

Cityhouse is a hidden treasure of sight, sound and taste. Delight in one of the best restaurants in the nations capital as our Chef's innovative cooking demonstrates just why Washington is one of the restaurant capitals of the world. Our menu changes with the seasons and is always fabulous. Our seafood is fresh from the nearby Chesapeake Bay and waters beyond.

See if you agree with food critics who have proclaimed the culinary delights to be "high and mighty good".

Our outstanding wine list features fine vintages from all over the world.

We are open for dinner seven nights a week from 5:00pm – 10:00pm. Cocktails are offered from 4:00pm – 11:00pm.

Appetizers

10

Maine Lobster & Louisiana Grayfish Ravioli
Plumped in a Sumptuous Cream Sauce penetrated with Basil

8

Creamy Hummus
Delightfully satisfying, served with a dollop of Mushroom or Olive Tapenade

10

Chesapeake Lump Crabmeat Dip*
A Hallmark appetizer accompanied by copious quantities of Toasted Crostini & Gourmet Crackers

12

Fried Calamari
Succulent Fried Squid flanked by a bold contrast of Thai Chili and Saffron Garlic Aioli sauces

10

Pan Seared Asian Dumplings
served with Pepper Flaked Soy Sauce and Pickled Ginger

Soups

6

House Smoked Tomato Soup
Garnished with Mini Brie Sandwiches

7

New England Glam Chowder
A Traditional Favorite!

6

Chef's Soup Du Jour

Salads

7

Mixed Green Salad
Herbed Brie, Candied Walnuts, Dried Cherries and Orange Vinaigrette

7

Caesar Salad
White Anchovy, Grilled Groupons
Add Grilled Salmon . . . 14 Add Grilled Chicken . . . 12

16

Gobb Salad*
Tomato, Chicken, Egg, Bleu Cheese, Bacon, Avocado,
and Lemon Dijon Vinaigrette

18

Sesame Crusted Sashimi Tuna Salad*
Lentil-Chick Pea Relish, Pineapple Mango Salsa, California Greens

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Sandwiches

(All Sandwiches are Served with choice of Homemade Potato Chips, Signature Garlic Fries or Fresh Fruit)

11

Half Pound Angus Burger*

Toasted Kaiser Roll, Lettuce, Tomato, Onion, Herb Spread

12

Classic Reuben

Marble Rye, Lean Corn Beef, Sauerkraut,
Traditional Thousand Island dressing, Swiss cheese

11

Chef's Signature Club

Turkey, Ham, Cheddar Cheese, Lettuce,
Tomato, Bacon, Toasted Multi Grained Bread

11

Chicken Club on Giabatta*

Giabatta Roll, Lettuce, Tomato, Onion,
Herb Spread, Tomato Cucumber Salad

16

New York Steak

Grilled Sirloin Smothered in Onions and Mushrooms
Served on Toasted Giabatta Roll

15

Ghesapeake Crab Cake*

Toasted Kaiser Roll, Lettuce, Tomato, Onion, Creole Remoulade

Specialties

28

Grilled Wild Salmon*

A robust recipe featuring a marinade infusion of rosemary, accompanied by Olive Tomato Relish,
Portobello Mushroom Ravioli and Tender Fleshy Asparagus drizzled with lime butter

26

Down Home Chicken*

Mashed Potatoes, Green Beans and Chicken Gravy

32

Grilled Black Angus Sirloin Steak*

Garlic Mashed Potatoes, Asparagus, Carrot Batonnet, Sweet Potato Tumbleweed

34

Oven Roasted Beef Tenderloin*

Mushroom Risotto, Potato Crisp, Bitter Green Salad, Roasted Shallots, Demi Glace

36

Filet and Sea Bass Combination*

Mushroom Risotto, Asparagus, Julienne Vegetables, Roasted Garlic Demi Glace, Sweet Potato Tumbleweed

30

Herb Crusted Rack of Lamb*

Polenta Cake, Wilted Spinach, Dried Cherry Glace, Sweet Potato Tumbleweed

26

Grilled Pork Tenderloin*

The flavor of this "tender tenderloin" is unmatched and exceptionally complimented with
our savory Braised White Beans, Tender Spinach, and Natural Jus

32

Seared Sea Bass*

Golden Beets, Sautéed Spinach, Red Beet Beurre Blanc

32

Maryland Crab Cakes*

Fingerling Potatoes, Julienne Vegetables, Bitter Green Bouquet, Roasted Garlic Aioli

26

Gajun Chicken Linguine*

A Pan Seared Experience that will light up your life, featuring our intensely Gajun Spiced Chicken Breast
with a Medley of Fresh Vegetables enhanced with almonds, butter, cream & white wine

24

Seafood Risotto*

Creamy Arborio Rice tossed with fresh Mussels, Clams, Shrimp, Salmon and Sea Bass