

# CITYFRONT455

## *OUTDOOR CAFÉ OPEN 4:00 p.m.*

### APPETIZERS

Cheese Flight Featuring Widmere 3-Year Cheddar/ Mindoro Bleu Cheese Salami / Toasted Nuts / Dried Fruit / Baguette / Crackers	10
Coconut Curry Beer-Battered Shrimp / Sweet Chili Sauce	9
Buffalo Boneless Chicken Wings / Bleu Cheese Sauce	6
Dip Trio: Spinach and Artichoke Dip / Toasted Pepita, Fresh Cilantro Salsa / Grilled Pita Bread / Chips	7
Fried Calamari / Fresh Cilantro Cocktail Sauce Spicy Buffalo Calamari / Bleu Cheese Sauce	7
Three Mini Steak Tacos / Caramelized Onion / Salsa Verde <i>Add Avocado for \$1</i>	6
Crispy Fries & Jalapeno Bottle Caps	3
Bruschetta / Fresh Mozzarella / Basil / Tomato	6
Three Mini Burgers / Cheddar / Chipotle Chive Aioli	6

### ENTRÉE SALADS

Summer Corn Salad / Cherry Tomatoes / Green Beans / Avocado atop Spring Mesclun Greens / Chipotle-Sherry Vinaigrette Crispy Tortilla Threads	8
<i>With Grilled Chicken Breast</i>	10
<i>With Blackened Salmon</i>	12
Caesar Salad / Hearts of Romaine / Parmesan and Asiago Cheeses / Herb Crusted Croutons	8
<i>With Grilled Chicken Breast</i>	10
<i>With Blackened Salmon</i>	12

### THIN CRUST OLIVE OIL & CORNMEAL PIZZA

Grilled Chicken Breast / Pesto / Goat Cheese	7
Margherita Pizza – Fresh Mozzarella / Roma Tomatoes / Basil	7
House made Sausage / Roasted Red Pepper Sauce / Swiss	7

## **BURGERS OFF THE GRILL**

One-Half Pound Burger Served on your choice of Toasted Onion Ciabatta / Sesame Bun  
 Tomato Focaccia / or Pretzel Roll with Lettuce / Tomato and your choice of three other  
 toppings / served with Crispy Fries / Jalapeno Bottle Caps  
 Smoked Sea Salt and Hawaiian Pink Sea Salt on the side

Black Angus	9
Kobe Beef	15
Salmon	12
Turkey	9
Vegetable Burger and Portobello	9

### **TOPPINGS**

<b>Vegetable Garden</b>	<b>Dairy Farm</b>	<b>Tasty Toppings</b>	<b>Sauces</b>
Mesclun Greens	Mindoro Bleu Cheese	Crispy Salami	Caper Parmesan Mayo
Romaine	3-Year Aged Cheddar	<i>(add \$2)</i>	Chipotle Chive Aioli
Spinach	Swiss	Bacon <i>(add \$2)</i>	Blackened Spice
Red Onion Slices	Fresh Mozzarella	Caramelized Onions	Oven-Roasted Garlic Aioli
Jalapeno	Provolone	Grilled Red Peppers <i>(add \$1)</i>	Housemade Raspberry BBQ
Avocado <i>(add \$1)</i>	American	Grilled Portobello	Oregano Blue Cheese Aioli
	Pepper Jack	<i>(add \$2)</i>	Dijon Mustard
	Goat Cheese	Grilled Eggplant <i>(add \$1)</i>	American Mustard
			Honey Remoulade
			Wasabi Mayonnaise
			Hummus
			Mayonnaise
			Pesto
			Salsa Verde

### **JIM'S TOP 10 BURGER CREATIONS**

<b>#1</b> Chipotle Chive Aioli / Avocado Jalapeño	<b>#6</b> Mindoro Bleu Cheese / Bacon Blackened Spice
<b>#2</b> 3-Year Aged Cheddar /House made Raspberry BBQ / Caramelized Onions	<b>#7</b> Honey Remoulade / Pepper Jack Caramelized Onions
<b>#3</b> Grilled Eggplant / Fresh Mozzarella Pesto	<b>#8</b> Spinach / Goat Cheese / Salsa Verde
<b>#4</b> Caper Parmesan Mayonnaise / Swiss Spinach	<b>#9</b> Mesclun Greens / Fresh Mozzarella Grilled Red Peppers
<b>#5</b> Grilled Portobello / Goat Cheese Oven-Roasted Garlic Aioli	<b>#10</b> Red Onion Slices / Pepper Jack Honey Remoulade

### **MINI DESSERTS AND COFFEE**

Lemon Bar	1	Warm Molten Chocolate Cake Raspberry Sauce / Vanilla Bean Ice Cream	6
Trio of Cookies	1	Chocolate Fondue with Pound Cake, Biscotti, and Strawberries	6

Coffee	Cappuccino	Espresso	Americano	3
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