

# CAFE · LURCAT

## SMALL PLATES

- Bread Service** Assortment of Warm Bread, Local Butter, Fleur de Sel 12  
**Wagyu Steak Tartare** Fried Parsnip, Black Garlic, Capers, Chili Oil\* 24  
**Scallop Crudo** Carrot-Ginger Broth, Avocado Mousse, Apples\* 22  
**Tuna Carpaccio** Pickled Cucumbers, Thai Basil, Sesame, Orange, Gochugaru\* 23  
**Ginger Fried Rice** Shrimp, Sausage, Chili Crisp, Herbs, Egg\* 19  
**Linguica and Clams** Roasted Peppers, Tomato, Lime, Cilantro, Focaccia 24  
**Wagyu Corned Beef Tongue** French Onion, Gruyere, Baguette, Horseradish 19  
**Artisanal Cheese Plate** Accoutrements, Crostini 19  
**Poached Oysters** Beurre Blanc, Pickled Fennel, Caviar\* 19  
**Fresh Oyster** Mignonette, House Hot Sauce\* 4

## SALADS

- Spring Panzanella** Asparagus, Arugula, Pickled Rhubarb, Goat Cheese, Pesto 17  
**Snap & English Pea** Dukkah, Golden Raisins, Mint Labneh, Curry Vinaigrette 16  
**Apple, Cheese, Chive** 15  
**Mixed Greens** Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

## DINNER PLATES

- Monkfish & Mussels** Braised Leeks, Green Garlic, Carrots, Saffron, Mussel Broth 41  
**Miso Sea Bass** Rice Noodle, Cabbage Slaw 49  
**Korean Barbecue Salmon** Black Rice, Ginger, Scallion\* 37  
**Roasted Amish Chicken** Wild Rice, English Peas, Walnut-Parsley Pistou 35  
**Kurobuta Pork Chop** Honey-Mustard Glaze, Baby Potatoes, Frisee, Sauce Charcutière, Grilled Lemon\* 38  
**7oz Filet Mignon** Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola\* 54  
**Lamb T-Bones** Bean Birria, Salsa Verde, Lime\* 48  
**Potato Gnocchi** Pancetta, Snap Peas, Pecorino, Brown Butter, Black Truffles 33  
**Cauliflower** Giardiniera, Chickpeas, Mint, Preserved Lemon 28

## EDEN VALLEY WAGYU

Local Minnesota Certified Wagyu, House Steak Sauce, Seasonal Vegetable

- 14 oz Ribeye\*** 89  
**12oz New York Strip\*** 79  
**7oz Filet Mignon\*** 69  
**10 oz Steak Frites\*** 48

## SIDES

- Roasted Cauliflower** 16  
**Lurcat Fries** 12  
**Confit Green Beans** Tomato Jam, Pickled Currants, Bread Crumbs, Cilantro 16  
**Wild Rice** English Peas, Green Garlic, Walnut-Parsley Pistou, Pickled Ramps 16  
**Sautéed Snap Peas** Oyster Mushrooms, Ginger, Garlic, Thai Basil 16

General Manager | **Nick Gonzales** • Sommelier | **Ross Kupitz** • Executive Chef | **Sam Gilman**

**We are dedicated to creating a sustainable and dependable work environment for every employee of Café & Bar Lurcat. A 6% surcharge has been added to support fair and reliable wages for our team. Pursuant to MN Statute 177.23 Subd. 9, this charge is not a gratuity for direct employee service.**

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.