City Café

New American Cuisine | Since 1985

D' Best Neighborhood Restaurant – Open Table Diners Choice Award

Starters-Salads & Soups

ESCARGOT IN PUFF PASTRY 14
Mushroom Brandy Veloute

BEEF CARPACCIO 18
Dijon Cream, Fried Capers, Red Onions, Shaved Parmesan, Arugula Salad with EVOO

MOCHIKO TEMPURA ASPARAGUS SPEARS 12
Truffle Lemon Aioli, Shaved Parmesan

CRISPY THAI FRIED CALAMARI 12
Tempura Battered, Onions, Jalapenos, Sweet Chili Sauce

JUMBO LUMP CRAB CAKE 24
Frisee Salad & Tartare Sauce

FORK & KNIFE BERKWOOD FARMS BABY BACK RIBS 16 AS ENTRÉE 32
City Café Coleslaw

BACON ROASTED TOMATO SALAD 12
Garlic Spinach & Hot Bacon Vinaigrette

SIGNATURE FRESH TOMATO SOUP OR SOUP DU JOUR 7

CITY CAFÉ GREENS 7
Fresh Tomato, Shaved Radish, Shallot Mustard Vinaigrette

WARM CABBAGE SALAD 10
Applewood Smoked Bacon, Blue Cheese, Red Wine Vinaigrette

THE ICEBERG WEDGE 10
Bacon, Heirloom Cherry Tomatoes, Crisp Spun Onions, Maytag Blue Cheese Dressing

HEART OF ROMAINE 10
Roasted Pecans, Shaved Parmesan, Creamy Caesar Dressing

HEIRLOOM BEETS & ARUGULA SALAD 12
Goat Cheese, Toasted Walnuts, Orange segments, Lemon Oregano Vinaigrette

On the Side

POTATO ROBUCHON

HANDCUT TRUFFLE FRIES

SAUTEED ASPARAGUS

ROASTED BRUSSEL SPROUTS

GARLIC SPINACH

ONION RINGS

BROCCOLINI

SAUTEED MUSHROOMS

LEMON WALNUT HUMMUS

7

Pasta – Chicken – Main Entrees

BLACKENED IDAHO RAINBOW TROUT 28
Brussel Sprouts, Soft Cheddar Polenta, Whole Grain Mustard Beurre Blanc

GRILLED BAY OF FUNDY SALMON 29
Baked Red Bliss Potatoes, Grilled Asparagus, Warm Roasted Tomato Vinaigrette

DIVER SEA SCALLOPS 36
Wild Mushroom Risotto, Shallot Confit, Beurre Blanc

CRISP TEXAS GULF SHRIMP 28
Stir-Fried Rice, Steamed Broccoli with Dark Soy Orange Sauce

FILET MIGNON 39
Potato Robuchon, Broccolini & Rosemary Veal Demi

SPAGHETTI & WAGYU MEAT BALLS 28
Fresh Tomato Sauce & Garlic Crusty Bread

BERKWOOD FARMS PORK TENDERLOIN 29
Sweet Potato & Sweet Pea Hash, Apple Cognac Veal Demi

MAPLE LEAF ROASTED DUCK BREAST & ARTISAN DUCK SAUSAGE 28
Rosemary Polenta & Juniper Berries & Cranberry Sauce

AUSTRALIAN DOUBLE CUT LAMB CHOPS 42
Herb de Provence Crusted, Broccolini, Cannellini Bean Casserole & Lamb Jus

Wagyu By WAGYU EXCELENTE

NEW YORK STRIP FILET 58

FLAT IRON STEAK 28

HAMBURGER with all the fixins 18

MEATLOAF WITH MUSHROOM 28

City Café Classics

VEAL SCALLOPINI 29
Whipped Potatoes, Sautéed Spinach, Lemon Caper Veal Pan Sauce

LIVER & ONIONS 26
Sautéed Spinach, Whipped Potatoes, Applewood Smoked Bacon, Caramelized Onions, Natural Veal Reduction

CAROLINE'S CHICKEN 26
Goat Cheese, Garlic, Fresh Herbs, Roasted Vegetables, Mushroom Wine Pan Sauce

CRAB LOUIS SALAD 28
Stacked Avocado, Iceberg Lettuce, Hard-boiled Egg, Tomatoes, Asparagus & Louis Dressing

Join us for

Dover Sole Night

Every Friday & Saturday

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Saturday & Sunday

Champagne Brunch

Fromm 11:00am – 2:00pm

***gluten free, vegetarian and vegan options available upon request* *ADD split charge for $5.00*

For your Special Events & Holiday Parties – 2 Private Rooms Available – 15-50pp

Your Host Karim Alaoui Kitchen Manager Eliezer Martinez

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