

Café Pacific Abbreviated Menu

~DAILY FROM 11:30 AM-9:00 PM; TAKEOUT & CURBSIDE AVAILABLE ~
~MENUS ARE DISPOSED OF AFTER EACH USE, PLEASE FEEL FREE TO TAKE HOME~

APPETIZERS

SMOKED SALMON	15
<i>Sesame Lavosh, Chopped Capers, Minced Shallots, Crème Fraiche, Dill, Chopped Egg</i>	
MARYLAND STYLE CRAB CAKE	18
<i>Comprised of Premium Jumbo Lump Crabmeat, Charred Lemon Tartar, Micro Greens</i>	
COLOSSAL PRAWN COCKTAIL	16
<i>Three Chilled Prawns, 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

30 grams	160	100 grams	395
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SOUPS & SALADS

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, Creamy Bleu Cheese Dressing</i>	
HERILOOM TOMATO & BURRATA	14
<i>Dallas Mozzarella Co. Crème Burrata, Basil Pesto, Pomegranate Balsamic Reduction</i>	

ENTRÉE SALADS

ORIENTAL CHICKEN SALAD	15
<i>Marinated Chicken, Iceberg, Almonds, Scallions, Sesame, Rice Noodles, Spicy Ginger Dressing</i>	
SEAFOOD CHOPPED SALAD	19
<i>Shrimp, Crabmeat, Capers, Feta, Bell Pepper, Tomato, Cucumber, Romaine, Red Wine Dressing</i>	
CRAB LOUIE SALAD	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, Parmesan, Black Pepper Croutons, Tomatoes, Three Mustard Dressing</i>	

ENTREES

~Upon Request Certain Selections Can Be Simply Grilled, Sautéed or Blackened~

SIGNATURE PRIME PEPPER STEAK FILET	9 oz	45
<i>Certified Prime Beef Served with Cognac Sauce and Crisp French Fries</i>		12 oz 53
HERB CRUSTED CHILEAN SEA BASS		47
<i>Lightly Crusted Fillet, Corn Risotto, Haricot Verts, Rainbow Carrots, Ancho Beurre Blanc</i>		
LEMON SOLE ALMONDINE		36
<i>Almond Crusted Lemon Sole Fillet, Julienne Seasonal Vegetables, Lemon Beurre Blanc</i>		
SOLE MEUNIERE		36
<i>Lemon Sole Fillet In a Classic French Pan Sauce of Lemon, Butter, Parsley</i>		
LEMON ROASTED RAINBOW TROUT		27
<i>Two Grilled Trout Fillets, Haricot Vert Couscous, Preserved Lemons, Tomato Basil Compote</i>		
SHORT SMOKED SALMON		34
<i>In House Smoked Salmon Fillet, Sesame Scented Spinach, Pommery Aioli, Crisp French Fries</i>		
BAY OF FUNDY SALMON		34
<i>East Coast Salmon Fillet, Simply Grilled, Asparagus, Lemon Beurre Blanc or Tomato Basil</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, Sliced 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>		
POACHED LOBSTER MEAT RISOTTO		38
<i>Butter Poached Nova Scotia Lobster Claw Meat, Lemon-Parmesan Risotto ~Add Truffle Essence +\$6</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>		

~Modifications and Substitutions Are Subject to Availability and May Incur An Upcharge~
~Please Inform Staff of Any Food Related Allergies You May Have~

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SANDWICHES

~Sandwich Selections Are Served with Crisp French Fries~

CAFÉ PACIFIC STEAKBURGER	15
<i>10 oz. special blend beef, Beefsteak Tomato, Shredded Lettuce, Red Onion, Tillamook Cheddar</i>	
CONNECTICUT STYLE LOBSTER ROLL	19
<i>Diced Lobster Claw & Knuckle Meat Sautéed in Lemon, Toasted Brioche Roll, Lemon Butter</i>	

SIDES

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
JULIENNE SQUASH & ZUCCHINI:	<i>Lightly Sautéed with Olive Oil</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
BUTTERED PASTA:	<i>Cavatappi or Linguine Pasta, Lightly Tossed in Butter, Parmesan</i>	12

CHILDREN'S

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>10 oz. Special Blend Patty, Tillamook Cheddar Cheese, Crisp French Fries</i>	
<i>*Shredded Lettuce, Tomato, and Onion Upon Request*</i>	

DESSERTS

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>	
HOUSE MADE ALMOND TUILE BASKETS	4
<i>Sold By the Each, Two Hour Notice May Be Required for Orders Exceeding Ten Each</i>	

Chef's Selection of Ice Cream or Sorbet:

~Prices Reflect Two Scoops~

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

Large Purchases Available of The Following:

~Two Hour Notice Required For Whole Cakes~

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>	
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>	

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~Food Splits Will Incur a \$4 Charge~

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~CAFÉ PACIFIC SIGNATURE HALF & HALF LUNCH~

~\$16~

~AVAILABLE MONDAY - SATURDAY 11:30 am - 2:30 pm ONLY~

MAKE TWO SELECTIONS FROM THIS BOX
~EACH SELECTION WILL BE A HALF PORTION~

NEW ENGLAND CLAM CHOWDER

Creamy Clam Broth with Potatoes, Chopped Clams

SOUP DU JOUR

Chef's Daily Inspiration

MIXED GREENS

*Toasted Pecans, Feta, Cherry Tomato, Kalamata Olives, Carrots, House Dressing
(Vegetarian)*

CAESAR SALAD

Romaine Hearts, Black Pepper Croutons, Parmesan Reggiano, Classic Anchovy Dressing

ORIENTAL CHICKEN SALAD

Marinated Chicken, Iceberg, Almonds, Scallions, Sesame, Rice Noodles, Spicy Ginger Dressing

SEAFOOD CHOPPED SALAD

Shrimp, Crabmeat, Capers, Feta, Bell Pepper, Tomato, Cucumber, Romaine, Red Wine Dressing

LEMON ROASTED RAINBOW TROUT

One Grilled Trout Fillet, Haricot Vert Couscous, Preserved Lemons, Tomato Basil Compote

SIMPLY GRILLED RAINBOW TROUT

One Grilled Trout Fillet, Sautéed Haricot Verts, Lemon Beurre Blanc Sauce

PESTO CAVATAPPI PASTA

House Made Basil Pesto, Sautéed Cavatappi Pasta, Cherry Tomatoes (Vegetarian)

~Please No Modifications or Substitutions~

*~Please be sure to wear your face mask unless seated at your table, as we are
dedicated to protecting your health~*

*Thank you,
Café Pacific Staff*

Be sure to follow us on FaceBook and Instagram for updates and specials

IG: @cafepacificdallas

FB: Café Pacific

www.cafepacificdallas.com

214.526.1170

*General Manager: Dieter Krapp
Executive Chef: Terry Cook*