

Café Barron's

PROGRESSIVE • MODERN • CASUAL

STARTERS & SHARED PLATES

- PARMESAN TRUFFLE FRIES 8** avocado ranch
SWEET POTATO FRIES 8 cajun dipping sauce
CRAB CAKES 9 dill crème fraîche
COCONUT SHRIMP 9 sweet chili sauce
CRISPY FRIED CALAMARI 10 togarashi breading / cilantro aioli
LOBSTER EMPANADA 13 garlic mojo sauce
SPICY EDAMAME 8 sweet soy sauce
TOMATO MOZZARELLA FLATBREAD 9 oven roasted tomato / fresh mozzarella / basil / balsamic drizzle
BLUE CORN LAMB QUESADILLA 11 seasoned ground lamb / spanish cheeses / lemon sriracha aioli
CRAWFISH, SPINACH & ARTICHOKE DIP 10.5 crostini
BAKED BRIE 15 peach / jalapeño jelly / crostini
HUMMUS PLATTER 11 olives / cucumber / carrot / flatbread / feta
CHEESE PLATTER 15.5 artisan cheese / crostini / fruits

HOUSE GREENS SM 6 / LG 9.25

spring mix / roma tomato / cucumber / asiago / signature house vinaigrette

CLASSIC CAESAR SM 7 / LG 12

romaine / herb crouton / asiago

BLACKBERRY SALAD SM 7.5 / LG 13

mixed greens / blackberries / granola / goat cheese / blackberry vinaigrette

TRILOGY 14

chicken salad / fruit salad / shrimp remoulade / house dressed mixed greens

SOUPS & SALADS

TOMATO BASIL SOUP CUP 4 / BOWL 5

SEAFOOD CHOWDER CUP 4.5 / BOWL 5.5

Add to any salad:

Chicken, Tuna Salad, Grilled Chicken - 3.5

or:

Grilled Shrimp, Shrimp Remoulade or Salmon Filet - 7

MAPLE ROASTED PECAN SM 7 / LG 12

spring mix / granny smith apple / maple roasted pecan / blue cheese / sweet maple vinaigrette

CRISPY ASIAN CHICKEN 13

chopped romaine / cabbage / carrot / crispy wonton strips / peanut / green onion / mandarin orange / ginger-soy vinaigrette

MEDITERRANEAN 14

spinach / mixed greens / olives / english cucumber / oven roasted tomatoes / sweet cherry pepper / feta / egg / hummus / flatbread / roasted tomato oregano vinaigrette

ENTRÉES

MACARONI & CHEESE 8

asiago / parmesan / american
add chicken or bacon 3.5

CAFÉ PASTA WITH CHICKEN OR SHRIMP 15

artichoke heart / kalamata olive / mushroom / oven-roasted tomato / penne pasta / basil white wine sauce

SOUTHWEST LINGUINE ALFREDO WITH CHICKEN OR SHRIMP 18

bell peppers / onions / linguine / chipotle alfredo

LOBSTER RAVIOLI 28

shrimp / scallops / spinach / asiago alfredo

LEMON BASIL SALMON 21

marinated grilled atlantic salmon / yukon gold & winter squash / roasted artichoke heart & roma tomato

BLACKENED RUBY RED TROUT 22

spinach risotto / grilled red bell pepper / pickled red onion / lemon sriracha aioli

ASIAN MARINATED MAHI MAHI 20

black forbidden rice / edamame succotash / coconut curry sauce

HOT 'N CRUNCHY FISH OR CHICKEN 15

corn crisp / toasted almond / sesame seed / red pepper / mango chipotle chutney / whipped potato / sautéed vegetables

SEA SALT & BUTTER BRAISED CHILEAN SEA BASS 36

pecan & jalapeño risotto / grilled asparagus / peach & basil relish / fig balsamic

MESQUITE BISON BURGER 14

pepper jack / poblano mayo / jalapeño bun

CHIPOTLE & HONEY GLAZED PORK TENDERLOIN 18

green chili mashed potato / glazed beets & carrots / sun-dried cherry chutney

VEAL PICATTA (OUR WAY) 22

caper & lemon mushroom sauce / whipped potato / sautéed vegetables

HAND-CUT GRILLED CHOICE RIBEYE 28

12oz Texas-raised / grilled asparagus / yukon gold & winter squash / thyme & rosemary compound butter

7OZ. BEEF FILET MIGNON 36

mushroom duxelle / truffled parmesan whipped potato / grilled asparagus / gorgonzola demi-glace

ACCOMPANIMENTS

A LA CARTE 5

Chef Veggies

Grilled Asparagus

Beets & Carrots

Whipped Potatoes

Green Chili Mashed Potatoes

Roasted Yukon Gold & Winter Squash Medley

Asiago Rissotto

Black Forbidden Rice

Pecan Jalapeño Rissotto

Master Card, Visa, Discover and American Express accepted. There is a 4.95 plate charge on all split menu items.

When using cellular phones please step into the lobby to prevent disturbing other diners experiences.