SOUP AND SALAD

SOUP DU JOUR / 7

EAST COAST CHOWDER haddock, clams, mussels, shrimp, bay scallops / 9

B.L.T. SALAD* romaine, goat cheese, cucumber, tomato, pecans, wagner farms bacon, buttermilk dressing / 10

PEAR & BLUE CHEESE* baby spinach, walnuts, creamy maple dressing / 9

GRILLED VEGETABLE SALAD* seasonal vegetables, mixed greens, balsamic-fig vinaigrette, parmesan / 8

TCG CAESAR SALAD* traditional dressing, puff croutons, peppered bacon, semi roasted tomato / 10

ROASTED BEET SALAD* baby spinach, feta cheese, lemon honey dressing, heirloom tomato / 9

STARTERS

WARM CRAB SALAD blue crab, crisp vidalia onion, tarragon cream, julienne vegetables / 13

FO'S POPCORN LOBSTER skewered east coast 6oz lobster tail, chipotle honey, tomato fennel slaw / 18

SHRIMP TEMPURA jumbo black tiger shrimp, ponzu, radish salad / 12

TUNA TARTAR TACOS wasabi cream, citrus soy, black sesame / 13

P.E.I. MUSSELS* red curry, coconut, lemongrass, ginger, cilantro / 12

FLASH FRIED CALAMARI premium loligo calamari, bell peppers, chipotle sour cream, mixed greens / 13

MEAT AND CHEESE* boar prosciutto, wagner farms genoa, duck confit, artisinal cheeses, dijon, crostini / 14

THE GRILL NACHOS tex mex chicken, tomato, avocado, sour cream, petite greens / 11

BAKED GOAT CHEESE* provencal herbs, tomato sauce, warm ciabatta / 13

WALNUT & BRIE EGG ROLL sour cherry compote, petite greens / 13

SHORT RIB & SCALLOP* ontario beef, diver scallop, carrot, potato, cabernet demi / 14

ENTREE

BUTTERMILK FRIED CHICKEN 1/2 chicken, chipotle honey drizzle, bacon cream corn / 24

CRISPY BRAISED PORK* odobo spiced, caribbean rice, quick fried vegetables / 24

WILD BOAR OSSO BUCCO* five onion risotto, red stag reduction, green beans, grana padano / 29

BRAISED BEEF SHORT RIB* ontario beef, crispy onion, red wine reduction, green beans, crushed potatoes / 27

DUCK CONFIT RAVIOLI forest mushroom, pearl onion, rosemary, thyme, cabernet reduction, grana padano / 26

TCG SIGNATURE BURGER* 8 oz ground chuck, bbq short ribs, aged cheddar, frizzled onions, pomme frites / 21

SURF AND TURF BURGER* 8 oz ground chuck, shrimp, lobster, brie cheese, parmesan truffle pomme frites / 24

KOBE BURGER ROYALE* cheese, caramelized onions, lettuce, tomato, truffle aioli, berkshire bacon, provolone / 24

GNOCCHI butternut squash, mascarpone, toasted walnuts, brown butter / 18

FOREST MUSHROOM RISOTTO* roasted parsnip, grana padano, fresh thyme leaves / 19

CHICKEN BREAST savoury cranberry-brie stuffing, potato turnip mash, brussel sprouts, pecans, pan jus / 24

SEAFOOD

FLIGHT OF LOBSTER nova scotia lobster tail, lobster pot pie, crisp lobster ravioli, crushed red potatoes, drawn butter / 40

POTATO CRUSTED HALIBUT* winter squash, heirloom carrots, green pea puree / 32

SEAFOOD PAELLA* diver scallops, jumbo shrimp, chorizo, saffron, bell peppers, fennel, tomato, scallion / 32

BUTTER POACHED SALMON* zucchini, quinoa, tomato, buerre blanc, spinach / 28

SEARED YELLOWFIN TUNA* miso marinated, warm quinoa salad, edemame, served rare / 34

MEAT

comes with a choice of side: triple baked loaded potato, truffle crushed, pomme frites, dauphinoise

TCG SIGNATURE TENDERLOIN* 8oz ontario corn fed, horseradish crust, whole grain mustard sauce/ 36

TCG STRIPLOIN* 14oz AAA angus beef, herb rubbed, pan seared, yorkshire pudding, natural jus / 34

FLAT IRON 8oz ontario flat iron, wok vegetables, asian spice / 28

BERKSHIRE PORK CHOP* brined wagner farms chop, savory dressing, pear compote, bacon / 30

ROASTED LAMB* full new zealand rack, roasted root vegetables / 38

We take great pride in the quality of the food being prepared for you. Scratch cooking takes time…fast food… well, that's fast food! At busy times please allow up to 30 minutes for the Chef and his staff to prepare your meal.

ONE BILL & AN 18% GRATUITY WILL BE PRESENTED TO TABLES FOR GROUPS OVER 12.
PLEASE NOTIFY YOUR SERVER BEFORE ORDERING FOR ALTERNATIVE BILLING ARRANGEMENTS.

*ITEM CAN BE MODIFIED AS A GLUTEN-FREE SELECTION

the CITY grill

WINE SPECTATOR
AWARD OF EXCELLENCE 2012 & 2013

AMUSE YOUR BOUCHE
FIRST PLACE 2012 & 2013

WINDSOR EATS
BEST RESTAURANT 2012

SIGNATURE COCKTAILS

CINNAMON CARAMEL APPLE CIDER toasted caramel whisky, caramel liquor, cinnamon, apple cider / 9
POMEGRANATE PEAR COOLER grey goose la poire, pomegranate liquor, pear nectar, pomegranate juice / 9
BLUEBERRY ORANGE SPARKLER (must order 2 at a time) blueberry vodka, fresh orange juice, sweet sparkling white wine, blueberry juice / 15
SWEET GINGER SAKE lychee liquor, sake, ginger beer, fresh ginger / 7
MAPLE MANHATTAN crown royal maple, sweet vermouth, maple syrup, bitters / 9
AUTUMN HARVEST SANGRIA sweet white wine, peach schnapps, apple cider, fresh pear and apple, hint of maple syrup, cinnamon / 9
BERRY & CITRUS FIZZ tanqueray 10 gin, blueberry liquor, white cranberry juice, blueberry juice, fresh orange and lime juice, sugar, soda / 7
CRANBERRY MOJITO spiced rum, muddled mint and lime, fresh cranberry sauce, brown sugar, soda /8
WALKERVILLE OLD FASHIONED canadian whisky, orange rind, brown sugar, orange bitters / 9
BLT CAESAR vodka, smoked bacon rim, horseradish, fresh lettuce, bacon strip / 7

SIGNATURE MARTINIS (3oz)

PUMPKIN SPICE irish cream, vanilla cake vodka, creme de cocao, cinnamon, pumpkin spice / 9
POMEGRANATE vodka, pomegranate liquor, triple sec, fresh lime juice, pomegranate juice / 10
APPLE PIE caramel vodka, apple liquor, cinnamon schnapps, apple cider, cinnamon sugar / 9
LYCHEE PEAR grey goose la poire, lychee liquor, pear nectar, fresh lime juice / 11
ESPRESSO irish cream, vanilla vodka, espresso, milk, cream / 10
CRANBERRY CHERRY grey goose cherry noire, apricot liquor, cranberry sauce, cranberry juice/ 11

BOTTLED BEERS

DOMESTIC canadian, coors light, blue, blue light, budweiser, bud light, mill st. organic, mill st. stock ale, mill st. tankhouse / 5
PREMIUM bud light lime, mgd, keith's, keith's red, guinness, carlsberg, innis & gunn, bud light platinum / 6
IMPORTED corona, heineken, stella, 1664 blanc. / 5.50

ON TAP

rolling rock, stella, keith's, shock top, guinness, kronenbourg, kronenbourg blanc, somersby / 8
feature draft of the month / 8

COOLERS

smirnoff ice, mike's hard lemonade, mike's hard cranberry / 7

VODKA

HOUSE banff ice / 6
PREMIUM assorted smirnoff flavoured vodka, absolut, ketel one, effen, stolichnaya, grey goose, grey goose l'orange, grey goose cherry noir, grey goose pear, skinny girl tangerine, skinny girl cherry, chopin, crystal head, russian standard, belvedere, ciroc peach, ciroc red berry / 7
ULTRA PREMIUM stolichnaya elit, ultimat /10

COGNAC

HOUSE hennesey vs, courvosier vs, remy martin vsop /8
PREMIUM courvosier xo /21

WHISKEYS & BOURBON

HOUSE canadian club / 6
PREMIUM cc classic, crown royal, crown royal black, jack daniels, jim beam, jim beam red stag, makers mark, forty creek, cc sherry cask, cc reserve, connemara irish, jack daniels honey, dock 57, killbeggan, jameson, collingwood, crown royal maple, black velvet / 7

RUM

HOUSE captain morgan white / 6
PREMIUM captain morgan black, captain morgan spiced, appleton, malibu, gosling black seal, bacardi limon / 7

GIN

HOUSE gordon's / 6
PREMIUM bombay sapphire, tanqueray ten, hendrick's / 7

SCOTCH

HOUSE ballatine's
BLENDED SCOTCHES chivas regal 12 yr, j&b rare, JW red
SPEYSIDE balvenie 12yrs, glenlivet 12yr, macallan 10yr, macallan 15yr
HIGHLANDS highland park 15yr, glenmorangie 10yr, talisker 10yr
ISLAY bowmore 12, lagavulin 16

TEQUILA

HOUSE tequila sauza / 6
PREMIUM jose cuervo gold /7, patron silver / 10, patron anejo / 15, patron café / 10

all spirits, beer and cocktails include tax

we want to thank the Mady family for generously allowing us to use the histrorical photographs you see displayed