

## BOARDS

### SEASONAL BURRATA

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

### CAVIAR

Sterling caviar | Blini | Traditional accoutrement | Vodka shooter 95

## SMALL PLATES

### OYSTERS ROCK

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

### CHIMI-CHORI MUSSELS

Chimichurri | Garlic butter | White wine | Chorizo cracklin' | Grilled sourdough 20

### 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

### DEVEILED EGGS

Cage-free local eggs | Sterling caviar 24

## SOUPS & SALADS

### LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

### CAFÉ SALAD

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

### LOBSTER & SHRIMP SALAD

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

### BURRATA BERRY SALAD

Mixed greens | Strawberries | Blackberry port-infused kiwi | Candied pecans | White balsamic shallot dressing 14  
*add Salmon + 10*

### TOMATO BACON BLUE

Butter lettuce | Heirloom tomatoes | Confit bacon | Blue cheese crumble | Shaved red onion | Whole grain mustard vinaigrette 14  
*add 12 oz. NY Strip + 15*

### CHARCUTERIE & CHEESE

Seasonal meats | Seasonal pâté | Seasonal cheeses | 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

### PEACH BURRATA TARTINE

Grilled peaches | Candied pecans | Whipped lemon burrata | Grilled sourdough | Fresh mint | Jamón Serrano cracklin' | Hot honey 16

### SPINACH ARTICHOKE SPREAD (*Vegan*)

Local mushrooms | Lemon garlic oil | Plant-based cream cheese | Lavosh cracker 18

### FRENCH ONION GRATINÉE

A Café tradition. Served in a whole onion 12

### CLASSIC CAESAR\*

Romaine | Grated parmesan | Grilled bread 12  
*White anchovies upon request / add Chicken + 8*

### APPLE-FENNEL SALAD

Local mixed greens | Crispy goat cheese medallions | Shaved fennel | Marinated apple | Marcona almonds | Blood orange mustard vinaigrette 14  
*add Jumbo Shrimp + 12*

### SPINACH-MUSHROOM SALAD

Baby spinach | Arugula | Sautéed local mushrooms | Grilled sourdough crouton | Black garlic aioli | Red wine vinaigrette 14  
*add Soft-Boiled Egg + 3*

### POLLINATOR SALAD

Watermelon compressed with house-infused lavender honey | Goat cheese | Arugula | Crispy jamón serrano | Balsamic reduction 14

## CAFÉ CLASSICS

### DUCK A L'ORANGE

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

### ATLANTIC SALMON

Wild salmon | Jasmine rice |  
Brandied berry compote | Brie 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

### SNAPPER MARGARITA

Pan-seared scarlet snapper | Citrus glaze |  
Orange tequila reduction | Avocado crab  
salad | Jasmine rice 42

### PAPA'S FETTUCCHINE *(Vegan)*

Local mushrooms | Spinach | Artichoke |  
Roasted red pepper | Plant-based garlic  
cream sauce 28

### 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

### MUSHROOM RAVIOLI *(Vegan)*

Caramelized onion & mushroom ravioli |  
Lemon & thyme-infused heirloom tomato  
concassé | Toasted almonds 30

### BUTTER POACHED SCALLOPS

Cauliflower potato au gratin | Garlic asiago  
crisps | Asiago foam | Lemon pepper oil 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 local Petrichor mushrooms.*

### FILET MIGNON\*

8 oz. cut | Bordelaise 56  
*add Truffle butter +8*  
*add Bearnaise +8*

### RACK OF LAMB\*

8 oz. | Fig demi glace 56  
*add Garlic butter +8*  
*add Olive pesto tapenade +8*

### MARINATED VEAL CHOP

Garlic rosemary marinade 55

### CHILEAN SEA BASS

8 oz. center cut | Olive pesto tapenade 58  
*add Lemon beurre blanc +8*

### NY STRIP

12 oz. cut | Truffle butter & port wine reduction 44  
*add Au poivre saucer +8*

### VEAL CHOP OSCAR

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

***Add to any dish from the grill: Jumbo Grilled Shrimp +12 | Crab Meat Oscar +15***