

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

CHARCUTERIE & CHEESE

Jamón serrano | Peppered salami | Seasonal 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

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

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

CAFÉ CLASSICS

DUCK À L'ORANGE

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

VEAL SCALLOPINI

Sautéed veal cutlet | Petrichor mushrooms |
Pommes purée | Capers | Wilted Spinach |
Lemon butter sauce 38

DOVER SOLE TABLESIDE

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

POTATO-CRUSTED GROUPER

Shredded potatoes | Matchstick vegetables |
Dijon beurre blanc 52

CAFÉ LIVER AND ONIONS

Sautéed veal liver | Confit bacon |
Sautéed onions | Demi-glace | Pommes purée |
Broccolini | Baby carrots 32

CHEF FEATURES

BRAISED SHORT RIB SPAETZLE

Black pepper and herb spaetzle | Squash ragout |
Au jus compound butter | Fried garlic 38

STEAK FRITES*

12oz. New York Strip | Lemon aioli |
Au poivre sauce | Pommes frites 38

ORECCHIETTE PRIMAVERA

Summer squash | Root vegetables |
Marinara | Grilled lemon 26 (Vegan)

CHICKEN ILENE

Parmesan crust | Sundried tomato goat cheese
stuffing | White bean-roasted garlic potato mash |
Wilted spinach | Lemon beurre blanc |
Fried basil red pepper oil 35

TROUT ALMANDINE

Caviar cream | Fingerling potatoes |
Broccolini | Carrots 32

SEARED SCALLOPS

Petrichor Mushroom and crab risotto | Toasted
breadcrumbs | Grated egg yolk | Herbs | Lemon
zest | Crushed red pepper | Parmesan cheese 38

FROM THE GRILL

These entrées include your choice of roasted potatoes, pommes puree, or shoestring fries, with an additional selection of seasonal vegetable, grilled asparagus, or Petrichor mushrooms

FILET MIGNON*

8oz. cut | Bordelaise 56

RACK OF LAMB*

Mission fig demi-glace 56

NORTH ATLANTIC SALMON

Dill-lemon beurre blanc 32

CHILEAN SEA BASS

Olive pesto tapenade 58

RIBEYE*

16oz. cut | Truffle compound butter |
Port wine reduction 63

VEAL CHOP OSCAR

14oz. chop | Crab meat | Asparagus |
Hollandaise 65