

APPETIZERS & SMALL PLATES

CALAMARI

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

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

BAKED SPINACH & ARTICHOKE DIP – A creamy combination of spinach, artichokes and melted cheeses served with crispy tortilla chips 6.99

SHRIMP COCKTAIL – Jumbo shrimp served with lemon and cocktail sauce 7.99

SHRIMP SCAMPI – Shrimp sautéed with garlic, white wine, herbs, diced plum tomatoes and lemon butter, served with garlic toasts 8.50

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 and pickled ginger 10.99

POT STICKERS

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

SOUPS

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

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, diced potatoes, celery and sautéed onions in a creamy broth...we've been preparing it the same way for over 20 years! 3.99 cup 5.75 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 lettuce, tomatoes, fresh basil, mozzarella cheese and red onions on 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 bread cooked on our Panini press 8.50

CHICKEN SALAD SANDWICH

Chicken prepared with scallions, mayonnaise and apples served on a baguette 8.50

CAFÉ BURGER – 1/2 pound Angus chopped sirloin cooked on our wood grill 7.50

w/ Cheddar cheese 7.99

w/ Gruyere cheese 7.99

w/ Bleu Cheese 8.25

w/ bacon & your choice of 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 – Crisp romaine lettuce, homemade croutons, parmesan cheese, creamy Caesar dressing 6.25

TUSCAN SALAD – Plum tomatoes, basil, fresh mozzarella cheese, sweet red peppers and shaved red onions with balsamic dressed romaine 6.99

BISTRO SALAD – Baby greens with Granny Smith Apple, goat cheese, crisp bacon, Grapes and candied walnuts finished with tarragon dressing & crispy onions 6.50

SPINACH SALAD – Fresh baby spinach with plum tomatoes, toasted almonds, Gorgonzola cheese and mango vinaigrette dressing 6.99

CHOPPED SALAD – Crisp 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

CHICKEN SALAD 2.00

PAN ROASTED SCALLOPS 4.25

SEARED AHI TUNA 4.99

GRILLED SLICED SKIRT STEAK 4.99

GRILLED SHRIMP 3.99

GRILLED SALMON 3.99

PASTAS

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

PENNE, CHICKEN & BROCCOLI – Fire roasted chicken, broccoli and penne pasta tossed in either alfredo or lemon wine sauce 8.50

SHRIMP SCAMPI – Sautéed in garlic, scallions, wine, herbs and lemon butter with diced tomatoes, served with garlic toasts and linguini 9.75

CHICKEN PARMESAN – Breaded in Italian breadcrumbs, topped with mozzarella cheese and marinara sauce over linguini 7.99

CAFÉ CLASSICS & GRILLED SPECIALTIES

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

CAFÉ OMELETTE

Bacon, ham, cheese, & tomatoes in a three egg omelette 7.99

CHICKEN MARSALA – Chicken sautéed in garlic & shallots with Marsala wine and mushrooms 7.99

CRABCAKE – Lump crabmeat mixed with Dijon ground mustard, lemon juice, Seasoning and Worcestershire sauce pan seared & served with cocktail & horseradish Dijon bistro sauces 12.99

HADDOCK PARISIENNE – Broiled with white wine, lemon and seasoned homemade parisienne crumbs 8.99

CEDAR PLANK SALMON – Filet of salmon cooked on a cedar plank & topped with orange ginger glaze 9.50

all the above 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