

Takeout & Curbside Menu

~HOURS OF OPERATION ARE TUESDAY-SATURDAY 11:30 AM-7:30 PM ~

APPETIZERS

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| SMOKED SALMON | 15 |
| <i>Sesame Lavosh, Chopped Capers, Shallots, Crème Fraiche, Dill, Chopped Egg</i> | |
| MARYLAND STYLE CRAB CAKE | 18 |
| <i>Comprised of Premium Jumbo Lump Crabmeat, Lemon Tartar, Micro Greens</i> | |
| COLOSSAL PRAWN COCKTAIL | 16 |
| <i>Spicy Horseradish and Cocktail Sauce</i> | |
| CAFÉ PACIFIC CRAB REMOULADE | 18 |
| <i>Layered Jumbo Lump Crabmeat, Classic Remoulade Sauce, Sriracha, Avocado</i> | |

PETROSSIAN ROYAL OSSETRA CAVIAR

Served with Blinis and Traditional Accoutrements

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| 30 grams | 160 | 100 grams | 395 |
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SOUPS & SALADS

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| NEW ENGLAND CLAM CHOWDER | 8 |
| <i>Creamy Clam Broth with Potatoes, Chopped Clams</i> | |
| MIXED GREENS | 10 |
| <i>Toasted Pecans, Feta, Cherry Tomato, Kalamata Olives, Carrots, House Dressing</i> | |
| CAESAR SALAD | 10 |
| <i>Romaine Hearts, Black Pepper Croutons, Parmesan Reggiano, Classic Anchovy Dressing</i> | |
| WEDGE SALAD | 11 |
| <i>Iceberg, Cherry Tomato, Applewood Bacon, Danish Bleu Cheese, Bleu Cheese Dressing</i> | |
| HERILOOM TOMATO & BURRATA | 14 |
| <i>Dallas Mozzarella Co. Crème Burrata, Basil Pesto, Pomegranate Balsamic Reduction</i> | |

ENTRÉE SALADS

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| ORIENTAL CHICKEN SALAD | 15 |
| <i>Marinated Chicken, Iceberg, Almonds, Scallions, Sesame, Rice Noodles, Ginger Dressing</i> | |
| SEAFOOD CHOPPED SALAD | 19 |
| <i>Shrimp, Crab, Capers, Feta, Bell Pepper, Tomato, Cucumber, Romaine, Red Wine Dressing</i> | |
| CRAB LOUIE | 18 |
| <i>Jumbo Lump Crab Meat, Tomato, Hard Boiled Egg, Chopped Iceberg, Classic Louie Dressing</i> | |
| BLACKENED SHRIMP CAESAR | 22 |
| <i>Three Jumbo Shrimp Paired with Our Classic Caesar Salad</i> | |
| GRILLED SHORT SMOKED SALMON SALAD | 34 |
| <i>Romaine Hearts, Shaved Parmesan, Pepper Croutons, Tomatoes, Three Mustard Dressing</i> | |

ENTREES & SANDWICHES

~Upon Request Certain Selections Can Be Grilled, Sautéed or Blackened; Sandwiches Served with Crisp Fries~

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| SIGNATURE PRIME PEPPER STEAK | 9 OZ | 45 |
| <i>Certified Prime Beef Served with Cognac Sauce and Crisp French Fries</i> | | 12 OZ 53 |
| CAFÉ PACIFIC STEAKBURGER | | 15 |
| <i>10 oz. of Beef, Beefsteak Tomato, Shredded Lettuce, Red Onion, Tillamook Cheddar, Sesame Bun</i> | | |
| LEMON ROASTED RAINBOW TROUT | | 27 |
| <i>Two Grilled Trout Fillets, Haricot Vert Couscous, Preserved Lemons, Tomato Basil Compote</i> | | |
| CONNECTICUT STYLE LOBSTER ROLL | | 19 |
| <i>Diced Lobster Claw & Knuckle Meat Sautéed in Lemon, Toasted Brioche Roll, Lemon Butter</i> | | |
| SHORT SMOKED SALMON | | 34 |
| <i>Sesame Scented Spinach, Pommery Aioli, Crisp French Fries</i> | | |
| BLACKENED JUMBO PRAWNS | | 36 |
| <i>Four Jumbo Shrimp, Lightly Blackened and Grilled, Asparagus, Lemon Beurre Blanc</i> | | |
| GRILLED TEXAS GULF RED SNAPPER | | 36 |
| <i>Jasmine Rice, Avocado, Cherry Tomato, Grilled Corn Relish, Roasted Corn Sauce</i> | | |
| JOYCE FARMS CHICKEN BREAST | | 24 |
| <i>Oven Roasted Bone-In Breast, Whipped Potatoes, Heirloom Baby Carrots, Lemon Pan Sauce</i> | | |
| 14 OZ PRIME NEW YORK STRIP | | 41 |
| <i>Bruleed Heirloom Tomato, House-made Black Truffle Butter, Texas Bourbon Gastrique</i> | | |
| COLORADO DOUBLE-CUT LAMB CHOPS | | 49 |
| <i>Frenched and Simply Grilled, Fresh Mint Puree, Pinot Noir Reduction</i> | | |

SIDES

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| BAKED IDAHO POTATO: <i>Served with Sour Cream, Chives, Butter, Cheddar Cheese</i> | 10 |
| SPINACH: <i>Choose From Creamed, Sautéed, or Simply Steamed</i> | 10 |
| BROCCOLINI: <i>Lightly Sautéed with Olive Oil, Crushed Red Pepper, Garlic and Lemon</i> | 10 |
| ASPARAGUS: <i>Choose From Grilled, Sautéed with Crushed Garlic, or Simply Steamed</i> | 10 |
| WHIPPED POTATOES: <i>Idaho Potatoes, Seasoned and Lightly Whipped</i> | 10 |
| HARICOT VERTS: <i>Classically Sautéed and Finished with Whole Butter</i> | 10 |
| RISOTTO: <i>Chef's Daily Inspiration</i> | 12 |
| MAC & CHEESE: <i>Cavatappi Pasta, Bechamel, Breadcrumbs *Add Lobster Meat +\$4</i> | 12 |

Takeout & Curbside Menu

~Chef is Featuring Specials Daily, Please Inquire~
~Alcoholic Beverages and Bottles of Wine Available for Purchase~

CHILDREN'S

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| FRIED CHICKEN TENDERS | 12 |
| <i>Breaded Chicken Breast Meat, Served with Crisp Fries, Ketchup and Honey Mustard</i> | |
| BUTTERED PASTA | 12 |
| <i>Linguine or Cavatappi Pasta, Lightly Buttered and Sautéed</i> | |
| MAC & CHEESE | 12 |
| <i>Cavatappi Pasta, Bechamel Three Cheese Sauce</i> | |
| CHEESEBURGER | 15 |
| <i>Special Blend Patty, Tillamook Cheddar Cheese, Crisp French Fries</i> | |
| <i>*Shredded Lettuce, Tomato, and Onion Upon Request*</i> | |

DESSERTS

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| CAFÉ PACIFIC SIGNATURE PECAN BALL | 11 |
| <i>Vanilla Bean Ice Cream, Toasted Pecans, House Chocolate Sauce, Almond Tuile Garnish</i> | |
| MIXED BERRIES | 11 |
| <i>Fresh Seasonal Berries in a House Baked Almond Tuile Basket and Fresh Cream</i> | |
| SIX LAYER CHOCOLATE CAKE | 13 |
| <i>Layers of Moist Chocolate Cake, Dark Chocolate Ganache, Fresh Strawberry Coulis</i> | |
| CLASSIC CARROT CAKE | 13 |
| <i>Six Layers, Cream Cheese Icing, Pecans, Golden Raisins, Caramel Drizzle</i> | |
| NEW YORK CHEESECAKE | 13 |
| <i>Bakery Fresh from New York City, Fresh Cream and Mint</i> | |

Chef's Selection of Ice Cream or Sorbet:

~Prices Reflect Two Scoops~

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| ~Henry's of Dallas 'Super Vanilla Bean' Ice Cream | 7 |
| ~Henry's of Dallas Sorbet | 7 |
| ~Chef's Featured Gelato | 7 |

Large Purchases Available of The Following:

~Two Hour Notice Required For Whole Cakes~

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| NEW YORK CHEESECAKE | 75 |
| <i>Whole Cake Prepared and Boxed For Takeout</i> | |
| SIX LAYER CHOCOLATE CAKE | 75 |
| <i>Whole Cake Prepared and Boxed For Takeout</i> | |
| CLASSIC CARROT CAKE | 75 |
| <i>Whole Cake Prepared and Boxed For Takeout</i> | |
| HOUSE MADE ALMOND TUILE BASKETS | 4 |
| <i>Sold By the Each, Two Hour Notice May Be Required for Orders Exceeding Ten Each</i> | |
| CAFÉ PACIFIC SIGNATURE SALAD DRESSINGS | 12 |
| <i>Packaged and Sold by the Pint, Choices Include: Oriental, House Vinaigrette, Red Pepper Vinaigrette, Ranch, Three Mustard, Remoulade, Danish Bleu Cheese, Louie, and Caesar</i> | |
| CAFÉ PACIFIC SIGNATURE SAUCE ACCOMPANIMENTS | 12 |
| <i>Packaged and Sold by the Pint, Choices Include: House Chocolate Sauce, Peppered Cognac-Sauce, Lemon Beurre Blanc, Roasted Corn Sauce, and Tomato Basil Compote</i> | |

~Please Inform Staff of Any Food Allergies You May Have~

~Food Splits Will Incur a \$4 Charge~

~Alcoholic Beverages Must Accompany a Food Purchase~