

CITY|CAFE

DINNER

STARTERS

House Cured Salmon 12

citrus cured with Creole chive pancake,
crème fraiche & paprika lemon oil

City Cafe Crab Cakes 10

with poblano, cilantro & lime aioli

Snow Crab Claws 14

with zesty herbed garlic butter
& toasted housemade baguette

Thai Fried Calamari 8

with Szechwan onions, jalapenos & sweet chili
dressing

Southwest Shrimp 10

over roasted corn & black bean cake,
yellow bell pepper coulis & crème fraiche

Crab Louis Parfait 12

jumbo lump crabmeat, avocado, tomato &
cucumber

with Louis dressing, fresh lemon juice, olive oil &
chives

SOUP & SALADS

Mixed Baby Greens 7

julienne tomato, cucumber & Dijon vinaigrette

Goat Cheese & Bibb Lettuce Salad 8

blood orange segments, crispy pancetta, red onion,
toasted pine nuts & oregano-red wine vinaigrette

Grilled Romaine 8

Parmesan crusted romaine hearts
with Caesar dressing & tempura eggplant croutons

The Wedge 7

with tomato, crispy bacon, bleu cheese
& poppy seed buttermilk dressing

Warm Cabbage 7

with apple bacon & gorgonzola cheese

Summer Chopped Vegetable Salad 8

bell peppers, cherry tomatoes, cucumber & parsley
tossed with fresh lemon juice & extra virgin olive
oil

Heirloom Tomato Salad 9
with sliced red onion, roasted sweet corn dressing
& Fig Vincotto vinaigrette

Fresh Tomato or Soup du Jour 6

ENTREES

Farfalle 19

bowtie pasta with grilled chicken, crimini
mushrooms,

English peas, leeks & Asiago cream sauce

Lobster Ravioli 23

homemade ravioli with julienne vegetables,
cheese fondu & lobster sauce

Grilled Vegetable & Tofu Plate 20

vegetables with soy & cilantro marinated tofu
drizzled with organic extra virgin olive oil

Airline Chicken Breast 23

slow roasted and stuffed with goat cheese & fresh
herbs

with roasted vegetables & white wine pan sauce

Crispy Duck a l'Orange 24

pan seared breast with asparagus, cranberry wild
rice

& Grand Mariner sauce

Shrimp & Scallop Skewers 26

over vegetable pearl couscous with side of
spicy lime-cilantro choyote salad

Lemon Pepper Salmon 22

over grilled vegetable ratatouille
& dill pickle-Dijon-tarragon butter

Pacific Halibut 27

herb crusted & served over basil corn mousse,
summer mire poie of vegetables & seafood tomato
basil broth

Bone In Pork Chop 24

seasoned with Chinese 5 spice over fresh Texas
peach chutney, asparagus & Marsala demi glace

Calf Liver & Onions 21

caramelized onion with apple bacon,
whipped potatoes, English peas & shallot glaze

Lamb Chops 29

herb marinated & served with mixed vegetable
couscous,

green beans, mint jelly & demi glace

Her 6oz Filet Mignon 28

with Brie scalloped potatoes, asparagus
& burgundy-crimini demi glace

His 10oz Filet Mignon 36

bleu cheese crusted with caramelized onion
mashed potatoes, asparagus & burgundy-crimini
demi glace

CHEF MARIO FLORES - YOUR HOST KARIM ALAOUI

Planning a business dinner or social event?

We have two private rooms available.

FOR INFORMATION, PLEASE CALL SARAH AT

214-351-2233 OR EMAIL CITY.CAFÉ@SBCGLOBAL.NET