

Appetizers

Salmon Carpaccio 14

Salmon lox, house marinated onions and sweet peppers, capers, extra virgin olive oil, honey wheat toast

Smoked Salmon 14

House cured smoked salmon, onions, capers, basil aioli, extra virgin olive oil, toast points

Steamed Mussels 12

Steamed mussels, tomatoes, green onion, lemon juice, whole butter, white wine saffron broth

Seared Sweetbreads 13

Seared sweetbread medallions, endive confit, crimini mushrooms, lardon, truffle sauce

Goat Cheese Kisses 10

Creamy goat cheese, herbed phyllo dough, seared roma tomatoes, balsamic reduction

Shrimp Cocktail 12

Jumbo shrimp, micro greens, cocktail sauce, wasabi aioli

Ahi Tuna Tartar 13

Crispy herb tortilla, white bean puree, English cucumber, mashed avocado, diced ahi tuna, caviar, sesame seed, wasabi vinaigrette

Crab Cake 14

Pan seared crab cake, verjus-roasted beet beurre blanc, caper remoulade

Soups

Tuscan Tomato Soup

Museum Café's specialty tomato soup served with focaccia toast

Lobster Bisque 8

Creamy lobster bisque, puff pastry disc, sour cream, caviar

Soup of the Day 7

Ask your server for today's selection

Salads

House Salad 8

Mesclun salad mix, roasted beets, candied walnuts, gorgonzola, celery ribbons, port wine vinaigrette

Caesar Salad 9

Chopped romaine lettuce, freshly grated parmesan, Kalamata olives, focaccia toast, crispy parmesan, eggless Caesar dressing

Duck Confit Salad 15

Baby spinach, red onions, boursin cheese, English cucumber, tomato, sultana raisins, candied chick peas, duck leg confit, lime vinaigrette

Cold Seafood Salad 13

Baby spinach, grapefruit segments, English cucumber, tomato, hard boiled egg, shrimp, langostinos, scallops, bergamot vinaigrette

Eggplant Napoleon 12

Roasted eggplant, roasted tomato, fresh basil, fresh mozzarella, balsamic reduction, basil puree

Blackened Tuna Salad 13

Arugula, julienne tomatoes, golden bell peppers, daikon radishes, blackened tuna, wasabi vinaigrette



Entrées

Chicken Fettuccini 21

Fettuccini pasta, grilled chicken, porcini mushrooms, sundried tomatoes, green peas, hearts of palm, white wine, fresh basil

Macaroni and Cheese 28

Shrimp, crab meat, langostinos, elbow macaroni, grape tomatoes, parmesan, gorgonzola, cream, sorrel pesto

Curry Coconut Chicken 23

Pan seared chicken breast, white beans, haricot verts, onions, mushrooms, roasted red bell peppers, curry, coconut milk, saffron basmati-black quinoa rice

Grilled Atlantic Salmon 24

Grilled Atlantic salmon, fried parsnips, black beluga lentils, vegetables, rhubarb raspberry beurre blanc

Peppered Tilapia 24

Pan seared pepper crusted tilapia, saffron basmati-black quinoa rice, vegetables, sauce verte

Grilled Quail 26

Grilled quail breast, saffron basmati-black quinoa rice, vegetables, Majule date-balsamic reduction

Seared Sea Scallops 30

Seared scallops, kale-onion-garlic whipped potatoes, vegetables, verjus-roasted beet beurre blanc

Vegetable Plate 19

Chef's selection of seasonal vegetables

Beef Tenderloin 42

7 oz. Niman Ranch Black Angus grilled beef tenderloin, fingerling potato coins, vegetables, truffle oil, veal stock Madeira reduction

Pork Tenderloin 26

Grilled pork tenderloin, creamy hazelnut-roasted corn polenta, caramelized cauliflower, vegetables, lemongrass-vermouth reduction

Duck Breast 27

Red wine braised duck breast, faro risotto, vegetables, pomegranate-piquillo jus

New York Strip 33

12 oz. Niman Ranch Black Angus grilled New York Strip, kale-onion-garlic whipped potatoes, vegetables, citrus sauce

Grilled Ribeye 34

Grilled Niman Ranch ribeye, kale-onion-garlic whipped potatoes, vegetables, shiraz jus

Veal T-Bone 32

Grilled veal t-bone, kale-onion-garlic whipped potatoes, vegetables, thyme shallot bordelaise

Lamb Shank 35

Braised lamb shank, turmeric, tomato, onion, kale-onion-garlic whipped potatoes, vegetables, natural jus

Veal Strip 29

Grilled veal chop, faro risotto, vegetables, sweet vermouth reduction

