

## CAFÉ DE PARIS DINNER SPECIALS

**Grilled Flatbread** – with fig spread, grilled portabella mushrooms, prosciutto & Asiago cheese on herb grilled flatbread \$9.25

**Cheese Plate** – assorted fine artisan cheeses: Black Diamond aged cheddar, Pineland Farms smoked Swiss, California Bear Flag Dry Monterey Jack w/ orange fig spread, olive tapenade, grapes, crackers & flatbread \$9.95

**Braised Short Ribs** – slowly cooked, served over mashed potatoes with a wine reduction sauce and onions strings \$17.95

**Gorgonzola Salad** – baby spinach, gorgonzola cheese, dried cranberries, glazed walnuts, diced tomatoes tossed in cranberry vinaigrette \$9.50  
add grilled chicken \$3                      add grilled scallops \$5.5  
add grilled shrimp \$5                      add seared ahi tuna \$5.5

**Butternut Risotto** – sautéed mushrooms, diced butternut and sautéed chicken served over a creamy butternut risotto \$15.95

### ENTRÉE SPECIALS

**Wood Grilled Fresh Seafood Choices...**comes w/ vegetable & potato

**Mahi Mahi** – Firm texture, light, sweetly moist meat with solid flake with moderate flavor (\$19/\$15 petit)

**Atlantic Salmon** – good fats of the omega-3 variety (\$18.5/\$14.5 petit)

**Swordfish**– always great quality from Foley Fish in Boston (\$19/\$15 petit)

**Grilled Shrimp** – this shrimp has mild flavor with a sweet taste (\$18/\$14 petit)

#### Add Your Choice of Our Signature Sauces

**Pineapple Sweet Chili Sauce** – Chopped fresh pineapples with Thai style hot chili sauce...a very popular Asian sauce

**Mango Salsa**– made with fresh chopped mangos and cilantro

**Red Pepper Peri Peri Sauce** – Puree-style sauce made from chili peppers, roasted red peppers, red onions, pineapple and fresh lemon, delivering an amazing balance of sweet and heat.

*Add a house salad for \$2.50 or small Caesar Salad for \$3.75*