

THE CAFÉ: AN AMERICAN BISTRO

VALENTINE'S DAY MENU

SPECIALTY COCKTAILS AND WINE



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

MISSION ST. VINCENT

A Bordeaux Blend (Merlot, Cabernet Sauvignon, Cabernet Franc)

Pairs well with our Dino Filet or Pappardelle Bolognese

MARGRANDE:

Of the Puglia region of Italy, a yellow/green wine with hints of pear, elderflower, and almonds

Pairs well with our Crab Cakes or Lobster Tail

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

French Onion

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 Osso Bucco 40

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

BRONZED SALMON 46

Fresh Jail Island Salmon encrusted with seasoned bread crumbs topped with sautéed baby spinach finished with a horseradish cream sauce

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

PAPPARDELLE BOLOGNAISE 30

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

LOBSTER MAC-N-CHEESE 53

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

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

