

STARTERS

Sliders 9

Angus beef sliders topped with cheese and caramelized onions.

Bruschetta 9

Grilled sliced bread rubbed with garlic and extra virgin olive oil topped with fresh chopped tomato and basil.

Artichoke Spread 8

Artichoke and cheese spread served with carrots, celery sticks, baguette and pita bread.

Chicken Satay 10

Skewered marinated chicken tenders served with fresh pineapple and Thai peanut sauce.

Filet Mignon Quesadilla 10

A flour tortilla filled with filet mignon tips, spinach, cheddar, pepper jack, feta cheese and served with salsa borracha.

Crab Cakes 14

Served with mango and poblano pepper salad and harrissa aioli.

Eggplant and Mozzarella Rolls 9

Fresh mozzarella, basil and vine ripened tomato wrapped with grilled eggplant served with marinara sauce and drizzled with olive oil.

House Made Jalapeño Poppers 10

Hand broiled poppers stuffed with crab meat and cream cheese served with chipotle aioli.

Buffalo Wings 8

Fried wings covered with our hot sauce and served with blue cheese dressing, celery and carrot sticks.

Shrimp Ceviche 14

Shrimp marinated with lime juice and passion fruit puree, onion, celery and peppers served with crispy plantain chips.

Tuna Tartare 12

Ahi Tuna tartare with avocado, tomato, cucumber, scallions and pineapple drizzled with sesame-ginger soy sauce and egg roll crisps.

Salt & Pepper Calamari 13

Fried to tender, crisp, golden brown, served with a sweet chili sauce.

Shrimp Cocktail 14

Jumbo shrimp served with cucumber and roasted bell pepper relish with our light and classic cocktail sauce.

Coconut Shrimp 12

Coconut crusted shrimp served with a sweet chili sauce.

Thai Red Curry Mussels 11

New Zealand green mussels with basil, lemon grass and cilantro in a coconut curry broth.

NO FORK NEEDED

GOURMET URBAN ANGUS BURGERS

All of our burgers are one half pound certified premier Angus beef served on artesian bread. Burgers are served with French fries or mixed greens.

Veggie Burger 11

Half Pound Cheeseburger 12

Add Any Side for Just \$1

Sautéed Onions
Sautéed Mushrooms
Bacon
Swiss cheese
Cheddar cheese

SANDWICHES

Sandwiches are served with French fries or mixed greens.

Urban Classic Club 12

Deli-thin turkey on white or wheat bread with lettuce, tomato, bacon and avocado.

Bruschetta Chicken Sandwich 12.95

Grilled chicken breast, tomato, mozzarella and basil pesto served on artesian bread.

BBQ Pork Sandwich 12

Shredded pulled pork with our BBQ sauce and onion served on artesian bread.

SIDES

Onion Rings 5

French Fries 4

Mashed Potato 5

Sautéed Spinach 5

Grilled Asparagus 7

Sautéed Mushroom 5

Truffled Macaroni and Cheese with bacon 6

URBAN

Bar & Grill

is a unique concept that features a diverse menu of chef-driven contemporary American Cuisine and an upbeat lounge atmosphere. Urban Bar and Grill prides itself on serving all natural, premium Angus beef by Thunder Ridge. (USA Origin) No antibodies, no added growth hormones, and no byproducts.

Ask about gluten free as well as vegan options available.

CHOPHOUSE AND GRILL

Meat Cook Time: Rare 3 min/ Medium rare 6 min/ Medium 10-12 min/

Medium well 15-18min/ Well 20-25

All Steaks served with sautéed seasonal vegetables and choice of mashed potatoes or French fries.

Your sauce choices are roasted garlic and lemon butter, demi-glace or peppercorn sauce.

Create your own Surf and Turf by adding a grilled or blackened shrimp

skewer, \$10 to any of the steak selections.

10oz Marinated Top Sirloin 24

9oz Filet Mignon 30

14oz Boneless Rib-Eye 28

14oz New York 31

Lamb Chops 27

Grilled lamb chops served with rosemary sauce.

BBQ Baby Back Pork Ribs 22

Served with vegetables and onion rings.

Tenderloin Kabobs 22

Skewered charbroiled filet with tomatoes, bell peppers, onions and mushrooms, served with saffron rice and mixed greens.

FROM THE OCEAN

Seafood Dynamite 26

Shrimp and mixed seafood in a Brandy cream sauce, gratinee with Parmesan cheese, served with seasonal vegetables and roasted potatoes.

Sesame Seed Crusted Ahi 27

Ahi tuna served with mashed potatoes and seasonal vegetables with wasabi aioli and soy ginger glaze.

Atlantic Salmon 24

Baked Atlantic Salmon rubbed with pesto served over grilled asparagus and artichoke cream sauce topped with fried string potatoes.

Mussels and Fries 19

New Zealand green mussels steamed with garlic, fresh chopped tomato, herbs and fennel in a white wine sauce served with French fries and lemon aioli.

Blackened Mahi-Mahi 24

Served with tomato risotto, avocado and crema fresca and topped with crab meat.

Scallops in a Blanket 24

Pan-seared scallops wrapped with bacon served with wasabi mashed potatoes, grilled asparagus and cranberry teriyaki glaze.

South Border BBQ Shrimp 22

Grilled mild spicy marinated shrimp and vegetables skewered and served with cactus salad, saffron rice and our roasted tomato cocktail sauce.

Catch of the Day MP

PIZZA

Pizza Margherita 13

Fresh mozzarella, basil and tomato sauce.

Urban Pizza 14

Pepperoni, Italian sausage, mushrooms, onions and peppers, with mozzarella cheese and tomato sauce.

The Veggie 13

Artichokes, spinach, mushrooms, red onions, with mozzarella, feta and pesto.

Pepperoni Pizza 13

Italian Sausage Pizza 13

SALADS

Classic Caesar Salad 8

Crisp romaine, garlic croutons, creamy Caesar dressing topped with crispy and shaved Parmesan cheese.

Make the Caesar as an entrée salad by adding chicken \$6 or shrimp \$9

House Salad 9

Mixed greens, pears, Cherry Tomatoes, feta cheese and candied walnuts tossed with Sherry vinaigrette.

Mediterranean Salad 9

Cucumbers, onions, Kalamata olives, tomatoes, feta cheese and mixed greens tossed with balsamic dressing.

Avocado, Tomato and Mozzarella Salad 10

Sliced tomato, fresh mozzarella medallions, avocado wedges and basil drizzled with extra virgin olive oil and balsamic reduction.

Roasted Beet Salad 10

Ruby red and golden beets with goat cheese, candied walnuts, and mixed greens tossed with our balsamic vinaigrette and drizzled with balsamic reduction.

Spinach Salad 9

Baby spinach, fresh sliced strawberries, red onions, Cherry Tomatoes, mushrooms, blue cheese crumbles and roasted pumpkin seeds tossed with raspberry vinaigrette.

ENTRÉE SALADS

California Cobb Salad 16

Chicken breast, avocados, blue cheese crumbles, bacon bits, tomatoes, hard-boiled eggs and lettuce, served with our vinaigrette.

Steak Chopped Salad 18

Romaine lettuce, radicchio, radish, feta cheese, onions, cucumbers, corn, tomatoes, hearts of palm, Kalamata olives and house vinaigrette, topped with grilled sliced filet mignon.

Grilled Salmon Salad 17

Grilled salmon served over baby spinach, bacon, croutons, shaved Parmesan cheese, radicchio, red onion and chopped hard-boiled egg tossed with Caesar dressing.

Seared Ahi Tuna Salad 17

Ahi Tuna lightly seared and served rare over baby arugula, caramelized fennel, bean sprouts, cucumbers, julienne carrots, avocados, Cherry Tomatoes, chow mein noodles and tossed with Tahini Vinaigrette.

Soup of the Day

Cup 5

Bowl 8

CHICKEN

Chicken Curry 19.95

Pan seared chicken breast in a coconut curry sauce served with saffron rice, mixed vegetables and mandarin oranges.

Chicken Marsala 19.95

Pan seared chicken breast with fresh mushrooms and Marsala wine sauce, served with seasonal vegetables and rosemary roasted potatoes.

PASTA

Rigatoni, Tomatoes, and Sausage 17

Rigatoni pasta, Italian sausage, basil, and arugula with a fresh tomato sauce topped with shaved Parmesan cheese.

Angel Hair with Shrimp 20

Angel hair pasta with sautéed shrimp, artichoke hearts, fresh tomatoes and parsley in a cognac pink sauce.

Seafood Linguini 23

Linguini pasta tossed with sautéed shrimp, calamari, mussels and assorted fish in a white wine garlic tomato sauce.

Jumbo Four Cheese Ravioli 16

Jumbo cheese raviolis served with our four cheese cream sauce.

Spaghetti Marinara 14

Spaghetti pasta served with marinara sauce and parmesan cheese.

Thai Noodles with Chicken 17

Linguini pasta served with sautéed chicken, julienne carrots, cucumbers, cabbage, sweet bell peppers, fresh herbs and scallions tossed with a spicy tangy coconut curry sauce and topped with crushed peanuts.

Whole Wheat Penne with Salmon 19.95

Tube shaped pasta tossed with sautéed fresh salmon, green onions, carrots and julienne bell peppers in a light cream sauce.

DESSERT

Ask your server for selections.