

APPETIZERS & SMALL PLATES

CALAMARI

Cornmeal battered, flash fried & tossed in a sweet & spicy sauce 7.99

BAKED SPINACH & ARTICHOKE DIP

Creamy combination of spinach, artichokes and melted cheeses served with crispy corn tortilla chips 6.99

SHRIMP COCKTAIL

Jumbo shrimp served with lemon and cocktail sauce 9.50

WING DINGS

with a sweet & sour dipping sauce 6.99

CRABCAKE

Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning and Worcestershire sauce pan seared & served with cocktail & bistro sauces 10.99

CRUSTED SEARED AHI TUNA

Sushi grade tuna crusted in peppercorns, pan seared, chilled and served rare with seaweed salad, wasabi & pickled ginger 10.99

POT STICKERS

Pork filled dumplings pan seared & basted in a sweet & spicy sauce 7.99

CAFE BRUSCHETTA

Fresh baked focaccia with marinated plum tomatoes, our signature three cheese blend and drizzled balsamic 6.50

PORTABELLA MUSHROOM

Grilled mushroom cap with Asiago cheese, diced plum tomatoes, basil & garlic 7.99

PAN SEARED SCALLOPS

Pan-seared sea scallops surround mesclun mix & orange ginger sauce 8.99

CHEESE PIZZA

Traditional crust, baked with red sauce and topped with mozzarella cheese 7.99 (add pepperoni to your pizza 8.99)

SHRIMP SCAMPI

Shrimp sautéed with garlic, white wine, herbs, diced tomatoes & lemon butter served with garlic toasts 9.50

JUMBO CHICKEN TENDERS

Breaded & fried, served with a honey mustard dipping sauce 7.99

THE CAFÉ SAMPLER

Stuffed portabella, shrimp cocktail, calamari, bruschetta & pot stickers w/ cocktail, bistro & sweet-spicy sauces 14.99

SOUPS

FRENCH ONION SOUP – Slowly cooked hand cut onions in a beef base, topped with mozzarella & Swiss cheese and a homemade seasoned crouton 4.25 cup 5.95 bowl

CLAM CHOWDER – Tender clams, cut diced onions, potatoes in a creamy broth ...we've been preparing it the same for over 20 years! 3.99 cup 5.75 bowl

SOUP OF THE DAY – chef's choice 3.75 cup 4.99 bowl

SANDWICHES & PRESSED PANINIS

CROQUE MONSIEUR

Baked ham, Gruyere cheese, ground Dijon mustard pressed thin, cooked on our panini press on roasted garlic rustic bread 7.99

CAFE FRENCH DIP with BOURSIN CHEESE

Thinly sliced roast beef with caramelized onions, roasted red peppers and creamy Boursin cheese on a baguette with au jus for dipping 8.50

GRILLED CHICKEN BREAST

Fire roasted chicken, romaine, tomatoes, fresh basil, mozzarella cheese and red onions on a baguette, served with balsamic vinaigrette dressing 8.50

PRESSED CHICKEN CAPRESE

Sliced chicken, fresh basil, sun dried tomatoes, mozzarella cheese and creamy balsamic dressing on rosemary focaccia cooked on our Panini press 8.50

CAFÉ BURGER – 1/2 pound Angus sirloin cooked on our wood grill \$7.50
w/ Cheddar 7.99 w/ Gruyere 7.99 w/ Bleu Cheese 8.25 w/ Bacon & cheese 8.99

Café sandwiches served with your choice of café fries, crispy onion strings or a side of mixed greens with house vinaigrette

ENTRÉE SALADS

(Please specify if you want your dressing on the side)

CAESAR SALAD – Romaine, croutons, Parmesan, creamy Caesar dressing 6.75

TUSCAN SALAD – Plum tomatoes, basil, fresh mozzarella cheese, sweet red peppers and shaved red onions with balsamic dressed romaine 7.25

BISTRO SALAD – Baby greens with Granny Smith Apples, goat cheese, crisp bacon, grapes and candied walnuts finished with tarragon dressing & crispy onions 7.25

SPINACH SALAD – Fresh baby spinach with plum tomatoes, toasted almonds, Gorgonzola cheese and mango vinaigrette dressing 7.25

CHOPPED SALAD – Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon bits tossed with BBQ Ranch sauce 7.50

SALAD SIDEKICKS – ADDITIONAL TOPPINGS

GRILLED CHICKEN 3.00

GRILLED SLICED SKIRT STEAK 4.99

PAN ROASTED SCALLOPS 4.99

GRILLED SHRIMP 3.99

GRILLED SALMON 3.99

SEARED AHI TUNA 4.99

PASTAS

Add a house salad for 2.50 or small Caesar salad for 3.75

PENNE, CHICKEN & BROCCOLI – Fire roasted chicken, broccoli & penne pasta tossed with either an alfredo or lemon wine sauce 10.99

SHRIMP SCAMPI – Sautéed in garlic, scallions, wine, herbs and lemon butter with diced tomatoes, served with garlic toasts over linguini 12.99

CHICKEN PARMESAN – Chicken breast breaded in Italian breadcrumbs, pan fried & topped with mozzarella cheese and marinara sauce, served over linguini 11.99

CAFÉ CLASSICS

Add a house salad for 2.50 or small Caesar salad for 3.75

CHICKEN MARSALA – Chicken breasts sautéed in mushrooms, garlic & shallots with Marsala wine 13.99

CRABCAKES – Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning & Worcestershire sauce pan seared & served with cocktail & Dijon bistro sauces 18.99

HADDOCK PARISIENNE – Broiled with white wine, lemon and seasoned homemade parisienne crumbs 13.99

Café classics are served with our vegetable of the day and your choice of

- linguini pomodoro
- potato of the day
- rice of the day

GRILL SPECIALTIES

Add a house salad for 2.50 or small Caesar salad for 3.75

SKIRT STEAK – Prime steak grilled, topped w/ bourbon glaze & portabellas 15.99

PETIT FILET – 7 ounce tenderloin steak grilled & served with béarnaise sauce 18.99

SIRLOIN STEAK au POIVRE – Choice 14 ounce center NY strip steak coated in crushed peppercorns, wood grilled and topped with a gorgonzola cheese glaze 27.99

SWORDFISH PROVENCE – Grilled with Asiago cheese, basil, garlic & tomatoes 16.99

SHRIMP DI MARE – Jumbo shrimp skewered, coated in our seasoned breadcrumbs, wood grilled and topped with a garlic lemon wine sauce 14.99

CEDAR PLANK SALMON – Topped with orange ginger glaze 14.99

Our grill specialties are served with our vegetable of the day and your choice of

- linguini pomodoro
- potato of the day
- rice of the day

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our menu items contain nuts