



# THE CAFÉ

## AN AMERICAN BISTRO

### APPETIZERS

#### **CAFÉ CRAB CAKE**

*Pan-Seared Jumbo Lump Crab Cake Served on a Bed of Carmelized Red Onion with a Light Dijon Sauce ...10*

#### **ASIAN DIVER SCALLOPS**

*Asian Dry-Rubbed U-10 Diver Scallops, Char-Grilled and Served over a Sweet Thai Soy Glaze ...13*

#### **ESPRESSO MINT LAMB**

*Espresso-Dusted Lamb Lollipops Served over a Thimble of Risotto, Drizzled with a Mint Demi-Glace ...12*

#### **CHICKEN POTSTICKERS**

*Fried or Steamed Won Ton Dumplings Stuffed with Teriyaki Chicken, Served with Ponzu Sauce ...7*

#### **CALAMARI**

*Fresh Calamari Dusted with Seasoned Flour and Flash Fried with Hot Peppers, served with a Trio of Sauces: Marinara, Spicy Thai Chili, and Roasted Ginger & Green Onion Aioli ...8*

#### **ROCKIN' SHRIMP**

*Cornstarch-Dusted, Flash-Fried Rock Shrimp Tossed in a Sweet and Spicy Thai Sauce, Served over Shredded Lettuce with an Asian Cucumber Salad ...10*

#### **BRUSCHETTA**

*Grilled French Loaf Topped with Herbed Tomatoes, Fresh Mozzarella, and a Sweet Balsamic Drizzle ...6  
Add Fire-Roasted Peppers ...2*

#### **SESAME TUNA**

*No. 1 Grade Ahi Tuna (Sushi Grade) Rolled in Sesame Seeds, Wok-Seared, Served with a Ginger Seaweed Salad, Pickled Ginger, and Wasabi ...11*

#### **CLAMS DU JOUR**

*One Dozen Middleneck Clams Steamed and Served with Our Chef's Creation of the Day (or ask for plain steamers) ...Market Price*

### ENTRÉE SALADS

*If you're in the mood for a lighter dinner...*

#### **MEDITERRANEAN SALAD**

*Fresh Mesclun Greens Tossed with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, and Fresh Basil in a Lemon Infused Olive Oil ...13*

#### **CLASSIC CAESAR**

*Crisp Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Grated Parmesan and Croutons ...8*

#### **BLACKENED AHI TUNA**

*Fresh Mesclun Greens Served with our Citrus Vinaigrette, Topped with Grilled No. 1 Ahi Tuna, Cucumbers, Grape Tomatoes, and shredded Carrots ...14*

#### **SPINACH SALAD**

*Fresh Spinach Greens Topped with Our Hot Bacon Citrus Dressing, Mushroom, Red Onion, and Hard Boiled Egg ...8*

#### **SALAD DRESSINGS:**

*House (Citrus Vinaigrette), Italian, Lite Italian, Ranch, French, Peppercorn Parmesan, Caesar, Balsamic Vinaigrette, Sesame Ginger, Fat-Free Raspberry Vinaigrette, Sweet Vidalia, Bleu Cheese (+ .50), Dry Bleu Cheese (+ .75), Dino's Lemon Gorgonzola Vinaigrette (+ \$1), House Honey Balsamic Vinaigrette (+ \$1)*



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*All entrées come with choice of soup or salad, and (excluding pasta entrées) starch & vegetable du jour*

**PASTA**

**POTATO GNOCCHI**

*Homemade Soft Potato Dumplings in a Light Tomato Sauce with Prosciutto, Peas, and Fresh Mozzarella ...18  
Add Jumbo Shrimp ...6 Add Grilled Chicken ...3*

**LOBSTER MAC & CHEESE**

*A Rich and Creamy Blend of Imported Cheeses and Lobster Claw Meat, Tossed with Elbow Macaroni, Drizzled with White Truffle Oil, and Garnished with Scallions ...25*

**MEAT & CHEESE RAVIOLI**

*Homemade Meat and/or Cheese-Stuffed Ravioli Served with Choice of Marinara or Tomato Vodka Sauce ...15*

**PAPPARDELLE BOLOGNAISE**

*Pappardelle Pasta Served with a Traditional Bolognese Sauce (Veal, Beef, Pork), Garnished with Shredded Parmesan Cheese and Basil Chiffonade ...15*

**CRAB RAVIOLIS**

*Tender Pasta Pillows Stuffed with Maryland Crab, Ricotta Cheese, and Diced Bell Pepper, Served with House Vodka Sauce ...23*

**SHRIMP & SCALLOPS FRA DIABLO**

*Pan-Seared Shrimp and Scallops Sautéed in a Spicy Red Sauce, Served over Angel Hair ...26*

**PASTA PRIMAVERA**

*Fresh Garden Vegetables Sautéed with Extra Virgin Olive Oil and Garlic, Tossed with Angel Hair ...15  
Add Jumbo Shrimp ...6 Grilled Chicken ...3*

**VEGETARIAN**

**EGGPLANT ROLLINTINI**

*Pan-Fried Eggplant Rolled with an Italian-Seasoned Ricotta Cheese, Served over Angel Hair, Topped with Marinara and Mozzarella Cheese, Baked to a Golden Brown ...16*

**PENNE ALA VODKA**

*Penne Pasta Topped with Our Homemade Tomato Vodka Sauce ...13*

**RISOTTO**

**SALMON & SHRIMP RISOTTO**

*Sautéed Jail Island Salmon and Jumbo Shrimp Tossed with Asparagus in a Creamy Parmesan Risotto ...26*

**CHICKEN TUSCANA**

*European Chicken Breast with Artichoke Hearts, Olives, Tomatoes, and Scallions in a Tomato Basil Risotto ...20*

*Need an event catered? Ask your server about our catering services and banquet rooms with seating capacities of 75 and 200.*

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**POULTRY**

**BLACKENED CHICKEN**

*Blackened Bone-In European Chicken Breast, Served with Sautéed Spinach over a Bed of Creamy Parmesan Risotto ...20*

**GLAZED DUCK**

*Boneless Breast of Duckling, Wok-Seared and Served with a Spiced Thai Glaze, Garnished with Deep-Fried Vegetable Spring Rolls, Cashews and Green Onion ...22*

**PAD THAI**

*Your Choice of Stir-Fried Chicken or Jumbo Shrimp Tossed with Cashews, Scallions, Chiles, and Egg in a Spicy Thai Sauce, Served over Pappardelle Noodles ...18 Chicken /...21 Shrimp*

**CHICKEN FRANCAISE**

*Egg-Battered Tenderloin of Chicken Sautéed to a Golden Brown, Served with a White Wine Lemon Butter Sauce ...17*

**CHICKEN BOURSIN**

*Breaded and Baked Chicken Breast Stuffed with an Herb Cheese Filling, Finished with a Dill Beurre Blanc ...18*

**FISH & SEAFOOD**

**COCONUT SHRIMP RISOTTO**

*Coconut-Encrusted Grilled Shrimp Fried to a Golden Brown, Served with a Pineapple and Coconut Risotto, Garnished with Scallions ...22*

**SWORDFISH ÉTOUFFÉ**

*Cajun-Treated Swordfish Steak, Pan-Blackened, Served with a Spicy Crab Étouffé Sauce ...25*

**CRAB CAKES**

*Pan-Seared Jumbo Lump Crab Cakes Served over Carmelized Red Onion with a Light Dijon Sauce ...28*

**TUNA MERLOT**

*Cracked Peppercorn encrusted #1 Tuna, Pan-seared Rare, Served over Vegetables and Drizzled with a Sweet Merlot Reduction, Topped with Crispy Shoestring Potatoes ...29*

**SALMON POMMERY**

*Fresh Jail Island Salmon Coated with Coarse Grain Mustard, Shallots, Dill and Capers, Served with Crispy Shoestring Potatoes, Accompanied by Sautéed Baby Spinach ...22*

**STUFFED HADDOCK**

*Baked Fresh Haddock Stuffed with Jumbo Lump Crab Finished with a Lemon Beurre Blanc ...22*

*Corporate Deliveries available in the Wilkes-Barre, Scranton, Kingston, and Mountaintop Areas*

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**BEEF & VEAL**

**PORK FILET MIGNON**

*Char-Grilled Pork Filet Mignon Served with Jumbo Lump Crab and a Pommery Mustard Cream Sauce ...26*

**DINO FILET MONTREAL**

*Pan-Roasted 8oz Filet Mignon Topped with a Gorgonzola Crust, Finished with a Wild Mushroom and Onion Madeira Reduction ...36*

**MESQUITE STEAK**

*10oz Flat Iron Steak, Mesquite-Rubbed, Char-Grilled to your liking, with a Jack Daniels Demi-Glace and Topped with Crispy Fried Haystack Onions ...29*

**VEAL MARSALA OR VEAL PARMESAN**

*Tender Veal Scallopini Traditionally Prepared with Marsala Wine Sauce and Mushrooms, or Marinara and Mozzarella Cheese ...22*

**ULTIMATE VEAL SALTIMBOCCA**

*Veal Scallopini, Sautéed and Topped with Fresh Spinach, Pennsylvania Mushrooms, Shallots and Prosciutto di Parma, Finished with a Madeira Demi-Glaze ...25*

**VEAL SEBASTIAN**

*Veal Scallopini, Sautéed with Shiitake Mushrooms, Asparagus, and Garlic, in a Dry Vermouth Butter Sauce with Sundried Tomatoes ...24*

**PORK OSSO BUCCO**

*Tender Braised Pork Shank, Served with Tomato and Garlic Mirapoix Demi-Glace, and Crispy Fried Potatoes ...24*

*Tuna, Steaks, and Burgers can be cooked to desired temperatures. Consuming raw or undercooked meats, poultry, seafood, or shellfish can lead to risk of food-borne illness.*

*Dinners prepared by Chef Billy Mikelski*

## BEER LIST

<i>Amstel Lite ...4</i>	<i>Golden Monkey ...5</i>	<i>Peroni ...4</i>
<i>Bass ...4</i>	<i>Guinness 16oz can ...6</i>	<i>Redd's Apple Ale ...4</i>
<i>Blue Moon ...4</i>	<i>Heineken ...4</i>	<i>Rogue Dead Guy Ale ...4</i>
<i>Budweiser ...3.50</i>	<i>Heineken Light ...4</i>	<i>Rolling Rock ...3.50</i>
<i>Bud Lite ...3.50</i>	<i>Labatt Blue ...3.50</i>	<i>Sam Adams Boston Lager ...4</i>
<i>Coors ...3.50</i>	<i>Landshark ...4</i>	<i>Sam Adams Seasonal ...4</i>
<i>Coors Lite ...3.50</i>	<i>Magic Hat ...4</i>	<i>Sierra Nevada ...4.50</i>
<i>Coors Non-Alcoholic ...3.50</i>	<i>Michelob Ultra ...4</i>	<i>Stella Artois ...4</i>
<i>Corona ...4</i>	<i>Miller Lite ...3.50</i>	<i>Victory DirtWolf Double IPA ...5</i>
<i>Corona Lite ...4</i>	<i>Newcastle ...4</i>	<i>Victory Hop Devil ...5</i>
<i>Dos Equis Lager ...4</i>	<i>Nimble Hill Hop Bottom IPA ...4</i>	<i>Yuengling Lager ...3.50</i>
<i>Franziskaner Weissbier ...5</i>		

## SPECIALTY COCKTAILS

### **CAFÉ COSMO**

*Grey Goose Orange, Cointreau, Lime Juice, and a Splash of Cranberry ...10*

### **LEMON DROP MARTINI**

*Grey Goose Lemon, Fresh Lemon Juice, and a Splash of Cointreau, Served in a Sugar-Rimmed Glass ...10*

### **APPLE MARTINI**

*Grey Goose Vodka with a Splash of Pucker Sour Apple, Served in a Sugar-Rimmed Glass ...10*

### **POMEGRANATE MARTINI**

*Grey Goose Vodka with a Splash of Pama Liquor and Fresh Pomegranate Juice ...10*

### **CORAL REEF MARTINI**

*Absolut Vanilla, Malibu Rum, and Pineapple Juice ...9*

### **ULTIMATE MARGARITA**

*Fresh Lime Juice, Cuervo Tequila, and Cointreau with Ocean Spray Margarita Mix, Topped with Chambord Raspberry Liquor ...10*

### **SOUTHERN PARADISE**

*Southern Comfort, Malibu Rum, Pineapple Puckers, Lime, and Cranberry Juice ...10*

### **CHOCOLATE MARTINI**

*Godiva Chocolate Liquor and Absolut Vanilla in a Chocolate-Rimmed Glass ...9*

### **CAFÉ SIGNATURE LONG ISLAND**

*Absolut Vodka, Captain Morgan Rum, Tanqueray Gin, Jose Cuervo Tequila, Cointreau, and Sour Mix, Shaken with a Splash of Coke ...10*

### **MARGARITA MARTINI**

*Patron, Absolut Citron, Splash of Lime Juice, and Fresh Orange Juice, Garnished with an Orange Slice ...11*

### **ESPRESSO MARTINI**

*A Full Shot of Espresso, Godiva Liquor, and Absolut Vanilla, Served Chilled ...9*

## WINE LIST

### HOUSE WINES

...6/glass

#### **Whites**

Chardonnay - Sycamore Lane

Pinot Grigio - Sycamore Lane

White Zinfandel - Sycamore Lane

Riesling - Villa Sorono

Bianco - Riunite (5.00)

#### **Reds**

Merlot - Sycamore Lane

Cabernet Sauvignon - Sycamore Lane

Lambrusco - Riunite (5.00)

### PREMIUM WINES

...8/glass - 28/bottle

#### **Whites**

Chardonnay - La Playa (Chile; unoaked)

Chardonnay - Heavy Weight (California; Oaked)

Pinot Grigio - Vigna Sasso

Riesling - SeaGlass (Monterey)

Sauvignon Blanc - Santa Ema (Chile)

#### **Reds**

Merlot - Castle Rock (California)

Cabernet Sauvignon - Main Street (California)

Pinot Noir - Castle Rock (California)

Syrah - Natura (Chile)

Malbec - Casa de Campo (Argentina)

Malbec - Kaiken (Argentina)

Pinot Noir - Wild Horse (Super Premium ... 10/glass - 35/bottle)

## ITALIAN CERTIFIED SPECIALTY WINES

...8/glass - 28/bottle

### MOSCATO D'ASTI DOCG 2013 (PIEDMONT)

The quintessential dessert wine: bright yellow in color, with scents of fresh fruit, sweet and aromatic, with a honey palate. Moscato D'Asti pairs well with clams, crème brulee, and our other homemade desserts.

### EL PICO SAUVIGNON BLANC IGP 2013 (SPAIN)

El Pico is a young white wine: lemon yellow with a bright and smooth look. The palate is lively, with tropical notes of honey, grapefruit, and passionfruit. With a pleasant aftertaste, it pairs well with our chicken, risottos, crab, and haddock.

### TOSCANA SANGIOVESE IGT 2013 (TUSCANY)

Young black-red color with purple hints. The nose is lively and conveys pure black fruits with a brush of toasty oak. Palate is full and round with hints of vanilla toasted oak with a long spicy finish. Aged in French Oak for 6 months. The Sangiovese pairs well with our lobster mac and cheese, hamburgers, steaks and red sauces.

### ALTEO CHIANTI DOCG 2012 (TUSCANY)

Clear ruby-red color with aromas of wild rose, black currant and sour black cherry from Donna Laura Winery. Flavors of red berries with soft tannins and overall fine structure. Alteo Chianti pairs well with our pork, duck, steaks and red sauces.

### MOI PRIMITIVO IGP 2013 (PUGLIA)

Primitivo grape color is ruby-red with violet hues from Varglione Vigne e Vine Vineyard. Its smell is traditional and intense: red fruits, plum jam with aromatic nuances of licorice and dried fruits. It's a full-bodied wine and pairs well with our chicken, veal, and bruschetta.

### EL BEYBI TEMPRANILLO 2013 (SPAIN)

El Beybi is a young red wine made exclusively from the vine Tinta de Toro (Tempranillo: name for the grape of the region). You can taste a slightly fruity aroma of currants and blueberries in combination with wood and coffee. This lively and very dark wine pairs well with our steaks and duck.