



Voted Best Restaurant
Rochester Magazine Poll 2006 & 2007

Eric Pater - Chef de Cuisine
 --Starters--

Fresh Mussels \$9.95
 We fly in Mediterranean mussels, originally only a European connoisseur's delight, direct and fresh from Puget Sound. The rope cultured growing methods of the Mediterranean mussels make a clean, fresh, superior flavor. We simmer and serve them in your choice of two different sauces:
 Thai Curry
 White Wine and Garlic

Tuna Tartare Fresh Ahi tuna flown from Hawaii prepared in a traditional style tartare with lemon, parsley vinaigrette, capers and shallots. \$8.95

Pan Seared Seafood Cakes with shrimp, crab, scallops, and a tomato ginger jam \$8.95

Calamartini a chilled starter with calamari on a bed of rice noodles and a toasted sesame vinaigrette \$9.95

Lettuce Wrapped Chicken Satays with a fresh Asian inspired slaw and a spicy Thai peanut sauce. \$8.95

Crispy Jamaican Coconut-Fried Shrimp with Sour Cream Lime Dressing \$7.95

--Salads & Soups--

Grilled Romaine Caesar Salad with fresh avocado, a parmesan tuile & classic Caesar dressing \$5.95

Mixed Greens with Granny smith apples, toasted walnuts, Gorgonzola cheese and a fig Balsamic vinaigrette \$4.95

Spinach Salad with bacon, Gorgonzola, Parmesan, red onion, sunflower seeds, Café croutons, and an Asian sesame dressing \$4.95

Simple Green Salad Baby greens, tomato, cucumber, egg, Café croutons, served with our chunky blue cheese, house pepper parmesan, creamy Ranch, French, or 1000 Island \$3.95

French Onion Gratinée \$4.95

--FRESH FISH--

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|----------------------|------------|-------------------|
| vAhi Tuna | Hebi | vSea Scallops |
| vAsian Calamari | Mako Shark | Snapper |
| Calamari | Mahi Mahi | Swordfish |
| Escolar | Wahoo | vTasmanian Salmon |
| vGrouper | vMussels | vTasmanian Crab |
| vTiger Shrimp | Halibut | Monchong |
| vPacific Blue Marlin | | |

City Café Sashimi Platter Chef's selection of three different fish served Nagiri style with a California roll and wasabi ginger soy. \$21.95

*Grilled Salmon Fresh Atlantic Salmon grilled with a chipotle BBQ sauce and served with sour cream corn bread and a black bean salsa. \$19.95

Wild Tasmanian Salmon Pan Seared with roasted fingerling potatoes and asparagus with a chilled cucumber and dill sauce. \$21.95

Thai Noodle Bowl Fresh scallops, gulf shrimp and julienned fresh vegetables in a Thai inspired sauce, lemon grass, ginger, garlic and Thai red curry paste. Served over rice noodles. \$16.95

*Lemon Caper Grouper Pan Seared and served with a lemon caper vinaigrette and house white rice. \$20.95

*Parmesan Crusted Fresh Grouper with Basil Cream Sauce, flown in fresh from the docks of Destin, Florida, coated in Parmesan and panko bread crumbs, surrounded with a creamy basil sauce with fresh diced tomatoes, served with garlic mashed potatoes. \$20.95

*Sesame Crusted Seared Rare Tuna drizzled with a spicy lime sauce. Served with wasabi, pickled ginger, julienne cucumber, red pepper and sweet white rice. \$17.95

*Grilled Fresh Scallops with Apple Cider Beurre Blanc Grilled fresh Sea Scallops served with sautéed sweetened apple slices, blue cheese mash potatoes, and drizzled with apple cider beurre blanc \$18.95

--Entrées--

Maple Roasted Chicken Breast served a top Sharp Vermont White Cheddar fondue and topped with fresh greens, red onions, cranberries, pecans, garlic mashed potatoes and a warm bacon vinaigrette. \$18.95

Mediterranean Falafel Salad Falafel, feta cheese, tomato and cucumber served on top of a fresh bed of romaine lettuce with a Mediterranean inspired yogurt dressing. \$13.95

City Café Sirloin grilled with a pink center and topped with a sun dried tomato butter seasoned with Dijon mustard, plenty of garlic, Parmesan cheese, and bacon. Served with our bleu cheese garlic mashed potatoes. \$19.95

Grilled Flank Steak, a half-pound of beef served medium rare, sliced thin, with a truffle mushroom brandy cream sauce. Served with garlic mashed potatoes. \$17.95

** Meals that can be made without dairy, fats, or oils; perfect for your pre-examination or a healthy meal. Ask your server for details. Celiac (Gluten Free) menus and MSG-Free items also available 06282007*

--FEATURED WINES--

Sonoma-Cutrer Chardonnay Russian River Ranches
 Glass \$10. Bottle \$38.

Provenance Merlot, Napa Valley
 Glass \$10. Bottle \$38.