

**CHRISTOPHER'S
CITY HOTEL RESTAURANT
& SALOON**

22768 Main street

Columbia Ca 95370

209-532-5964 Restaurant

209-532-1486 Saloon

www.cityhotelrestaurant.com

Open Wednesday-Sunday 11am-2pm for Lunch in Dining room & Saloon

5pm to 8pm for dinner service in dining room.

Lunch menu offered in Saloon for 5pm to 8pm.

**Event space available for private parties. Catering
available for any size party. Full bar available.**

Seafood Stew

New England style clams, PEI mussels, shrimp & trigger fish \$26

Lemon Saffron Risotto with Salmon

with sun dried tomatoes, basil & toasted almonds topped with pan seared salmon & beurre blanc \$19

Sweet potato Gnocchi

Topped with mushroom, pancetta & stoneground mustard,
Gorgonzola cream sauce \$17

Pasta

Lasagna al Forno

Ground Top sirloin, Italian sausage, onions, mushrooms, tomatoes,
spinach, mozzarella parmesan cheese with fresh pasta sheets baked to
perfection \$16

Mushroom Lasagna

Sautéed garlic, button mushrooms and fresh herbs with mozzarella, pomodoro
And homemade pasta sheets, slowly baked to perfection \$13

Fresh Penne pasta

with smoked chicken, red onion, mushrooms, sun dried tomato
& basil in light white wine cream sauce \$17

***Spaghetti Pomodoro**

Ripe tomatoes, garlic, onion, basil & topped with Parmesan cheese \$12

***Spaghetti Aglio y Olio**

Spaghetti with olive oil, garlic, pepper pods & fresh herbs \$10

Saloon & Restaurant Lunch

Appetizers

-Tomato Bruschetta-

Grilled Kalamata roasted pepper bread, pesto, baby heirloom tomatoes drizzled with Hurst Ranch olive oil & reduced balsamic. \$10

-Deep fried Shrimp-

with cucumber salad & chipotle tartar sauce. \$12

-Honey Sesame Chicken Lettuce Wraps-

Honey, sesame pan seared chicken with julienned carrots, red onion, Mirliton & green onion wrapped in baby gem lettuce with a side of Asian dipping sauce. \$12

Salads

-Wedge Salad-

Baby gem lettuce with blue cheese, bacon & tomato. Sm-\$7 Lg- \$12

-Chicken Caesar-

Chicken on a bed of romaine hearts, homemade Caesar dressing & grilled homemade Kalamata olives & roasted red pepper bread. \$15

Mains

-Open Face Grilled Rib Eye Sandwich-

On a Kalamata roasted pepper bread with mushrooms, Brie & veal demi-glace. \$16

-Fish & Chips-

8 oz. trigger fish, beer battered & deep fried with fries & remoulade. \$13

-Chicken Sandwich

8 oz. chicken breast, on olive pepper bread with basil, tomato, red onion, Swiss cheese & roasted garlic aioli. \$13

-What Cheer Burger-

8 oz. Certified Angus on a ciabatta roll with lettuce, tomato & red onion. \$12

-Gold Rush Burger-

8 oz. Certified Angus beef with apple wood smoked bacon & Colby cheese. \$14

-Mushroom Gorgonzola Burger-

8 oz. Certified Angus beef, sautéed mushrooms & Gorgonzola cheese. \$14

For the kids

-Kids Burger-

4 oz. Certified Angus beef on a hamburger bun with homemade fries. \$7 add cheese \$1

-Grilled Cheese-

toasted sourdough bread & Colby cheese with homemade fries \$6 Add bacon \$1.00

-Homemade Chicken Strips & Fries- \$7

Pizza On Sundays call for more info.

Restaurant Dinner Menu

Appetizers

**Can be gluten free*

Fried Artichoke Hearts

Panko crusted hearts served with garlic, lemon butter \$8

***Clams & Mussels**

with tomato, red onion, garlic, white wine, butter & fresh herbs \$13

Garlic & Truffle French Fries \$6

Salads & Soups

***Table Side Caesar for 2**

\$9 for the first person add \$5 for each additional person (Tossed table side)

***Wedge Salad**

Baby gem lettuce with blue cheese dressing, bacon, tomatoes & Gorgonzola cheese Sm. \$7 Lg. \$12

***Mixed Green**

with Honey Raspberry Vinaigrette, toasted walnut chevre quinelles \$8

***House Salad**

Mixed greens, red onion, tomato & shredded carrots \$4

Soup of the Day \$5

Entrees

***Grilled Hanger Steak**

with mashed potatoes & bacon braised greens drizzled with veal demi-glace \$22

***Steak Frites**

12 oz. pan seared New York & fresh fries \$24

Chicken Parmigiana

Panko dredged pan seared chicken breast covered in mozzarella, pomodoro, Parmesan cheese & fresh herbs over Spaghetti Pomodoro \$18

***Chicken Marsala**

Pan seared with quartered mushrooms, a reduced Marsala with mash potatoes \$18

***Pork Gorgonzola**

Served with mashed potato & broccolini topped with a mushroom, stoneground mustard, Gorgonzola cream sauce \$20

***10 oz. Bone in Karabuta Pork Chop**

with cinnamon demi-glace, mashed potato, Mirliton slaw & house made apple sauce \$29