



CAFE · LURCAT
AMERICAN CUISINE

Raw/Cold

Oysters on the Half Shell
with Mignonette, Horseradish
and Lemon 3.5 each

Salmon Tartare with Pineapple
and Serrano Chile Vinaigrette 12

Duck Prosciutto with Roasted Pears,
Chevre and Pickled Red Onion 12

Shrimp Cocktail 13

Tuna Tartare 13

Combination Raw/Cold
Sampler Plate 15

Hot

Lurcat Crab Cake 13.5

Toasted Garlic, Paprika
and Orzo Soup 7

Ginger Fried Rice with Shrimp,
Sausage, and Egg 8

Crispy Ahi and Basil Spring Rolls
with Ginger and Soy 14

Salads

Bacon, Lettuce and Tomato
with Blue Cheese and Buttermilk
Dressing 9.5

Apple, Cheese and Chive 8.5

Mixed Baby Leaf Lettuces
with Warm Goat Cheese
and Sweet Peppers 9

Noodles, Rice and Grains

Braised Lamb with Buttered Parsley
Egg Noodles 23

Boneless Pork Ribs with Toasted Barley
and Mushroom Pilaf 20

Smoked Arctic Char with Chive Spaetzle
and Piquillo Pepper Butter 27

Broiler

Berkshire Pork Tenderloin
with Fig Compote, Roasted Onions
and St. Pete's Select Blue Cheese 24

Prime New York Strip Steak
with Rossini Blue Cheese and
French Fried Onions 29

Hanger Steak
with Sweet Garlic Confit 23

7 oz Prime Beef Tenderloin
with Black Currant Bordelaise 34

Prime Bone-In Beef Rib Eye for Two
with Bearnaise 33 per person

Braises and Roasts

Pot Roast with Red Wine 20

Sea Bass Marinated In Miso 29

Chicken Ballotine with
Madiera and Root Vegetables 20

Sauté

Stuffed Fillet of Sole
with Grand Marnier Sauce 29

Sea Scallops with Winter Squash,
Smoked Bacon and Toasted Pecans 27

Vegetables and Side Dishes

Brussels Sprouts with Cream,
Bacon and Cheese 8

Roasted Cauliflower 9

Roasted Beets 8

Roasted Winter Squash with Butter
and Brown Sugar 8

Roasted Baby Carrots with Garlic,
Rosemary and Cumin 8

Vermont Cheddar Cheese Grits 8

Swiss Chard with Ham Hock Glaze 8

Potato Purée 7

French Fries 7.5