

# LURCAT. CAFÉ

## SMALL PLATES

**Bread Service** Assortment of Warm Bread, Local Butter, Fleur de Sel 13  
**Eden Valley Wagyu Beef Tongue** Cucumber Slaw, Port Demi-Glace 24  
**Scallop Crudo** Carrot-Ginger Broth, Avocado Mousse, Apples\* 22  
**Ginger Fried Rice** Shrimp, Sausage, Egg\* 18  
**Rainbow Trout Rillettes** Trout Roe, Potato Chips, Dill 24  
**Eden Valley Wagyu Steak Tartare** Fried Parsnip, Black Garlic, Capers, Chili Oil \* 24  
**Artisanal Cheese Plate** Accoutrements, Crostini 19  
**Poached Oysters** Beurre Blanc, Pickled Fennel, Caviar\* 19  
**Fresh Oyster** Mignonette, House Hot Sauce\* 4

## SALADS

**Chicory Salad** Endive, Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette 18  
**Beet Salad** Farro, Dukkah, Zhug, Goat Cheese 16  
**Apple, Cheese, Chive** 15  
**Green Salad** Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

## DINNER PLATES

**Seared Scallops** Butternut Squash, Thai Chilies, Peanuts 42  
**Miso Sea Bass** Rice Noodle, Cabbage Slaw 49  
**Korean Barbecue Salmon** Black Rice, Ginger, Scallion\* 38  
**Roasted Amish Chicken** Wild Rice, Oyster Mushrooms, Apples 36  
**Smoked Duck Leg** Foie Gras, Fennel, Pickled Cherries 45  
**7oz Filet Mignon** Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola\* 54  
**Lurcat Burgers** Red Wine Shallot Butter, Parsley, French Fries\* 23  
**Lamb T-Bones** Bean Birria, Salsa Verde, Lime 48  
**Herb Tagliatelle** Maitake Mushrooms, Anchovy, Pine Nuts, Spinach 34  
**Broccolini** Quinoa, Mango Vinaigrette, Serrano 27

## 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

## VEGETABLES

**Roasted Cauliflower** 16  
**Lurcat Fries** 12  
**Creamed Lacinato Kale** Pecorino, Lemon 16  
**Sweet Potatoes** Toasted Pecans, Maple, Duck Fat 16  
**Caramelized Cabbage** Celery Root, Dill, Gjetost 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 Statue 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.