

## BOARDS

### SEASONAL BURRATA

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

### CAVIAR

Sterling caviar | Blini | Traditional accoutrement | Vodka shooter 95

### CHARCUTERIE & CHEESE

Seasonal meats | Seasonal pâté | Seasonal cheeses |  
Marcona almonds | Olives | Seasonal jams |  
Sourdough 28

## 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

### 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

### 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

### PEACH BURRATA TARTINE

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

### BLUE CRAB CAKE

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

## 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*

### 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*

## 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

### 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

### 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 glaze 56  
*add Garlic butter +8*  
*add Olive pesto tapenade +8*

### MARINATED VEAL CHOP

15 oz. chop | Garlic rosemary marinade 55

### CHILEAN SEA BASS

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

### NY STRIP

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

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

# JOHN'S PRIVATE COLLECTION

## BOURBON

Barrell Gold Label	1oz 38   2oz 75
Barrell Grey Label - Release 2	1oz 21   2oz 40
Four Roses Select	24
Four Roses Small Batch	18
Four Roses Small Batch	14
WhistlePig Rye 12 Yr. Old World	18
WhistlePig Rye 10 Yr. Small Batch	16
WhistlePig Rye 6 Yr.	15
2XO The Phoenix Blend	18
Calumet 8 Yr.	16
Basil Hayden	15.5
Basil Hayden Rye	15
Angels Envy	15
Rittenhouse Rye	15
Woodford Reserve	14.5
Michter's Rye	14
Elijah Craig	14
Yellowstone	14
High West Double Rye	14
Maker's Mark	13
Larceny	13
Knob Creek	13
Horse Soldier Straight Bourbon	13
Buffalo Trace	13
Jack Daniels	12
Russell's Reserve 10 Yr.	12
Old Forester	12
Jim Beam	11

## SINGLE MALT

Macallan 18 Year	39
Macallan 15 Year	29
Macallan 12 Year	18
Dalmore Cigar Malt	35
Dalmore Sherry Cask 12 Year	17
Dalmore 12 Year	15
Lagavulin 16 Year	32
Jura 12 Year	28
Oban 14 Year	23
Glenlivet 18 Year	23
Glenlivet 12 Year	15
Balvenie Double Wood 12 Year	21
Glenfiddich 15 Year	16
Aberfeldy 12 Year	15
Laphroaig	13

## COGNAC

### THINK A CENTURY AHEAD

*This decanter is the life achievement of generations of cellar masters.*

*Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and greatest eaux-de-vie for Louis XIII.*

*Today, cellar master Baptiste Loiseau is setting aside our finest eaux-de-vie as a legacy to his successors who will continue to blend for the next century.*

*It is the ultimate expression of the mastery of time.*

One-half ounce 90

One ounce 155

One & one-half ounces 215

Remy XO	25
Remy VSOP	15
Maynard's 40 Year	19
Fonseca 20 Year	18
Fonseca 10 Year	14
Fonseca Ruby	12
Hennessy VS	15
Taylor Fladgate 10 Year	12
Cardinal Mendosa	12
Metaxa	12
R. Jelinek Plum Brandy	9
Grahams 10 Year	8

## WHISK(E)Y

### Rare Perfection Canadian Whiskey

15 Year	1oz 14   2oz 28
14 Year	1oz 11   2oz 22

### Very Olde St. Nick Canadian Whiskey

Cask Strength Harvest Rye	1oz 13   2oz 26
Cask Strength Summer Rye	1oz 13   2oz 26
Ancient Cask 8 Year	1oz 12   2oz 24

Johnny Walker Blue	30
Johnny Walker Black	15
Johnny Walker Red	13
Red Breast 12 Year	20
Crown Royal XO	18
Crown Royal	12
Chivas Regal	13
Jameson	12
Rieger's Kansas City	12
Bushmills 12 Year	12
Seagram's	11.5
Redwood Empire Lost Monarch	11
Monkey Shoulder	10

## ZERO PROOF

*Lyre's exquisite range of non-alcoholic spirits was born from a quest to make the impossible possible – giving the freedom to drink your drink, your way. All N/A cocktails \$9*

FAUX-JITO | Lyre's White & Dark Cane Spirits | Soda | Lime | Mint

AMARETTI SOUR | Lyre's Amaretti Spirit | House sour mix

N/AGRONI | Lyre's Italian Spritz | Lyre's Italian Orange | Lyre's Dry London Spirit | Orange