

DINNER



SALADS

Cobb 11.95

Romaine lettuce tossed with green goddess dressing, egg, tomato, chilled chicken, crumbled bleu cheese, cheddar cheese, bacon and avocado.

Berry Salad 11.95

Fresh strawberries, dried cranberries, mandarin oranges, toasted almonds, romaine lettuce, a spicy chicken breast and a side of raspberry vinaigrette.

Chicken Fajita 13.95

Our special chicken fajitas served over romaine lettuce with cheddar cheese, salsa and cool ranch dressing in a tortilla shell.

CPG Salad 11.95

Romaine lettuce, green beans, broccoli, sweet yellow pepper, plum tomato, rotini pasta, diced chicken and tossed with parmesan cheese and Italian dressing.

Seared Ahi Tuna Salad ^{CPG} 13.95

Fresh Ahi Tuna coated in sesame seeds, seared rare and served over chilled Soba noodles tossed in a Thai peanut sauce with red peppers, carrots and scallions.

To the following items, add Grilled or Crispy Chicken 3.00. Add Salmon or Shrimp 5.00. Add Steak or Ahi Tuna 6.00.

Asian Citrus 8.95

A sesame and soy citrus dressing tossed with romaine lettuce, scallions, peapods, sesame seeds, cucumber, mandarin oranges, red peppers and chow mein noodles.

Granny Smith Apple CPG 8.95

Baby field greens, granny smith apples, crumbled bleu cheese, toasted almonds, shaved red onions and plum tomatoes with a balsamic vinaigrette.

Spinach and Goat Cheese 9.95

Baby spinach with spicy candied pecans, bacon, goat cheese, mandarin oranges, shaved red onion, red pepper, dried cranberries and served with a Low Fat Honey Mustard.

Field Greens 7.95

Baby field greens with plum tomatoes, shaved red onion, cucumber, seasoned croutons and your choice of dressing. Small portion 4.95.

Caesar 7.95

Small portion 4.95.

DRESSINGS: Balsamic Vinaigrette, Bleu Cheese, Caesar, Fat-Free French, Low Fat Honey Mustard, Italian, Raspberry Vinaigrette, Green Goddess, Asian Citrus, Ranch, Thousand Island, Wasabi Vinaigrette



We're so pleased you've joined us today. We invite you to relax and enjoy fine food and drink, the conviviality of friends, attentive service and our tasteful unique atmosphere. As independent operators, we welcome your feedback and suggestions. Please feel free to ask for Ted, Michael or Arnie to voice your ideas or concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. An 18% gratuity will be added to parties of 6 or more. Certain items on our menu contain alcohol. Menu descriptions do not include all items used in their preparation. Please notify your server of any allergies.

We sincerely appreciate your business.

APPETIZERS

Beer Battered Onion Rings Served with ranch dressing and BBQ sauce	7.95
Calamari Served with cocktail sauce	11.95
Crispy Green Beans Served with Ranch dressing and Cajun mayonnaise	8.95
Hand Rolled Mozzarella Marinara (5)	7.95
Whole Steamed Artichoke Served with drawn butter and an herb mayonnaise	8.95
Chipotle Chicken Wings (8)	8.95
Cajun Chicken Egg Rolls (4) CPG Spicy chicken with mozzarella cheese. Served with a honey mustard sauce.	8.95
Baked French Onion Soup	5.95
BBQ Chicken Quesadilla	9.50
Baked Goat Cheese in Marinara Served with garlic toast points CPG	9.95
Chef Soup of the Day 3.95/cup	4.95/bowl

BB_Q

House Specialty - Our homemade BBQ sauce! all dishes served with choice of soup, field green or Caesar salad & choice of side dish. Add French Onion soup \$2.50

Skirt Steak CPG 20.95

Tender skirt steak marinated overnight in our house BBQ sauce and served open faced on garlic toast with fried onions. 1/2 portion 14.50.

Baby Back Ribs		19.95
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A full slab of lightly smoked baby back ribs. Half Slab 13.50.

Bone-In Pork Chop 17.95

14 oz. bone-in char-grilled pork chop

Rib and Skirt Steak Combination 21.95

A half slab of baby back ribs and a half portion of skirt steak.

SPECIALTIES

all dishes served with choice of soup, field green or Caesar salad & choice of side dish. Add French Onion soup \$2.50

10 oz. New York Strip 22.95 7 oz. Filet 23.95

Southwestern Fajitas CPG

Sweet peppers and Spanish onions sautéed in our special fajita broth and served with guacamole and salsa. Choose either Shrimp 18.25, Steak 18.25, Chicken 16.25,

Portobello mushroom 15.25 or a combination of any two 20.95.

Half of Roasted Chicken

15.95

We slow roast our chickens each day just before dinner service so we may be out from time to time. Choose a style: herb broth, honey broth, or BBQ. Served with your choice of side dish.

time. Choose a style: nerb broth, noney broth, or BBQ. Served with your choice of side dish.

Chicken Teriyaki

A char-grilled boneless breast marinated in teriyaki sauce served with your choice of side dish.

Chicken Bruschetta 15.95

A sautéed boneless breast topped with sautéed spinach, fresh tomatoes and Portobello mushrooms. Served with your choice of side dish.

Pot Roast CPG 16.95

15.95

15.95

Tender, slow roasted pot roast with sautéed carrots, celery, onions and served over garlic mashed potatoes.

Meatloaf CPG
A double stack of our homemade meatloaf served over garlic mashed

potatoes and smothered in a red wine mushroom sauce.

Bourbon Pecan Chicken

Lightly floured and sautéed boneless breast topped with a brown sugar and pecan crust and served with a Kentucky Bourbon brown sauce. Served with garlic mashed potatoes.

SIDES A la carte 3.95 Cottage Chips Cole Slaw

Garlic Mashed Potatoes Wild Rice Baked Potato

French Fries Broccoli Baked Sweet Potato

Garlic Green Beans Sweet Potato Shoestrings

FISH & PASTA all dishes served with choice of soup, field green or Caesar salad & choice of side dish. Add French Onion soup \$2.50

13.95 Vegetable Penne CPG Zucchini, squash, artichoke hearts, mushrooms, spinach, with a light tomato cream sauce.

13.95

Broccoli Alfredo Broccoli with fettucini pasta finished in our own Alfredo sauce.

Add chicken 3.00. Add Salmon or Shrimp 5.00. No side dishes with pasta.

Cashew Tilapia CPG 18.95

A sautéed fillet coated in fresh cashews and topped with a Thai peanut sauce.

19.95 Salmon

One of our house specialties - available four ways: Vesuvio style, Horseradish encrusted, BBQ or Blackened.

19.95

A steak cut sprinkled with our house blackening spice, char-grilled rare and served with a side of Wasabi Vinaigrette.

Lake Superior Whitefish Al Forno CPG 18.95

Pan broiled in lemon and white wine with a parmesan cheese and garlic butter crust.

Our fish selections can be prepared in any number of ways. Please ask your server for suggestions.

GOURMET BUILD YOUR OWN BURGERS all burgers are served with City Park

Cottage Chips Add a house salad or soup for 1.95. Add French Onion soup for 2.50.

8.95 Black Angus Burger CPG

Cooked to your preference and served with your choice of toppings, cheeses and bread.

Chicken Breast 8.95

Grilled chicken breast served with your choice of toppings, cheeses and bread.

Turkey Burger CPG 9.95 Our own recipe with a mix of white and dark meat makes this burger special. Served with your

choice of toppings, cheeses and bread.

Veggie Burger 8.95

Grilled and served with your choice of toppings, cheese and bread.

BREADS: Black Bread, Brioche Bun, Onion Roll, Multi-Grain Bun CHEESE: American, Swiss, Cheddar, Mozzarella TOPPINGS: Sautéed Onions or Mushrooms, Fried Onions, Bacon, Raw Onion, Blackening Spice, Teriyaki Sauce, Barbecue Sauce .95 extra: Crumbled Bleu Cheese, Avocado

SANDWICHES & WRAPS all sandwiches are served with City Park Cottage Chips

Add a house salad or soup for 1.95. Add French Onion soup for 2.50.

Buffalo Chicken Wrap 9.95 Spicy fried chicken, romaine lettuce, tomato, Monterey Jack cheese and ranch

dressing served in a grilled flour tortilla.

Pulled BBQ Chicken CPG 8 95

Pulled white meat chicken sautéed in our house BBQ sauce with fried onions and served on a toasted pretzel roll.

Pulled Pork 8.95

Pulled pork sautéed in our house BBQ sauce. Served on a toasted pretzel roll.

Blackened Tilapia CPG 11.95

Lightly seasoned with our house blackening spice and sauteed. Served on toasted black bread with an herb mayonnaise and baby field greens.

Vegetable Club 10.50

Sliced cucumber, avocado, shaved red onion, leaf lettuce, tomato, Portobello mushroom and provolone cheese served on a toasted ciabatta bun with an herb mayonnaise.

Sirloin Steak Sandwich Marinated sirloin grilled and topped with Mozzarella cheese, tomato and fried onions. Served

on a hoagie roll with cottage chips.

12.95 BBQ Beef Brisket CPG

Slow smoked beef brisket simmered in our house BBQ sauce and served on a toasted onion roll.

BBQ Chicken Wrap

BBQ chicken, Monterey Jack cheese, tomatoes, fried onions, lettuce and ranch dressing served in a grilled flour tortilla.

Chicken Caesar Wrap

Chicken, Monterey Jack cheese, tomatoes, lettuce and Caesar dressing served in a grilled flour tortilla.



DESSERTS

DESSERT SHOTS

2.25

6.95

an individual size

Warm Apple Crisp

With cinnamon ice cream

Warm Bread Pudding

With Kentucky bourbon sauce and cinnamon ice cream

Carrot Cake

Flourless Chocolate Cake

Hot Fudge Sundae

With vanilla bean ice cream 4.95

Fresh Fruit Sorbets 4.95

DESSERTS TO SHARE

big enough to share

Warm Apple Crisp With cinnamon ice cream

Warm Bread Pudding With Kentucky bourbon sauce and cinnamon ice cream

Carrot Cake

Flourless Chocolate Cake

Hot Fudge Sundae

With vanilla bean ice cream

Warm Fudge Brownie

Key Lime Tart

Gluten Free Cheescake

Mile High Ice Cream Cake

Fresh Baked Chocolate Chip Cookie

NON-ALCOHOLIC

SPARKLING WATER

STILL WATER

Radoit

Fvian

REPUBLIC OF TEA (ICED) BOTTLED

Peach Decaffeinated Raspberry

Blackberry

JUICE

Apple Cranberry **Pineapple** Grapefruit **Pink Lemonade Tomato**

COCA-COLA BEVERAGES

Refillable

Coke Sprite Zero Caffeine-Free Diet Coke Sprite

Diet Coke Freshly Brewed Iced Tea

Coffee

GLUTEN-FREE MENU AVAILABLE UPON REQUEST.

D-06/12



Barg's Root Beer