Appetizers & Soups

City Café Signature Tomato Soup or Soup du Jour 7
homemade fresh daily

Mochiko Tempura Asparagus Spears 10
meyer lemon aioli, shaved parmesan

Jumbo Gulf Shrimp Cocktail 14
fresh avocado, cocktail sauce, cilantro, homemade chips

Thai Fried Calamari 12
tempura coated and crispy fried calamari, onions, jalapeños, sweet chili dipping sauce

Lemon Walnut Hummus 9
feta cheese, olives & toasted pita bread

Lunch Salads

Caesar Salad 8
eggplant croutons

City Café House Greens 7
lemon oregano vinaigrette

Warm Cabbage Salad 8
apple wood smoked bacon, blue cheese crumbles, red wine vinaigrette

Cathy's Healthiest Chopped Vegetable Salad 16
asparagus, avocado, cilantro, carrots, green beans, herbs, garlic, mushrooms, mixed greens, pine nuts, red onions, jalapeño, tomatoes, yellow squash, zucchini, lemon-lime olive oil

Crisp Chicken Liver Salad 16
baby spinach, bacon, roasted corn, cherry tomatoes, hot bacon vinaigrette

Bay of Fundy Salmon Chopped Salad 21
iceberg & romaine lettuce, bacon, celery, green and red peppers, hardboiled egg, red onions, tomatoes, cracked black pepper vinaigrette

Heirloom Tomato Salad 17
buffalo mozzarella, avocado, fresh basil and lemon olive oil

Crab Louis Salad MKT price
stacked avocado, iceberg lettuce, hardboiled egg, tomatoes, asparagus, louis dressing

Kale & Brussel Sprouts Salad 16
almonds, bacon, cranberries, granny smith apples, parmesan cheese, maple-almond vinaigrette

Entrees

Spring Omelet 14
avocado, mushrooms, spinach, scallions, tomatoes, swiss cheese, mixed greens salad

Grilled Bay of Fundy Salmon 22
roasted red bliss potatoes, french green beans, heirloom tomato basil relish

Shrimp N Grits 19
stone ground cheese grits, blackened shrimp, roasted tomatoes, crispy bacon and creole gravy

Cappellini Pomodoro 16
fresh tomato & basil
add grilled chicken 6 add grilled shrimp 8

Veal Picatta 19
potato puree, french green beans, caper lemon butter

City Café Crab Cakes 18
crabmeat, shrimp and crawfish cakes, asparagus, roasted red bliss p

Caroline's Chicken 18
goat cheese filled, roasted root vegetables, mushroom pan sauce

Grilled Shrimp Tacos 17
cilantro pico de gallo, lime crema, café coleslaw & spanish rice

Wagyu Beef Burger 16
cheddar, red onions, lettuce, tomatoes, brioche bun, hand cut fries, kosher dill pickle spear

Marinated Sirloin Skewer 21
charbroiled sirloin skewer, harissa tomato sauce, over spanish rice & heirloom avocado salad

Sides 6

onion rings
roasted brussel sprouts
seasonal grilled mixed vegetables
sautéed spinach
hand cut fries with sea salt
sautéed asparagus

Your Host **Karim Alaoui** ***Make your reservation for the Holidays*** Private Rooms Available @ 214-351-2233

*Vegetarian, Vegan and gluten free items available upon request * 20% gratuity added for parties of 6 or more