



Sheraton

sweet OR savory

cityhouse Dinner Menu

Soups

BAKED FRENCH ONION SOUP \$7.00
Laced with brandy, crowned with molten provolone & parmesan.

SMOKED CHICKEN TORTILLA SOUP \$7.00
Avocado, sour crème, cilantro and red onion.

CHEF'S DAILY CREATION \$7.00

Appetizers

SPINACH & ARTICHOKE STUFFED PORTOBELLO MUSHROOM \$9.00
Roasted tomato crème, manchego gratinee.

JUMBO LUMP CRAB CAKE \$9.00
Sandwiching a fried green tomato slice, grilled corn salsa, roasted poblano and tomato sauce.

COLOSSAL SHRIMP COCKTAIL \$9.00
Chipotle and tamarind cocktail sauce.

CHICKEN WINGS \$8.00
You choose grilled or fried. Served your way: BBQ, spicy red, plain, honey BBQ, glazed with honey and sherry vinegar reduction.

CHARCUTERIE PALETTE \$10.00
With duck liver pate, assorted cured meats, marinated olives, smoked almonds, grilled rustic bread, horseradish grain mustard, sundried tomato aioli.

Salads

CITYHOUSE SALAD \$8.00
Baby mix greens, pear tomatoes, goat cheese, balsamic vinaigrette.

WATERMELON AND PAPAYA SALAD \$9.00
Jicama, organic local greens, avocado, tequila vinaigrette.

SPICY SHRIMP SALAD NICOISE \$9.00
Haricot vert, red onions, fingerling potatoes, boiled egg.

THE CITYHOUSE WEDGE \$8.00
Organic iceberg, Point Reyes blue cheese, maple pepper bacon, tomatoes, chopped egg, grilled bermuda onion, champagne tarragon dressing.

TEXAS CAESAR \$8.00
Romaine lettuce, creamy caesar dressing, shredded parmesan, focaccia crouton.

CLASSIC COBB \$9.00
Butter lettuce, grilled & sliced chicken breast, tomatoes, cured bacon, crumbled blue cheese, chopped eggs, sliced avocado, buttermilk ranch dressing.

ENHANCE YOUR SALAD

GRILLED CHICKEN \$3.00

SIRLOIN \$4.00

GRILLED SHRIMP \$5.00

GRILLED SALMON \$5.00

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Sheraton Arlington Hotel

1500 Convention Center Drive · Arlington, TX 76011 · Reservations: (817) 548-2836

www.sheratonarlingtonhotel.com



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Chairman's Reserve Premium Certified From

The Broiler

Entrees include a choice of (1) sauce and (1) side. Seafood can be prepared grilled, pan seared or roasted.

TENDERLOIN 8 OZ.	\$33.00
FLAT IRON 10 OZ.	\$24.00
CHEF'S FRESH CATCH	\$23.00
NEW YORK STRIP 14 OZ.	\$32.00
BASEBALL CUT SIRLOIN 8 OZ.	\$23.00
RACK OF LAMB (2 DOUBLE CHOPS)	\$35.00

SAUCES

Classic Béarnaise, Port Wine and Point Reyes Blue Cheese Glace, Shiner Bock Demi Glaze, Green Peppercorn Butter, Truffled Wild Mushroom Bordelaise

PREPARED OSCAR STYLE	\$6.00
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cityhouse Signature Steak \$34.00

Texas heritage comes alive with a taste of the Chisholm Trail. Our hand carved, bone-in 16 ounce cowboy cut rib eye served with red chili onion straws and draped in another Texas favorite – Shiner Bock demi glace.

SIDES \$5.00

Grilled Asparagus, Sautéed Spinach, Mac and Cheese, Garlic Cream Yukon Mashers, Crispy Tempura Onion Rings, Hand-Cut Steak Fries, Sweet Potato Fries, Pesto Couscous, Grilled Broccoli

Entrées

WILD SCALLOP CAPRESE	\$18.00
Pesto couscous, roasted red peppers, toasted pine nuts, lemon oil.	

ALASKAN HALIBUT	\$29.00
Chanterelle mushrooms, leeks, sweet peas, fingerling potatoes, chives, lemon beurre blanc.	

VEAL CHOP	\$38.00
Wilted greens, shitake mushrooms, marsala butter pan sauce.	

SHINER BOCK BRAISED SHORT RIB	\$36.00
Creamy wild mushroom polenta.	

VEGETARIAN PENNE PASTA	\$18.00
Artichoke hearts, sweet peas, fava beans, asparagus tips, sage, charred tomato sauce, mozzarella cheese.	

BACON WRAPPED ATLANTIC SALMON	\$34.00
White port, key lime butter, fresh green apple pico de gallo, grilled broccoli.	

PAN SEARED ALL NATURAL CHICKEN BREAST	\$19.00
Fennel pan jus, spinach salad, fried prosciutto.	

Executive Chef, Wayne Thomas

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