

~ ~ ~ *STARTERS & SOUPS* ~ ~ ~

Soup du Jour

Prepared daily from the freshest seasonal ingredients
6-

Pumpkin Soup

Our famous soup praised by the New York Times!
6-

Café Salad

Baby greens tossed with our Café vinaigrette and topped with cucumber, tomato & shaved red onions
6-

Smoked Salmon Potstickers

Filled with salmon & goat cheese, finished with cilantro dill sauce. Served with a Café salad
10-

Tuna Tar Tar

Minced tuna with orange segments, sesame seeds avocado ring & chilled grapefruit sauce
12-

Chilled Crab & Corn Pudding

Corn pudding topped with red crab meat & lemon emulsion
13-

Grilled Scallop & Artichoke

Filled with roasted asparagus aoli, topped with grilled sea scallop
13-

Spanikopitas

Filo dough stuffed with feta cheese and spinach, accompanied by eggplant & kalamata olive tapenade
12-

~ ~ ~ *SALADS* ~ ~ ~

Duck Confit Salad

Duck meat confit, baby arugula, red onion, caramelized walnuts & pumpkin seeds with pomegranate vinaigrette
16-

Cosmo

Smoked turkey, avocado, bacon, blue cheese, toasted pecans & romaine lettuce tossed with a tangy tabasco dressing
14-

Grilled Salmon Medallions

With baby greens, cucumber, red onion, roma tomatoes, capers & our Café vinaigrette
15-

Warm Lamb Salad

Grilled lamb tenderloin on baby spinach with marinated roasted peppers, feta cheese, & basil dressing
16-

Riviera Seafood

Red crab, grilled prawns & sea scallops with baby greens, tomatoes, onion and cucumbers with Café vinaigrette
19-

Tyler

Chopped bacon, diced chicken breast, blue cheese, avocado, tomato, red onion & romaine tossed with Café vinaigrette
14-

Warm Seasonal Mushroom Salad

Served over baby arugula with candied walnut, "Humbolt Fog Goat Cheese" & a truffled balsamic vinaigrette
15-

Roasted Root Salad

Baby beets, fingerling potatoes & chinese long beans topped with blue cheese, candied walnuts & arugula with truffled balsamic
14-



A charge of \$4.00 is applied to all split plates. Sorry, no checks accepted.

❧❧❧ SANDWICHES ❧❧❧

Served with a choice Café Salad or Cup of Soup

Portobello Panini

Grilled portobello mushrooms, roasted peppers, eggplant, zucchini, yellow squash, red onion compote, provolone cheese & pesto on focaccia

13-

Grilled Mahi Mahi Sandwich

Mahi mahi medallions with orange fennel slaw, provolone, lettuce, tomatoes, grain mustard & mayonaise on a french roll

15-

Marinated Grilled Chicken Sandwich

Marinated grilled chicken breast with blue cheese, avocado, lettuce, tomato & grain mustard aoli on a french roll

14-

Grilled Ostrich Burger

With brie, lettuce, tomato, avocado & chipolte aoli on ciabatta bun

15-

Curry Chicken Salad Sandwich

Curried chicken salad with celery, chutney, tomato, almonds & lettuce, served on focaccia. May be served as a salad.

14-

Grilled Shrimp Sandwich

Rosemary marinated shrimp with gruyere cheese, ginger aioli & fennel slaw on a french roll

15-

Barbcued Beef Brisket

With mozzarella, carmalized shallots & horseradish sauce on a ciabatta bun

14-

El Niño

Your choice of half sandwich served with a cup of soup & our café salad

13-

❧❧❧ ENTRÉES ❧❧❧

New York Strip Steak & Prawns

Served with fingerling potato, portabello mushrooms & mint cilantro pesto

24-

Grilled Salmon

Served with chinese long beans & Asian black bean sauce

18-

Crab Cakes

Crisp rock crab, orange fennel slaw, mandarin orange wedges & chipotle aioli

19-

Seafood Risotto

Smoked risotto with blackened salmon & prawns

17-

Cioppino

With shrimp, salmon, mussels, clams & lobster essence stew

17-



Please note that a 20% gratuity will be added to parties of eight or more