- 9oz Red Wine Demi Filet \$61.25
- 12 oz Ribeye \$48.75
Certified angus beef, bone marrow butter
- NY Strip \$48.75
12 oz prime center cut strip, house steak sauce
- Bar None Prime Rib (8oz.) \$43.75
Slow roasted, au jus, creamy horseradish
- Bar None Prime Rib (12oz.) \$56.25
- Bar None Prime Rib (16oz.) \$65.00

City Sides

- Side of House Fries \$6.70
- Side of Mashed Potatoes \$6.70
- Side of Brown Rice \$6.70
- Side of Risotto \$6.70
- Side of Baked Potato \$6.70
Served with Butter & Sour Cream
- Side of Sweet Potato \$6.70
- Side of Baked Mac & Cheese \$6.70
- Side of Fried Okra \$6.70
- Side of Blistered Brussels \$6.70
- Side of Broccoli & Red Peppers \$6.70
- Side of Grilled Asparagus \$6.70
- Side of Sautéed Spinach \$6.70