

# Café Modern

## DINNER MENU

### APPETIZERS

#### Artichoke Bruschetta

with Marinated Artichokes, Roasted Red Peppers and House-made Ricotta 8.75

#### Shrimp & Crab Mary Rose

with Cucumber-Dill Jelly 12.75

*This item is or can be modified to be gluten free*

#### Lettuce Wraps

Char Siu Pork Tenderloin Served with Crisp Veggies and Lettuce Leaves with Spicy Almond and Garlic Soy Dipping Sauces 11.50

#### Horseradish Whipped Latte Da Goat Cheese

with Pickled Baby Vegetables and Spicy Texas Pecans 9.25

*This item is or can be modified to be gluten free*

### SOUP AND STARTER SALADS

#### Cowtown Market Vegetable Soup

with Basil Pistou

*This item is or can be modified to be gluten free*

Cup 4.50 Bowl 6.50

#### Soup of the Day

Cup 4.50 Bowl 6.50

#### Café Salad

Mélange of Local Greens with Grape Tomatoes, Brazos Valley Parmesan Cheese, Lemon Juice and Olive Oil 4.95

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#### Spring Salad

Bibb Lettuce with Golden Beets, Pickled Carrot and Buttermilk-Dill Dressing 7.25

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### ENTREES

#### Grilled Wild Halibut Chermoula

with Apricot Couscous, Haricots Verts and Spicy Harissa 26.50

#### Braised Lamb Shank Ragù

with Papperdelle Pasta, Spinach and Lemon 22.25

#### “Surf & Turf”

Petit Beef Filet and Crab Cake with Buttermilk Mash, Haricots Verts and Sauce Girondine 27.75

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#### Grilled Tenderloin

with Freshly Grated Horseradish Crème Fraiche, Garlic Butter Roasted Potato and Steamed Asparagus 24.50

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#### Daily Fish Special

Chef’s Sustainably Selected Seafood Prepared to Highlight the Specific Qualities of Today’s Fresh Catch 19.75

#### Le Cirque’s Classic Spaghetti Primavera

A Mélange of Vegetables Over a Bed of Pasta with Cream, Tomatoes and Herbs 16.50

#### Ginger Sake Grilled Chicken

with Steamed Jasmine Rice, Edamame Stir Fry and Tamari Jus 17.75

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#### Hoisin Noodles

Savory Ground Pork with Asian Spice over Rice Noodles. Topped with Crunchy Vegetable Garnish 15.75

#### Grilled Paneer Skewers

House-made Indian Cheese Marinated and Broiled with Coriander. Served with Spring-Quinoa Salad, and an Indian Vegetable Samosa 17.75

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There is a risk associated with raw shellfish, undercooked proteins, etc. Our kitchen uses nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies at the table. We are happy to prepare it anyway you require and will do our best to craft something special to fit your needs.

Café Modern Hours: Lunch 11:00 a.m. to 2:30 p.m. Tuesday through Friday, Brunch 10:00 a.m. to 3:00 p.m. Saturday and Sunday  
One check and an 18% service charge will be added for parties of 8 or more. \$4 will be added for a split plate.

Executive Chef: Dena Peterson General Manager: David Marshall