

# Breakfast at City Limits

"Always remember that you are unique, just like everyone else..."  
Margaret Mead

## Keith's Famous Chicken Fried Steak & Eggs \* — \$16

8 oz House cut round steak, tenderized and battered with our house seasonings served with 2 eggs any style sausage gravy breakfast potatoes and Toast

## Any Way You Want It \* — \$13

2 eggs any style with 4 strips of bacon or 4 sausage links served with breakfast potatoes and Toast

## Veg Head — \$13

3 egg omelette with Spinach, Mushrooms, Broccoli, Yellow Onion, Bell Peppers with breakfast potatoes and Toast

## Iron Maiden \* — \$15

3 Egg white Omelette, grilled diced chicken breast, avocado, mushrooms, bell pepper, tomato and Cheddar Cheese served with breakfast potatoes and Toast

## Keep It Real Sirloin Steak & Eggs \* — \$16

House cut 8 oz Sirloin Steak and 2 eggs any style served with breakfast potatoes and Toast

## Mile High Omelette \* — \$13

Diced pepper onions and ham 3 egg omelette served with breakfast potatoes and Toast

## Cheese Please Omelette — \$12

Choice American, Swiss or Pepper-Jack Cheese 3 egg omelette served with breakfast potatoes & Toast

## Everything is Beautiful Our House Biscuits & Gravy \* — \$10

2 House made biscuits and Sausage Gravy & breakfast potatoes  
- add Bacon or Sausage Links \$3 or Eggs any style \$3 \*

## Oasis on the Plains \* — \$13

Two Buttermilk Pancakes served with 2 eggs any style 2 bacon strips and 2 Pork Sausage links Served w imitation Maple Syrup & Butter  
- Add Real Vermont Maple Syrup \$2

## Our House Pancakes — \$10

Full Stack of 3 Buttermilk Pancakes served with imitation Maple Syrup and Butter

- Short Stack 2 Cakes \$ 8 Add Real Vermont Maple Syrup \$2

## When in France French Toast — \$10

3 slices of Texas Toast dipped in Cinnamon egg wash served with imitation Maple Syrup and Butter

- Add Bacon or Sausage Links \$3 \* Add Real Vermont Maple Syrup \$2

Please notify your server of any allergens, we will do our best to accommodate your needs. Consuming Raw or Undercooked proteins may increase your risk of food borne illness, particularly if you have certain medical conditions.

## Sides

Toast White or Wheat \$3  
Sausage Links or Bacon \$5 Ham \$5  
Egg \$3  
Egg Whites \$3  
Avocado \$4  
5 oz Chicken Breast \$7  
Breakfast Potatoes \$4  
Real Maple Syrup 2 oz \$2

## Beverages

Coffee \$3  
Tea \$3  
Hot Cocoa \$3  
2% Milk \$3.50  
Orange Juice \$3.50  
Tomato Juice \$3.50

"Food Is Our Common Ground, A Universal Experience"

James Beard

## *Boozy Morning Drinks*

Our House Bloody Mary \* — \$10

Kettleone Vodka with Zing Zang Bloody Mary Mix, garnished with Celery, Pickle and Bacon

City Limits Mimosa \* — \$10

Fresh Orange Juice & Prosecco

Hastings Coffee \* — \$10

Baileys Irish Cream, Jameson Irish Whiskey & Coffee over Ice

Hair O The Dog \* — \$8

Budweiser and a Tomato Juice

"But finally, there is one other quality I would mention among these that I believe will fit you for difficult and important posts. This is a healthy and lively sense of humor." Dwight D. Eisenhower

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# LUNCH CITY LIMITS

## Soup & Salad Bar

Chef Keith's house made soups fresh greens and an array of 27 fresh vegetables & fruits \$13

## HAND HELDS

### Rueben \*

Thinly sliced corned beef, served on grilled marbled rye with sauerkraut 1000 Island & Swiss cheese served with Fries & Dill Pickle Spear \$13

### Hot Pastrami\*

grilled pastrami, jalapeno corn bread & swiss served with fries & a Dill Pickle Spear \$14

### A B L T \*

Avocado Bacon Lettuce and Tomato on choice of White or Wheat Bread, served with fries & Dill Pickle spear \$12

### Chicken Tenders and Fries \*

2 Piece Jumbo Chicken Tenders served with Fries \$14

### Grilled Chicken Sandwich \*

Grilled Chicken Breast with Swiss Cheese & served on Bun served with fries & Dill Pickle Spear \$14

### B Y O Burger \*

Choice of Cheese, lettuce tomato pickle spear, bacon, grilled mushrooms, sautéed onions, jalapenos, egg, bbq sauce and Jack Daniels sauce. Served with fries & Dill Pickle Spear \$15

### Kansas Boneless Strip Steak \*

Boneless 10 oz Strip- Cooked to perfection served with fries \$17

## Lunch Special Of The Day

Ask Your Server for today's Special

## DESSERTS

### Carrot Cake

Triple layer carrot cake with cream cheese frosting \$9

### N.Y. Cheesecake

Chef's Own Topped with your choice of Caramel, Chocolate or Strawberry \$8

### Brownie Supreme

Warm Chocolate Brownie topped with vanilla ice cream \$8

### Homemade Bread Pudding

Chef's very own Bread Pudding with a Brandy Butter Sauce \$8

### Chocolate Chip Cake

A Devinely chocolate fluffy classic layer cake try it with vanilla ice cream \$9  
– add vanilla ice cream \$2

### Lemon Cake

Lemon cream layer cake topped with whipped lemon icing \$9  
– add vanilla ice cream \$2

*\* our fryers are used for all items. If you have allergies please inform your server. our fryers are not designated gluten free. While we gladly prepare items to your desired temperature, consuming raw or under-cooked proteins may increase your risk of food borne illness; especially if you have certain medical conditions*

# STARTER PLATES

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## Chicken Quesadilla\*

Shredded dark meat chicken cheddar & jack cheese bell peppers onions \$13

## Chicken Nachos\*

Shredded dark meat chicken onions, black olives, tomatoes, jalapenos and sour cream served with house pico de gallo \$13

## Jumbo Chicken Wings 6 whole wings\*

choice of Franks Spicy, BBQ, Lemon Pepper, Cajun, Honey Siracha or Naked served with Ranch Dressing \$15

## Coconut Shrimp\*

Jumbo Prawns sweet coconut lightly fried served with Orange Marmalade \$18

## Kansas Steak Fingers\*

Hand sliced USDA beef breaded & deep fried, served with chipotle ranch \$16

## Chicken Tenders\*

3 Hand cut and breaded deep fried tenders served with choice of ranch, honey mustard or chipotle ranch \$15

## Brussel Sprouts Tempura Style

Deep Fried & topped with bacon & raspberry vinaigrette \$13

# MAIN PLATES

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## Chicken Cordon bleu\*

Our Chicken cordon bleu is a comfort food classic of crispy breadcrumb-cruste boneless, skinless chicken breast wrapped around thinly sliced ham and melted cheese. \$23

## Duck Breast\*

Perfectly seared duck breast moist and juicy, with a luscious and crunchy skin topped with house made blackberry drizzle & served with wild rice \$33

## Salmon Fillet\*

Pan seared and oven finished topped with hollandaise sauce \$28

## Steak Oscar\*

10 oz USDA filet mignon topped with shredded crab meat bernaise sauce \$48

– No Crab No Problem – Grilled USDA 10 oz filet mignon \$42

## Rib eye\*

Grilled 12 oz USDA Rib eye \$33

– 16 oz \$36

## Kansas Strip Steak\*

Grilled 12 oz USDA boneless strip \$32

## One Pound Chicken Fried Steak\*

One Pound That's Right! Our Award Winning, Hand Breaded Steak served with Mashed Potatoes & Country Gravy \$25

## Jumbo Shrimp\*

Jumbo Grilled shrimp served with house made creamy risotto \$32

## Baby Back Ribs\*

Slow roasted back ribs served with Our own bbq sauce \$30

– Half rack ... 25

## Sides

Baked Potato Sweet Potato Steak Fries Sweet Potato Fries Mashed Potato Baked Mac & Cheese Sautéed Mushrooms

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# HAND HELDS

## Half Pound burger\*

your choice : American, cheddar, swiss, pepper jack, ghost pepper lettuce, tomato, onion, pickle, \$16  
– Black bean Veg Burger 15 Add on: \$1ea bacon, mushrooms, grilled onion, blue cheese butter Jack Daniels sauce

## Hot Pastrami\*

grilled pastrami, jalapeno corn bread and swiss \$14

## Crispy Chicken Sandwich\*

Lightly breaded and deep fried with lettuce, tomato swiss and chipotle rance \$15

# GARDEN SALADS

## Hail Chicken Ceasar\*

grilled chicken breast romaine lettuce croutons tossed with ceasar dressing \$14

## Smoked Salmon\*

Smoked Salmon field greens, goat cheese red onions & sliced avocado Lemon dill dressing \$16

## Soup & Salad Bar

Chef Keith's house made soups fresh greens and an array of 27 fresh vegetables & fruits \$15

# CHEF'S HOME MADE DESSERTS

## Keith's Bread Pudding

Housemade bread pudding served with Brandy Butter Sauce \$8

## N.Y. Cheesecake

Topped with your choice of Caramel, Chocolate or Strawberry \$8

## Brownie Supreme

Warm Chocolate Brownie topped with vanilla ice cream \$8

## Chocolate Chip Cake

A Devinely chocolate fluffy classic layer cake try it with vanilla ice cream \$9  
– add vanilla ice cream \$2

## Lemon Cake

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Triple layer carrott cake with cream cheese frosting \$9

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# CRAFTED COCKTAILS

**WEST KANSAS MULE** – Whiskey, amaretto, lime juice, top with ginger beer, dash of bitters, mint \$9

**MY RUM PUNCH** – dark rum white rum orange juice mango purée grenadine dash of bitters \$10

**PEACH APEROL PALOMA** – Sliver Tequila, Aperol, peach schnapps grapefruit juice \$11

**LEMON DROP - KICK MARTINI** – vodka triple sec raspberry purée lemon juice simple syrup (lemonade optional)  
» Sub Raspberry if preferred \$10

**TALL DARK & STORMY** – spice dark rum lime juice top with ginger beer \$10

**EXPRESS YOURSELF HAZELNUT ESPRESSO MARTINI** – vanilla vodka coffee liqueur hazelnut liqueur coffee garnish with 3 espresso beans \$11

# LOCAL DRAFT BEERS

<b>K C BIER CO. DUNKEL</b>	<b>16OZ \$7.5 24OZ \$12.5</b>
<b>MUNICH STYLE BROWN LAGER K.C. MO</b> – Malt flavors of caramel & toasted bread crust - hints of molasses - low bitterness - Smooth finish - balanced ABV 5% IBU 18 Malt Munich, Pilsner Hops Perle	

**VOODOO RANGER JUICE** 16 OZ \$7.5 24OZ \$12.5

**FORCE IPA FORT COLLINS CO** – This IPA will send your taste buds soaring with its brilliant flavor. It is equal parts hazy & fruit forward

» ABV 9.5% Hops Mosaic Chinook Phato Galaxy Stratta Lotus Sabro IBU 30 Yeast Ale

**3 RINGS VERTIGO IPA** 16OZ \$7.5 24OZ \$12.5

**MCPHERSON KS** – Hop forward Orange, grapefruit and citrus aromas/flavors make up this classic American IPA. - ABV 6.0% 75 IBU

**DEFIANCE BREWING CO. TRIXIE** 16OZ \$7.5 24OZ 12.5

**DELIGHT HAZY IPA HAYS KS** – Dank flavors of pithy grapefruit & pulpy fresh squeezed orange juice. Hazy & straw color in appearance with aromatic flavors of tropical fruit, citrus & apricot.

» IBU 34 ABV 6.5% Malt 2row, Flaked Wheat , Dextrine, Acid Hops Citra, Amarillo

**DEFIANCE BREWING CO.** 16 OZ \$7.5 / 24 OZ 12.5

**TWISTED LOGIK AMERICAN IPA HAYS KS** – A whirlwind of hop flavors & aroma. The nose hits you with distinct tropical fruit, tangerine & lemon notes. Soft mouth feel lends to a pronounced grapefruit & papaya showcase with a crisp malt backbone. Moderate bitterness keeps everything in balance.

» Hops Mosaic, CTZ, Falconers Malt Pale, Wheat, Dextrose, C-15 IBU 45 ABV 6.8%

**LOCAL BREW YOU SAY** – It's a gratifying connection to the land, a flavor reflection of your region and a reminder of a time when all our food wasn't processed. Few people make the same connection with beer; those who say "local beer," usually mean beer brewed in their home city, county or state.