

CAFE · LURÇAT

AMERICAN CUISINE

RAW/COLD*

Raw Oysters* 3.5 each

Tuna Tartare with Ginger,
Lime and Shiso* 15

Beef Carpaccio with
Cremini Mushroom Salad
and Black Truffle Vinaigrette* 16

Fresh Smoked Salmon with Endive, Roasted
Beets and Herbed Creme Fraiche* 14

Alaskan King Crab Leg with
Horseradish Panna Cotta, Avocado
and Chili Oil 16

MEATS

Prime Dry-Aged Rib Eye with Caramelized Onions
and Roasted Garlic* 12 oz - 48 /16 oz - 64

Adobo-Marinated Berkshire Pork Tenderloin
with Apple, Hazelnut and Cheddar
Bread Pudding* 29

7 oz. Beef Tenderloin Filet with Roasted
Oyster Mushroom-Cambozola Compote
and Red Wine Syrup* 40

Prime New York Strip Steak with
Spring Onions and Beurre Gascogne* 46

Roasted Amish Chicken with Au Bon Canard
Foie Gras Stuffing and Truffle Chicken Jus 28

Hanger Steak with Madeira
and Garlic Confit* 34

Pot Roast with Red Wine and Potato Puree 28

Colorado Rack of Lamb with Toasted
Garlic Puree and Cabernet Sauce* 52

HOT

Lurcat Crab Cake 16

Crispy Ahi and Basil Spring Rolls
with Ginger and Soy* 16

Ginger Fried Rice with Shrimp,
Sausage and Egg* 12

Roasted Wild Mushrooms on Brioche
with Bent River Camembert
and Aged Balsamic 16

Braised Nueske's Bacon with Hoisin,
Brandy and Compressed Asian Pear 14

Duck and Foie Gras Wonton Soup 16

SPECIALTIES

Buckwheat Pappardelle in Goat Cheese Cream
with Braised Veal Shoulder and Porcini
Mushroom Jus 30

Lobster Gratin with Swiss Chard,
Leeks and Gruyere 52

Rabbit with Riesling and Roasted
Winter Vegetables over House-Made
Egg Noodles 28

VEGETABLES

Roasted Cauliflower 12

Caramelized Brussels Sprouts 12

Roasted Broccoli with Chili,
Garlic and Lemon 10

Baby Beets with Apple Cider
Beurre Blanc 10

Sauteed Mushrooms with Garlic
and Thyme 16

Yukon Gold Potato Puree 10

French Fries 10

SALADS

Nueske's Bacon, Lettuce and Tomato
with St. Pete's Select Blue Cheese
and Buttermilk Dressing 14

Apple, Cheese and Chive 12

Mixed Baby Greens and Root Vegetables
with Roasted Grapes, Prairie Breeze
Cheddar and Grape Vinaigrette 12

Roasted Beet and Arugula Salad
with Goat Cheese and Sweet Onion
Bavarois 12

SEAFOOD

Chilean Sea Bass Marinated in Miso 38

Day Boat Sea Scallops with Apple Cider
Beurre Blanc and Crispy Prosciutto Salad 28

Organic Salmon with Farro, Mixed
Vegetables and Gremolata Butter 30

Seared Ahi with Lemon Confit
and Ponzu* 30

DESSERTS

9.5

Dark Chocolate Profiteroles
with Salted Caramel Ice Cream
and Spiced Candied Pecans

Pistachio Pavlova with Blackberry
Blackcurrant Compote

Milk Chocolate Truffle Torte
with Malted Nougat Cream

Warm Toffee Date Cake with Bourbon
Butterscotch and Oatmeal Stout Ice Cream

Hard Cider Caramel Cheesecake
with Apple Walnut Crumble

7.5

Warm Cinnamon-Sugar Doughnuts

Ice Cream or Sorbet with Citrus Wafers