

THE CAFÉ: AN AMERICAN BISTRO

VALENTINE'S DAY MENU



SPECIALTY COCKTAILS

FRENCH KISS MARTINI

Stoli Vanilla Vodka, Chambord, Cream de Cacao and RumChata

PASSION CHAMPAGNE

Hoya De Cadenas Champagne & Chambord

BERRY MOSCOW MULE

Stoli Berry Vodka, Ginger Liquor, Ginger ale and fresh berries served in a copper mug

STARTERS

SHRIMP COCKTAIL

Poached and Chilled Jumbo Shrimp served with our House Cocktail Sauce

CHICKEN TERIYAKI POT STICKERS

Fried Won Ton Dumplings Stuffed with Teriyaki Chicken Served with a Ponzu Soy Sauce

BRUSCHETTA

Fresh Baked Ciabatta bread lined with olive oil, garlic and basil topped with sliced tomato and parmesan cheese

SOUP

Fire Roasted Red Pepper, Artichoke, Asparagus Crab Bisque

Pasta Fagioli

or...

SALAD

HOUSE SALAD

Fresh Mixed Greens Topped with Mandarin Oranges, Dried Cranberries, Cucumbers,
and Our House Citrus Vinaigrette

CAESAR

Fresh Romaine Hearts Tossed with Caesar Dressing, Home-Baked Croutons and Parmesan

All entrees come with your choice of appetizer, soup or salad, and dessert.

ENTRÉES

LOBSTER TAIL 58

10 Ounce Cold Water Lobster Tail served with drawn butter and lemon

DINO FILET 56

8oz Filet Mignon Topped with a Gorgonzola Crust, Finished with a Wild Mushroom and Onion Madeira Reduction

. Pork Filet Mignon 40

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

SALMON POMMERY 46

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

CHICKEN & CRAB FRANÇAISE 41

Egg-Battered Chicken Tenders Sautéed to Perfection with Jumbo Lump Crab, Finished in a White Wine Lemon Butter Sauce



CHICKEN TUSCANA 39

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

STUFFED HADDOCK 39

Fresh Baked Haddock Stuffed with Jumbo Lump Crab
Finished with a Lemon Butter Beurre Blanc

JUMBO LUMP CRAB CAKES 45

Pan-Seared Jumbo Lump Crab Cakes Served on a Bed of Caramelized Red Onions,
Finished with a Pommery Mustard Cream Sauce

PAPPERDALLE BOLOGNAISE

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

SWORDFISH ETOUFFÉE 53

Cajun-Treated Swordfish Steak, Pan-Blackened and Served with a Spicy Crab Etouffée

EGGPLANT ROLINTINI 38

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

DESSERTS

FLOURLESS CHOCOLATE CAKE

Gluten-Free Flourless Chocolate Cake, Served Warm with a Raspberry Sauce Drizzle

RUMCHATA BREAD PUDDING

Our Homemade Apple Cinnamon Bread Pudding served over a Crème Anglaise, with a mini cereal bowl of RumChata drizzle

