

Appetizers

Onion Rings	5.99
Boudin Balls	6.99
Fried Dill Pickles	5.99
Meat Pies	7.99
Fried Cheese	6.99
Buffalo Hot Wings	7.99
Pepper Jelly Shrimp	8.99
Seafood Stuffed Mushrooms	8.99
Spinach and Artichoke Dip	8.99
Crawfish or Hamburger Nachos	10.99

Charbroiled Oysters

1/2 Dozen 8.99 1 Dozen 15.99

Oysters on the Half Shell

1/2 Dozen 5.99 1 Dozen 8.99

There may be a risk associated with consuming raw shellfish. As in the case with other raw protein products.

Soup and Salads

Seafood Gumbo

Classic Dark Roux
Cup 5.50 Bowl 7.99

Corn and Crab Bisque

Cup 5.50 Bowl 7.99

Soup and Salad Combo 7.99

South West Salad

A fried tortilla, filled with black beans, set on a bed of shredded lettuce. Topped with grilled chicken, avocados, pico de gallo, and cheddar cheese. Served with balsamic dressing. 12.99

City Cafe Salad

Romaine lettuce topped with fried chicken strips, mushrooms, tomatoes, cheddar cheese, mozzarella cheese, and feta cheese. Garnished with avocado and candied pecans. Served with choice of dressing. 12.99

Caesar Salad

Romaine lettuce tossed with grated and shredded parmesan cheese, croutons, black olives, and Caesar dressing. 7.99

Sensation Salad

Romaine lettuce tossed with bleu cheese, parmesan cheese, and black olives in a light sensation dressing. 7.99

Tuna Salad

Romaine lettuce topped with tuna steak grilled to temp, cucumbers, bleu cheese, bell peppers and black olives. Garnished with fresh tomatoes and candied pecans. Served with choice of dressing. 14.99

Pecan Crusted Chicken Salad

Fresh spinach salad, topped with pecan crusted fried chicken strips, feta cheese, tomatoes, and flash fried onion rings. Served with a warm bacon honey mustard vinaigrette. 12.99

Shrimp Remoulade

Shredded lettuce, topped with chilled boiled shrimp. Garnished with tomatoes, eggs, and Remoulade dressing. 10.99

Large House Salad 6.99

Add to Any Salad:

Grilled or Fried Shrimp	4.99
Grilled or Fried Chicken	3.99
Grilled or Seared Tuna	5.99

Boiled Seafood

Served with corn and potatoes.

Boiled Crawfish

In season - 3 lbs. Market Price

Boiled Shrimp

In season - 1 lb. Market Price

Boiled Crabs

In season - 1/2 dozen Market Price

Special Entrees

Served with dinner salad.

Crawfish Etouffee

Served over rice. 14.99

Ahi Tuna with Fresh Spinach

Black and white sesame seed crusted tuna, seared rare and sliced, topped with Hoison teriyaki and wasabi cream sauce. Served with sautéed spinach and new potatoes. 18.99

Catfish Atchafalaya

Fried catfish served over rice and topped with our homemade crawfish etouffee. 16.99

Eggplant Supreme

Three eggplant medallions, fried and layered with crawfish and shrimp, over a bed of angel hair pasta. Topped with red gravy and crawfish cream sauce. 17.99

Blackened Chicken Pasta

(2) Chicken breasts diced and blackened, tossed with sweet bell peppers in a shrimp cream sauce, over penne pasta. Garnished with green onions and shredded parmesan. 14.99

Shrimp Pasta

Sautéed shrimp tossed in a shrimp cream sauce, over penne pasta. Garnished with green onions and shredded parmesan. 14.99

Shrimp Royal

Fried shrimp set on a bed of our homemade crawfish etouffee with rice. 16.99

Seafood Bellview

Sautéed shrimp and crawfish, tossed in a brandy cream sauce over angel hair pasta. Garnished with green onions and shredded parmesan. 17.99



Entrees

Served with choice of two sides.

The Cajun

Grilled fresh fish, set on a bed of angel hair pasta, topped with lump crab meat, shrimp, crawfish, bell pepper, green onions, and mushrooms in a light butter sauce. 18.99

Shrimp and Grits

Sautéed shrimp set on gouda cheese grit cakes topped with a creole sauce. 14.99

Grilled Tuna

Tuna steak grilled to temp and topped with a Monica Sauce. 16.99

Chicken Breaux Bridge

Seafood stuffed chicken breast, wrapped in bacon, sliced into medallions and set on a bed of angel hair pasta, topped with crawfish cream sauce. 16.99

Montegut

Blackened fresh fish, topped with sautéed shrimp in a light white wine butter sauce. 16.99

Grilled Chicken Dinner

Seasoned chicken breasts, grilled and topped with garlic lemon butter. 11.99

Steaks

Our Steaks are USDA Choice.

Served with choice of two sides.

Filet Mignon 8 oz. 21.99

Ribeye 14 oz. 20.99

Hamburger Steak

Topped with grilled onions and brown gravy. 11.99

Substitute a Cup of Soup for One Side. 2.75

Side Orders

Stuffed Potato	3.99
Vegetables	2.75
Onion Rings	4.99
Sweet Fries	3.99
Rice	2.00
House Salad	4.99
Potato Salad	2.50
French Fries	2.75
Cajun New Potatoes	2.50
Pasta	2.00

Additions or Substitutions are subject to additional charges.

Fried Seafood Dinners

Served with fries and hush puppies

Seafood Platter

Catfish, shrimp, oysters, stuffed crab and a cup of gumbo. 19.99

Double Combo

Choice of two 15.99

Catfish

13.99

Oyster

15.99

Shrimp

14.99

Stuffed Crabs (3)

12.99

Specialty Sandwiches

Served with french fries.

Honey Glazed Chicken Croissant

Dressed with mayo, Swiss cheese, mushrooms and onions. 8.99

Grilled Blackened Fish

Fresh fish blackened and served on ciabatta bread. Dressed with lettuce, tomatoes and remoulade dressing 11.99

City Melt

Hot roast beef topped with Swiss cheese, sautéed mushrooms and onions, on a pressed pobo. Served with Au Jus. 9.99

Fried Shrimp Croissant

Dressed with cheddar cheese and mayo. 8.99

Roast Beef on Wheat

Dressed with mayo, Swiss cheese, raw onions and jalapenos. 8.99

Club Sandwich

Dressed with ham, turkey, bacon, lettuce, tomato, mayo, Swiss cheese and American cheese. 10.99

Wheat Wraps

Ahi Tuna

Seared tuna, dressed with fresh spinach, bleu cheese, tomatoes, Wasabi and Hoison sauce. 11.99

Chicken 10.99

Turkey 10.99

Shrimp 10.99

Dressed with lettuce, tomato, cheddar cheese and Caesar dressing.

Burgers

8 oz. Hand Made Beef Burger or Turkey Burger. Served with French fries. Choice of wheat or white bun.

City Cafe Burger

A grilled burger topped with New Orleans style BBQ shrimp, with melted pepper Jack cheese and dressed with romaine lettuce. 10.99

Cajun Bleu Burger

Spicy and grilled with our cajun hot sauce, topped with bleu cheese crumbles, dressed with lettuce, tomatoes and pickles. Served with a side of bleu cheese sauce. 8.75

Hickory Bacon Cheese Burger

Grilled, topped with melted cheddar cheese, bacon and our homemade onion rings. Served fully dressed with a side of BBQ sauce. 8.50

Avocado Cheese Burger

Grilled, topped with melted mozzarella cheese, avocado, pico de gallo and dressed with romaine lettuce. 8.50

Hamburger

Dressed with lettuce, tomato, pickles and mayo. 7.50

Poboy

Dressed with Mayo, Lettuce, Tomatoes & Pickles.

Combo

Choice of two 10.50

Catfish 8.99

Shrimp 8.99

Oyster 9.50

Hot Roast Beef with Gravy 8.99

Poboy/Soup Combo

Choice of fried shrimp or fried catfish, with a cup of crab and corn bisque or seafood gumbo. 11.99

Substitute to Any Poboy:

Grilled Seafood 1.50

HAVING A PARTY?

TRY OUR BANQUET ROOM.

WE CATER TO PARTIES OF ALL TYPES.

Tailgate Party Menu

Party Trays can be downsized

Louisiana Hot Wings and Drummettes

5 lbs.
Chicken wings and drummettes tossed in our original, spicy hot sauce. Served with bleu cheese sauce. 47.95

*Brisket

15 lbs.
Beef brisket slow simmered till tender. Served with fresh French bread and mayo. 89.95

Mini Meat Pies

100 pieces
Pastry filled with a mixture of ground meat and seasonings served with remoulade sauce. 64.95

Boudin Balls

100 pieces
Cajun boudin balls, battered and fried. Served with remoulade sauce. 69.95

Stuffed Mushrooms

30 pieces
Fresh, jumbo mushrooms filled with crab, crawfish, and shrimp stuffing. Served with crawfish cream sauce. 59.95

Spinach and Artichoke Dip

Chopped spinach with artichoke, pepperjack and mozzarella cheeses. Served with tortilla chips. Pan (3 Quarts) 49.95

Blackened Chicken Pasta

Blackened chicken tossed with fresh red and yellow bell peppers, in a shrimp cream sauce. Served over penne pasta. 1/2 Pan 49.95 Full Pan 84.95

Salad Pan

House, Sensation or Caesar 35.95

*Roasted Pork Loin

Seasoned and slowly roasted. Served with French bread and mayo. 89.95

Shrimp Pasta

Sautéed shrimp, tossed in a shrimp cream sauce garnished with green onions and parmesan cheese. Served over penne pasta. 1/2 Pan 49.95 Full Pan 84.95

Finger Sandwiches

48 Pieces
Your choice of: Ham, Turkey, Roast Beef, or an Assortment. 39.95

Fried Catfish Tray

5 lbs.
Farm raised catfish, battered and fried. Served with tartar sauce. 54.95

Seafood Tray

2 lbs. Catfish, 1.5 lbs. Jumbo Louisiana Shrimp, 20 Boudin Balls, 15 Meat Pies, battered and fried. Served with cocktail remoulade and tartar sauce. 62.95

*Fried Crab Fingers

4 lbs.
Fresh, Louisiana crab fingers, battered and fried. Served with cocktail sauce. Market Price

*Marinated Crab Fingers

4 lbs.
Fresh, Louisiana crab fingers, marinated in our spicy marinade. Market Price

Chicken Tender Tray

5 lbs.
Tender strips of chicken breast, battered and fried. Served with honey mustard sauce. 43.95

Boiled Shrimp Tray

5 lbs.
Fresh, Jumbo Louisiana shrimp, boiled to perfection and peeled. Served with cocktail sauce. 69.95

Mixed Tray

20 Boudin Balls, 2 lbs. Catfish, 2 lbs. Chicken Tenders, and 20 Mini Meat Pies. Served with honey mustard, tartar and remoulade sauce. 54.95

Fried Shrimp Tray

5 lbs.
Fresh, Jumbo Louisiana shrimp, battered and fried. Served with cocktail sauce. 59.95

Wrap Tray

(18) Mixed tray of blackened shrimp, chicken and turkey made with cheddar cheese, tomatoes, romaine lettuce and a side of caesar dressing. 55.95

Chocolate Fudge Brownie Tray With nuts
40 Pieces
42.95

***Bread Pudding Pan**
With Rum sauce. 69.95

***Requires 24 Hour Notice**
1/2 Trays Available
Ask about making your favorite tray.

Desserts

Milk Shakes

Oreo, chocolate, vanilla, and strawberry 5.50

Homemade Bread Pudding with Rum Sauce 5.25

Cheesecake

Plain or strawberry 4.95

Towering Chocolate Cake

Served with a scoop of ice cream. 9.75

Chocolate Fudge Brownie

With nuts topped with a scoop of ice cream. 5.50

Milky Way Pie

6.00

Homemade Mississippi Mud Pie 6.50

Sunday Brunch

10:00 a.m. - 3:00 p.m.

Hole in the Glass Champagne

Infused Bloody Mary's

Nightly Specials

Daily Lunch Specials

The History of

CITY CAFE

"Where Good Friends Meet" Since 1919

City Café has been providing good food and good service at modest prices since being established by Martin Miranda in 1919. In 1933, Martin's brother Jimmy Miranda, wife Marie and sister-in-law Louise began management of the restaurant, which continued for the following 43 years.

Located on Main Street in Plaquemine, next to the railroad depot where service men waited for the next train, City Café has seen its share of history. As the men waited on their way to WWII and the Korean War, many meals were provided by Jimmy at no cost to the soldiers. In the 1930's and 1940's, City Café, was more than the place to get good food. The downtown area of Plaquemine was a hotbed of activity. Slot machines, horse races and poker tables provided entertainment for the patrons after a good meal.

In 1976, Jimmy and Marie sold the restaurant and it was "out of the family" for four years. Charles "Squeaky" Miranda, Jimmy and Marie's son, was a Plaquemine student athlete who went on to become a teacher and coach. While coaching at Broadmoor High School, he met Stephanie Bourgeois, a teacher at the School, and they were married. It was in 1980 that Charles decided to go back to his roots and buy back the restaurant.

His mother Marie and Aunt Louise came back to the Café when Charles re-opened in 1981 after an extensive remodeling. The restaurant again became a mainstay for the locals, as

well as the nearby plant workers, for breakfast, lunch and dinner. In 1994, a fire left the restaurant in disarray, but a menu from the "golden age" survived. Sandwiches 25 cents, hamburger steak 60 cents, breakfast (two eggs and a homemade biscuit) 30 cents, beer 19 cents. After rebuilding, Charles, mother Marie and Aunt Louise continued on, until the Plaquemine restaurant was sold in 1998.

Charles decided to re-open City Café in Baton Rouge in 2002. Today, the tradition of modest prices, friendly service and good food continues. Some of the dishes date back to the original family recipes of 1919. We hope you enjoy the family atmosphere and tradition of City Café - the place "Where Good Friends Meet."



Locally Owned and Operated

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For To Go Orders 225.753.4420 (pick up only)
citycafebr.net