

CITY|CAFE

Lunch

Starters

Mixed Greens 6

julienne tomato, cucumber & Dijon vinaigrette

Caesar Salad 6

with shaved Parmesan & brioche croutons

Heirloom Tomato Salad 8

with sliced red onions, lemon pepper-balsamic vinaigrette

Warm Cabbage 7

with apple bacon and gorgonzola cheese

Fruit & Cheese Plate 10

with our own Lavosh & Fig Vincotto

Pistachio Hummus 8

with eggplant caviar, feta cheese, kalamata olives & homemade pita bread

Thai Fried Calamari 8

with Szechwan onions, jalapenos & sweet chili sauce

Fresh Tomato Soup or Soup du Jour 6

Big Luncheon Salads

Drunken Crawfish Salad 14

romaine lettuce, grilled avocado, tomato, red onion & champagne vinaigrette

Fried Chicken Livers 12

over baby spinach with warm sherry vinaigrette, apple bacon, cherry tomatoes & fried shallots

Main Lobster & Bibb Lettuce Salad 18

celery hearts, English peas, cherry tomato, basil & oregano vinaigrette

Grilled Atlantic Salmon Salad 15

asparagus, green beans, tomatoes, boiled egg, red onion, olives & lemon-oregano vinaigrette

Asian Marinated Shrimp Salad 16

shredded iceberg lettuce, daikon, carrot, scallions & ginger apricot dressing over fried wonton wrap & crispy noodles

Classic Chicken Cobb Salad 15

grape tomatoes, avocado, bacon, bleu cheese, chives & boiled egg over romaine with red wine-mustard vinaigrette

Country Chicken Salad 14

fried chicken breast over mixed greens, julienne carrots, chopped egg, cheddar cheese, tomatoes & bacon tossed in honey Dijon dressing

Entrees

Wild Mushroom Omelet 12

with Parmesan cheese & spinach along side vinaigrette greens & grilled tomato with truffle oil

BLT Burger 14

caramelized onion, bleu cheese, bacon, lettuce, tomato & avocado on toasted bun with curly fries

Chicken Enchiladas 12

with Spanish rice, black bean relish, tomatillo sauce & sour cream

Airline Chicken Breast 14

slow roasted & stuffed with goat cheese & fresh herbs with roasted vegetables & white wine pan sauce

Spaghetti Carbonara 14

red onion, apple smoked bacon, Parmesan, black pepper & cream

Shrimp & Grits 16

Cajun spice marinated shrimp over bacon grits with Tasso gravy

Citrus Scented Grilled Salmon 15

with asparagus, grilled tomatoes & saffron vanilla cream sauce

City Crab Cakes 15

shrimp, crab & crawfish cakes with basil-fire roasted tomato coulis, asparagus & whipped potatoes

Fish & Chips 14

tempura battered & deep fried cod, with steak fries & tartar sauce

Pacific Halibut 18

potato crusted & pan seared with olive oil poached tomatoes, chervil-vermouth butter sauce & artichoke-olive tapanade

Bone-In Pork Chop 17

grilled with Chinese 5 spice, served with English peas, mashed potatoes & Marsala demi glace

Veal Salisbury Steak 21

with pomme frites, haricot vert & wild mushroom sauce

Chef Mario Flores - Your Host Karim Alaoui

18% gratuity added to parties of 6 or more

**Off Premise Catering & Two Private Rooms Available for Lunch, Brunch, Afternoon Tea & Dinner
Call Sarah Weiss at 214-351-2233 or email to city.café@sbcglobal.net**