

BOARDS

SEASONAL BURRATA

Stone fruits | Heirloom tomatoes | Herbs |
Toasted pumpkin seeds | Sourdough 22

CAVIAR

Osetra caviar | Blini | Traditional accoutrement | Vodka shooter 95

SMALL PLATES

OYSTERS ROCK

Gulf oysters | Creamed spinach | Applewood-smoked bacon | Onion | Parmesan | Gremolata 20

SAFFRON MUSSELS (P.E.I.)

White wine | Butter | Fennel | Saffron | Dijon | Seasoned baguette 18

BLUE CRAB CAKE

Louisiana lump blue crab | Green apples | Pickled mustard seeds | Dijonnaise 21

SHRIMP COCKTAIL

Four jumbo shrimp | Lemon | House cocktail sauce 18

SHRIMP PERNOD FOR TWO

Jumbo shrimp | Spinach | Garlic | Shallots | Lemon | Flambéed tableside 48

BEET HUMMUS

Crudite | Lavash 16

SOUPS & SALADS

LOBSTER & SHRIMP SALAD

Dressed cold-water seafood | Cucumber | Cherry tomatoes | Asparagus | Local greens | Florida citrus vinaigrette 28

TUNA NIÇOISE*

Bibb lettuce | Oven-cured tomatoes | Niçoise olives | Haricots vert | Soft-boiled cage-free egg | Fingerling potatoes | Dijon vinaigrette 18

CLASSIC CAESAR*

Romaine | Grated parmesan | Grilled bread 12
White anchovies upon request

LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

CHARCUTERIE & CHEESE

Jamón serrano | Peppered salami | Pheasant pâté | Marinated goat cheese | Manchego | Marcona almonds | Olives | Seasonal jams | Sourdough 28

MUSHROOM TARTINE

Blue oyster and black pearl mushrooms locally-sourced from Petrichor | Black garlic aioli | Grilled sourdough | Arugula 18

ESCARGOT

Traditional French preparation | Garlic-herb butter | Parmesan 18

STEAK TARTARE*

Chives | Dijon | Capers | Worcestershire | Egg yolk | Brandy | Toast points 28

CATALAN TOMATO SPREAD

Ragù of roasted tomato | Red pepper | Spanish olives | White anchovies | Crostini 16
Add burrata + 8

DEVEILED EGGS

Sutter's local eggs | Sterling Caviar 24

SHRIMP ROMESCO

Purée of roasted red pepper | Garlic | Almonds | Tomato | EVOO 18

\$1 per order benefits the Shuckin' Good Cause for Breast Cancer Awareness

ROASTED BEET SALAD

Goat cheese | Candied walnuts | Red wine vinegar 16

WEDGE SALAD

Bacon lardons | Heirloom tomatoes | Crispy shallots | Microgreens | Blue cheese dressing 14

APPLE-FENNEL SALAD

Local mixed greens | Crispy goat cheese medallions | Shaved fennel | Marinated apple | Marcona almonds | Blood orange mustard vinaigrette 14

CAFÉ SALAD

Local mixed greens | English cucumber | Heirloom tomato | Manchego | Toasted pumpkin seeds | Red wine vinaigrette 12

FRENCH ONION GRATINÉE

A Café tradition. Served in a whole onion 12

FEATURES

POTATO-CRUSTED GROUPEL

Shredded potatoes | Matchstick vegetables | Dijon beurre blanc MP

BRAISED BEEF SHORT RIB

Manchego polenta | Root vegetables | Rioja reduction 38

COQUILLE ST. JACQUES

Scallops | Mornay sauce | Petrichor blue oyster mushrooms | Pommes purée |
Seasonal vegetables 33

DUCK A L'ORANGE

Maple Leaf Farms roasted half duck | Café's famous sauce à l'orange | Sweet potato purée |
Wilted spinach 38

TROUT ALMANDINE

Caviar cream | Fingerling potato | Broccolini | Carrots 32

CHICKEN MILANESE

Herbed breadcrumbs | Arugula | Cherry tomatoes | Pesto | Asiago | Balsamic reduction |
Pommes purée | Seasonal vegetables 28

FAROE ISLAND SALMON

Dill-lemon beurre blanc | Fingerling potatoes | Haricots verts 32

ORECCHIETTE PRIMAVERA

Summer squash | Red bell pepper | Blue oyster and black pearl mushrooms | Marinara |
Grilled lemon 26 (Vegan)

DOVER SOLE TABLESIDE

Brown butter | Lemon white wine sauce | Mushrooms | Capers | Roasted potatoes |
Seasonal vegetables 65

FROM THE GRILL

STEAK FRITES*

7oz. bistro steak | Maître d'hôtel butter | Lemon aioli | Pommes frites 28

FILET MIGNON*

6oz. cut | Pommes purée | Bordelaise | Wilted spinach 49

RACK OF LAMB*

Mission fig demi-glace | Roasted potatoes | Seasonal vegetables 56

NEW YORK STRIP AU POIVRE

16 oz. center cut pepper-crusted | Green peppercorn demi glace | Pommes purée | Haricots verts 60