



CAFE · LURCAT

AMERICAN CUISINE

Raw/Cold

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

Tuna Tartare 13.5

Ceviche of Gulf Shrimp 9.5

Kobe Beef Carpaccio
with Hot Oil, Soy and Yuzu 16.5

Stone Crab with Mustard Sauce 28.5

Yellowtail Snapper Sashimi
with Dried Miso 9.75

Smoked Salmon with
Fingerling Potatoes and
Crème Fraiche Panna Cotta 12

Shrimp Cocktail 14

Combination Plates and Platters

Raw Plate with Tuna Tartare,
Ceviche and Raw Oysters on the
Half Shell (serves one) 16

Seafood Platter with
3/4 lb. Alaskan King Crab,
8 Gulf Shrimp and 6 Oysters 60

Seafood Platter with 1 lb. Alaskan
King Crab, 12 Gulf Shrimp,
Tuna Tartare and Ceviche 90

Seafood Platter with
1 lb. Stone Crab, 1 lb. Alaskan
King Crab, 12 Gulf Shrimp,
Tuna Tartare and Ceviche 120

Hot

Lurcat Crab Cake 13.75

Buckwheat Crepe with Brie de Meaux,
Smoked Kentucky Ham and Figs 9

Foie Gras with Calvados
Caramel Apples 16.5

Marseille Fish Soup 8

Salad

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

Apple, Cheese and Chive Salad 8.5

Mixed Baby Leaf Lettuces
with Lemon Shallot Vinaigrette 7.5

Broiler and Grill

Pork Tenderloin and Pork Belly
with Ginger-Barbeque Glaze 23.75

Rack of Lamb
with Bordelaise Sauce 36

Flat Iron Steak 21.75

6 oz. Prime Beef Tenderloin Filet
with Red Wine Sauce 43

14 oz. Prime New York Strip
with Roquefort Butter 45

32 oz. Prime Bone-In Beef Rib Eye
for Two with Béarnaise 34 per person

Dry Aged American Kobe Ribeye 5 per ounce

Roasts and Braises

Sea Bass Marinated in Miso 28

Roast Chicken
with Root Vegetables 19.5

Pot Roast with Red Wine 18.75

Sauté

Yellowtail Snapper with Parsley,
Butter and Lemon 27

Seared Ahi with Lemon Confit
and Ponzu 24.75

Scallops with Fresh Hearts of
Palm "Carbonara" and Parsley
Breadcrumbs 28.5

Vegetable and Sides

Roasted Cauliflower 9

Roasted Oyster Mushrooms
with Thyme and Garlic 11.5

Carrot Confit 7.5

Roasted Baby Beets 9

Sautéed Chanterelle Mushrooms 13.5

Potato Purée 6.25

French Fries 6.5

General Manager Brad Anderson

Executive Chef Andrew Wicklander

Sous Chef Roel Mesta

Sous Chef Michael Mueller

Consumer Information warning: There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from any raw oysters or seafood and should have them fully cooked. If unsure about your risk, consult your physician.