

CITY CAFE

DINE DRINK CAFFEINATE



City Cafe Loft



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(Table top suggestion)*



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City Cafe's LOFT and Prix Fixe Menus.

- * *Have a large group you would like to bring to City Cafe?*
- * *Our semi-private loft can regularly accomodate 8 to 12 guests and more can be accomodated during specific days and times.*
- * *Generally, a dinner party between 15 and 35 people can only be accomodated on Monday, Tuesday and Wednesday nights. Large lunch parties can usually be accomodated on weekdays.*
- * *The following 4 pages include examples of prix fixe lunch and dinner menus at different price points for groups that would like to reserve our loft.*



*Special Occasion Lunch
Prix Fixe - \$16 pp*

Sample Menu

Must call ahead
to prearrange.
8 person min

Soup or Salad

SOUP DU JOUR

HOUSE SALAD *Seasonal Greens, Tomatoes, Cucumbers, Onions, Carrots and Sprouts*

CAESAR SALAD *Romaine Lettuce, Herb Croutons, Parmesan Cheese and Caesar Dressing*

Lunch

HOUSE ROASTED TURKEY *Pretzel Bread, Honey Mustard, Applewood Bacon, Cheddar, Lettuce, Tomato & Onion*

CHICKEN FUN SALAD *Sesame Marinated Breast, Mixed Lettuces, Mandarin Oranges, Chow Mein Noodles, Wasabi Peas, Potstickers, Carrots, Bell Peppers, Scallions and Toasted Almonds*

CHOPPED COBB SALAD *Romaine and Iceberg, Avocado, Turkey, Ham, Cheddar Cheese, Hard Boiled Egg, Bacon, Onion, Tomatoes and Red Wine Vinaigrette*

GRILLED MAHI SANDWICH *Sliced Avocado, Creamy Salsa Spread, Lettuce, Tomato on Toasted Brioche Roll*

HAMBURGER *Black Angus, Lettuce, Tomato, Mayo on Brioche Roll*

BLACKENED TURKEY BURGERS *Cheddar Cheese, Fried Green Tomato, Chipotle Mayo on Cheddar Jalapeno Rolls*

ROASTED EGGPLANT SANDWICH *Marinated Eggplant, Artichoke Hearts, Roasted Red Peppers, Melted Provolone Cheese, Sun Dried Tomato Pesto on Sourdough Toast*



*Special Occasion Lunch
Prix Fixe - \$22 pp*

Sample Menu

Must call ahead
to prearrange.
8 person min

First Course

CREAM OF CRAB

SOUP DU JOUR

CAESAR SALAD *Romaine Lettuce, Herb Croutons, Parmesan Cheese and Caesar Dressing*

SEED & SPICE RUBBED TUNA *Cajun Spice, Sesame Seeds, Soy Ginger, Wasabi, Cucumber Salad and Pickled Ginger*

FRIED CALAMARI & BANANA PEPPERS *Tomato Sauce and Basil Aioli*

Second Course

SEARED TUNA SALAD *Tuna Steak, Mixed Greens, Warm Roasted Tomatoes & Red Potatoes, Goat Cheese and Tomato/Garlic/Basil Vinaigrette*

CHICKEN FUN SALAD *Sesame Marinated Breast, Mixed Lettuces, Mandarin Oranges, Chow Mein Noodles, Wasabi Peas, Potstickers, Carrots, Bell Peppers, Scallions and Toasted Almonds*

CHICKEN PESTO PASTA *Chicken and Spinach, Basil Pesto Cream Sauce over Penne Pasta*

SALMON BLT *Grilled Atlantic Salmon Filet, Bacon, Lettuce, Tomato, Basil Aioli on Toasted Brioche Roll*

MOROCCAN LAMB BURGER *Ground Lamb on Wheat Flat Bread with Mixed Greens and a Tomato/Cucumber/Feta Salad*



*Special Occasion Dinner
Prix Fixe - \$32*

Sample Menu

Must call ahead
to prearrange.
8 person min

Soup or Salad

CREAM OF CRAB SOUP

SOUP DU JOUR

CAESAR SALAD

ICEBERG WEDGE SALAD *Bacon, Bleu Cheese, Pickled Onion & Tomato*

Dinner

STEAK FRITES *All Natural Flat Iron, Dry Rub, 3 Onion Butter, Housemade Steak Sauce, Asparagus and Truffle-Parmesan Fries*

GRILLED ATLANTIC SALMON *Grilled Cabbage, Potato Latke, Balsamic Onions and Beurre Blanc*

CRAB CAKE *5 oz. Crab Cake, Lobster Mac & Cheese and Asparagus*

FRIED CHICKEN *"Bob" Brined Breast, Whipped Sweet Potatoes and Braised String Beans*

WILD MUSHROOM RAVIOLI (V) *Rosemary Cream and Madeira Wine Sauce*

Dessert

CREME BRULEE & FRESH BERRIES *Traditional, Vanilla Burnt Sugar Crust and Fresh Berries*

HEATH BAR CRUNCH BREAD PUDDING *Warmed and Topped with Caramel Sauce*



*Special Occasion Dinner
Prix Fixe - \$50pp*

Sample Menu

Must call ahead
to prearrange.
8 person min

Soup or Salad

CREAM OF CRAB SOUP

GRILLED LAMB CHOPS *Four Grilled Baby Chops, Lemoncello Glaze, Dried Apricots & Roasted Pecans*

MINI MD CRAB CAKES *Fried Jumbo Lump with Saltines & Tartar Sauce*

FRIED GREEN TOMATOES WITH CRAB *Jumbo Lump with Lemon Spiked Beurre Blanc*

SEED & SPICE RUBBED TUNA *Sesame Seed, Cajun Spice, Wasabi Cream, Soy Ginger and Cucumber Salad*

HAZELNUT CRUSTED GOAT CHEESE *Spinach, Warm Cranberry Vinaigrette, Red Onion & Bacon*

Dinner

FILET MIGNON *Potato Pancake, Creamed Spinach, Crispy Onion & Red Wine Demi*

CHILEAN SEABASS *Pan Seared Jumbo Lump Crab with Lemon Vinaigrette, Whipped Potatoes & Asparagus*

CRAB CAKES *Two 5 oz. Crab Cakes, Lobster Mac & Cheese and Asparagus*

DUCK CONFIT *Ginger Mashed Parsnips, Roasted Quinoa, Spinach with a Local Cider Reduction*

WILD MUSHROOM RAVIOLI *With Rosemary Cream and Madeira Wine Sauce*

Dessert

CREME BRULEE & FRESH BERRIES *Traditional, Vanilla Burnt Sugar Crust with Fresh Berries*

HEATH BAR CRUNCH BREAD PUDDING *Warmed and Topped with Caramel Sauce*