

# Carry Out Menu

## MAIN COURSES

**New!** Our Triple A, Pride of Alberta Steaks choose from a 10 oz Rib-Eye or a 9 oz New York Striploin Steak, shallot butter, rosemary crispy potato wedges, Caesar salad or garden vegetables 25.

**New!** Barbecued Baby Back Ribs bourbon barbecue sauce, sautéed spinach, rosemary crispy potato wedges and Cajun onion straws 19.

**Roasted Chicken Supreme** Ontario peach glaze, toasted cashews, mini red potatoes and garden vegetables 19.

**New!** Roasted Fillet of Salmon spinach cream sauce, Israeli couscous and vegetables to match 19.

**Market Fresh Fish** arrives daily *priced accordingly*

**Niagara Chicken Spinach Salad** toasted sweet pecans, blue cheese, red onions and green grapes, raspberry vinaigrette 14.

**Salmon Salade Niçoise** green beans, tomatoes, potatoes, egg, kalamata olives, lemon vinaigrette 17.

**Chicken Caesar Salad** 15.

**Crackling Calamari Caesar Salad** 15.

**Chinese Barbecued Chicken Salad** Asian greens, sesame seeds, toasted cashews and orange slices, sesame dressing 15.

**Greek Salad** fresh tomato, cucumber, kalamata olives, red onion, and tangy feta cheese, lemon vinaigrette 14.

**New!** Jail Island Smoked Salmon Salad vodka beetroot vinaigrette, cucumber asparagus slaw 16.

## PASTA AND NOODLES

**Pasta Primavera** with gemilli noodles, olive oil, fresh herbs and fresh green vegetables 15.

**Shrimp and Chicken with Bucatini Pasta** Tuscan tomato sauce 18.

**Vegetable Pad Thai** red and green peppers, knappa and bok choy tossed with rice noodles and spicy peanut sauce 15.

**Chicken and Shrimp Pad Thai** spicy peanut sauce 18.

## SIDES

**Strub's Dill Pickles** 3.

**Crispy Fries** with mayo, Belgian style 4.

**Sweet Potato Fries** with maple Dijon dip 5.

**Homemade Potato Chips** chipotle mayo 4.

**Garden Vegetables** 6.

*We use trans fat free canola oil for our deep-frying.*

*All prices subject to applicable taxes.*



220 Yonge Street  
Toronto Eaton Centre  
Toronto, ON M5B 3H7  
(416) 598-4454  
www.citygrill.ca

The Taste of the City



# Group Party Menus

The Taste of the City



## TASTE OF THE CITY

Call (416) 598-4454 Fax (416) 598-5208  
citygrill@allstream.net www.citygrill.ca

### Our Hours at the City Grill...

Sunday: 11 a.m. to 7 p.m.

Monday - Wednesday: 11 a.m. to 9 p.m.

Thursday and Friday: 11 a.m. to 10 p.m.

Saturday: 11 a.m. to 9 p.m.



The Taste of the City

## Welcome to the City Grill!

City Grill is a cosmopolitan bar and grill located in the Eaton Centre, right in the heart of Toronto's theater and entertainment district. Our dedicated team will ensure that your food is fresh and well prepared, and our dining staff will work very hard to make your guests feel welcome and comfortable.

Our fresh and appetizing menu selections are all made in-house. With a fantastic selection of delicious dinner menus, tasty lunch menu and delectable cocktail menus, or even a combination of all three, your function is sure to be a hit. Let us assist you in creating the perfect menu, specific to your event!

Whether you are planning a lavish wedding reception, exciting product launch or cocktails with the crew after work, we have the creative flexibility to make your event a smashing success.

When you are ready to book your event, or if you have any questions or comments, please feel free to call us or just drop in. We look forward to working with you to ensure that your next event is everything you want it to be!

Yours truly,

Leana McRoberts  
General Manager

Nigel Finely  
Chef

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# Carry Out Menu

## STARTERS AND DISHES TO SHARE

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- Soup of the Day** made fresh everyday, ever evolving 6.  
*Soup is served with a petite baguette and fresh butter*
- Bruschetta** Roma tomatoes, roasted garlic and fresh basil 10.
- Crackling Calamari** chipotle mayo 9.
- Fried Tender Chicken Bites** piri piri hot sauce, fresh lime 9.
- Bang Bang Shrimp** sweet chili mayo 11.
- New! Turkey Poutine** smoked provolone, cheese curds, slow roasted turkey, sage gravy 12.
- New! "You Dip, I Dip, We all Dip"** chef's ever changing trio of dips, with flat breads and toasts 11.
- Fresh Spinach Salad** toasted sweet pecans, blue cheese, red onions and green grapes, raspberry vinaigrette 9.
- Salade Niçoise** green beans, tomatoes, potatoes, egg, kalamata olives, fresh herb vinaigrette 10.
- The Organic Green Salad** fresh herb vinaigrette 8.
- Delicious Caesar Salad** 9.
- Baked Brie** with port poached pear, crispy pancetta, sweet pecans, strawberry compote and crostini 15.

## BURGERS, SANDWICHES AND QUESADILLAS

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- 8 oz. Certified Angus Beef Burger** on a sesame seed bun, tomato, dill pickle and lettuce 12.
- Cheddar Cheeseburger** 13.
- Bacon Cheddar Cheeseburger** 14.
- Triple Cheeseburger** with provolone, Cheddar and Swiss 14.
- New! Luau Burger** fresh pineapple, brown sugar bacon and guacamole 14.
- The above burgers arrive with hot crispy fries.*
- All burgers are certified Angus beef and are cooked medium well.*
- Turkey Burger** sweet potato fries, cranberry mayo 13.
- Veggie Burger** sweet potato fries 12.
- Filet of Beef Steak Sandwich** 6 oz. sliced beef tenderloin, with provolone cheese and caramelized onions, chipotle mayo 15.
- City Grill's Own Turkey Club Sandwich** fresh pulled turkey breast, multi-grain bread, crispy bacon, lettuce, tomato and mayo 13.
- The above sandwiches arrive with hot crispy fries.*
- Sandwiches are available on a multi-grain bun.*
- Portobello Mushroom and Brie Sandwich** multi-grain bun, sweet potato fries, roasted tomato mayo 14.
- Grilled Chicken and Asian Pear Panini** with Brie, apricot spread 14.
- Grilled Chicken Quesadillas** Cheddar and Monterey Jack 14.
- New! Roasted Vegetable Quesadillas** melted fontina cheese 14.
- All Panini and Quesadillas are served with homemade potato chips.*

# Menu #4



## Antipasto Platter

an assortment of cured meats, grilled vegetables,  
cheese, olives and accompaniments  
and

## Chefs Trio of Dips

the chef's daily selection of delicious assorted dips,  
served with assorted flatbreads



## Turkey Poutine

with sage gravy and smoked provolone  
or

## Asparagus, Tomato and Bocconcini Salad

balsamic vinaigrette  
or

## Delicious Caesar Salad



## Jail Island Smoked Salmon Salad

vodka beetroot vinaigrette, cucumber asparagus slaw  
or

## 8 oz. Rib Eye

with shallot butter, crispy potato wedges and garden vegetables  
or

## Oven Roasted Chicken Supreme

Ontario peach glaze, toasted cashews, mini red potatoes and grilled vegetables



## Pineapple Coconut Sundae

with mango coulis and Macadamia nut peanut brittle  
or

## Specialty Feature Cheesecake



## Coffee or Tea



39.99 per person  
*taxes and gratuity not included*

# Cocktail Party Menus

## Cocktail Menu #1



### Chefs Trio of Dips

the chefs daily selection of delicious assorted dips,  
served with assorted flatbreads

Asparagus, Bocconcini & Cherry Tomato Salad  
with balsamic reduction

### Piri Piri Chicken Bites

Miniature homemade Tacos  
with Mediterranean vegetables, artichokes and fontina cheese

### Spicy Banana Fritters

Vegetable Samosas  
with sweet and spicy sauce



15.99 per person  
*taxes and gratuity not included*

## Cocktail Menu #2



### Chefs Trio of Dips

the chefs daily selection of delicious assorted dips,  
served with assorted flatbreads

### Crispy Moroccan Spiced Beef Rolls

Miniature Homemade Tacos  
with Mediterranean vegetables, artichokes and fontina cheese

### Crab Cakes

with chipotle aioli

### Tomato Fritters

with jalapeno dipping sauce

### Wild Mushroom Tart

### Chicken and Shrimp Wontons



19.99 per person  
*taxes and gratuity not included*

# Cocktail Menu # 3



## Chefs Trio of Dips

the chefs daily selection of delicious assorted dips,  
served with assorted flat breads

**Crab Cakes**  
with chipotle aioli

**Wild Mushroom Tart**

**Miniature Homemade Tacos**  
with Mediterranean vegetables, artichokes and fontina cheese

**Piri Piri Chicken Bites**

**Miniature Filet Mignon**  
on freshly baked brioche with béarnaise sauce

**Chicken and Shrimp Wontons**

**Crispy Baby Back Rib Bites**  
with bourbon barbecue sauce

**Beignet Soufflé**



26.99 per person  
*taxes and gratuity not included*

# Menu #3



## Chefs Trio of Dips

the chefs daily selection of delicious  
assorted dips, served with assorted flat breads



## Soup of the Day

or

## The Small Green Salad

herb vinaigrette

or

## Delicious Caesar Salad



## Bacon Wrapped Beef Tenderloin

with woodland mushrooms, charred onions and roasted  
miniature red potatoes, fresh garden vegetables

or

## Roasted Chicken Supreme

Ontario peach glaze, toasted cashews,  
mini red potatoes and garden vegetables

or

## Market Fresh Fish



## Ontario Fresh Fruit Crumble

with Milanese vanilla ice cream

or

## Specialty Feature Cheesecake



## Coffee or Tea



34.99 per person  
taxes and gratuities not included

# Menu #2



**Soup of the Day**

or

**Asparagus, Tomato and Bocconcini Salad**

balsamic vinaigrette

or

**Delicious Caesar Salad**



**Grilled 7 oz. Sirloin Steak**

with mushrooms and onions, béarnaise sauce, roasted Yukon gold potatoes, and garden vegetables

or

**Oven Roasted Chicken Supreme**

Ontario peach glaze, toasted cashews, mini red potatoes and garden vegetables.

or

**Roasted Fillet of Salmon**

with spinach cream sauce, Israeli couscous and fresh seasonal vegetables



**Ontario Fresh Fruit Crumble**

with Milanese vanilla ice cream

or

**Tiramisu**



**Coffee or Tea**



31.99 per person

*taxes and gratuities not included.*

# Cocktail Party Platters

**Chicken and Shrimp Wontons** 39.99 (24 pieces)

**Coconut Shrimp** 59.99 (24 pieces)

**Miniature Homemade Tacos** with Mediterranean vegetables, artichokes and fontina cheese 39.99 (24 pieces)

**Beignet Soufflé** 31.99

**Spicy Banana Fritters** 31.99 (24 pieces)

**Chefs Trio of Dips** the chefs daily selection of delicious assorted dips, served with assorted flat breads 39.99

**Fresh Fruit Platter**

an assortment of seasonal fresh fruits 59.99

**Crudité Platter** fresh cut vegetables with your choice of blue cheese or cumin and maple dip 39.99

**Cheese Platter** an assortment of cheeses 69.99

**Antipasto Platter** an assortment of cured meats, grilled vegetables, cheese, olives and accompaniments 59.99

**Piquant Platter**

Piri Piri Chicken Bites, Vegetable Samosa's with sweet and spicy sauce, Crispy Baby Back Rib Bites with fiery barbecue sauce, Homemade Jerk Chicken Taquitos 49.99

**Feta Bruschetta Platter** 34.99

**Assorted Dessert Bars and Squares** 34.99

*taxes and gratuity not included*

# Lunch Menu



**Soup of the Day**

or

**The Small Green Salad**

herb vinaigrette



**Pasta Primavera**

with gemilli noodles, olive oil, fresh herbs and fresh green vegetables

or

**8 oz. Certified Angus Beef Burger**

on a sesame seed bun, tomato, dill pickle and lettuce

or

**Portobello Mushroom and Brie Sandwich**

multigrain bun, sweet potato fries, roasted tomato mayo



**Assorted Bars and Squares**



**Coffee or Tea**



17.99 per person  
*taxes and gratuity not included*

# Menu #1



**Soup of the Day**

or

**The Small Green Salad**

herb vinaigrette



**Vegetable Pad Thai**

red and green peppers, knappa and bok choy tossed  
with rice noodles and spicy peanut sauce

or

**Roasted Chicken Supreme**

Ontario peach glaze, toasted cashews,  
mini red potatoes and garden vegetables

or

**Market Fresh Fish**



**Ontario Fresh Fruit Crumble**

with Milanese vanilla ice cream

or

**Tiramisu**



**Coffee or Tea**



29.99 per person  
*taxes and gratuity not included*