



The Café's Valentine Menu 2010

Appetizers

Snow Crab Claws

Poached and chilled Snow Crab Claws served with cocktail sauce

Chicken Teriyaki Pot Stickers

Fried Won Ton Dumplings stuffed with teriyaki chicken served with Ponzu soy sauce

Bruschetta

Agrilled French loaf topped with chopped tomatoes and our homemade garlic spread

Moroccan Lamb Lollipops

Moroccan dry-rubbed lamb lollipops served over an artichoke & olive relish

Soups

Seafood Minestrone

Lemon Chicken with Beans, Spinach, Corn & Shitakes

Salad

House Salad

Mixed greens tossed with mandarin oranges and citrus vinaigrette

Caesar

Romaine hearts tossed with House Caesar dressing, home baked croutons and parmesan

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

Entrée Choices

Broiled Lobster 56

Broiled 8oz lobster tail served with drawn butter
..stuffed with jumbo lump crab 9

Dino Filet 56

8oz filet mignon topped with a gorgonzola crust, finished with a wild mushroom and onion Madeira reduction

Chili Rubbed Sea Bass 45

Chilean Sea Bass , chili-rubbed and oven roasted served with a South American olive and tomato relish

Cajun Swordfish 51

Cajun Pan Blackened Swordfish served over a spicy crab etouffe

Chicken & Crab Francaise 39

Egg battered chicken tenders sautéed to perfection with jumbo lump crab finished in a white wine lemon butter sauce

Honey Sesame Ahi-Tuna 42

Sushi grade Ahi-Tuna marinated with honey, sesame and soy sauce, wok seared (rare), served over gingered plum stir fried vegetables, garnished with seaweed salad and shrimp dumplings

Stuffed Haddock 38

Fresh baked haddock stuffed with jumbo lump crab finished with a lemon butter beurre blanc

Jumbo Lump Crab Cakes 44

Pan seared jumbo lump crab cakes served on a bed of caramelized red onions, finished with a pommeray mustard cream sauce

Chicken Boursin 38

Breaded and baked chicken breast stuffed with an herb cheese filling, finished with a dill beurre blanc

Lobster Ravioli 41

Lobster stuffed raviolis topped with our house tomato vodka sauce and tomato concasse accompanied by a 4oz lobster tail

Eggplant Rolintini 38

Thinly sliced fried eggplant rolled around Italian seasoned ricotta cheese topped with marinara sauce, baked to a golden brown served over a bed of Angel hair

Dessert

Crème Brule' Napoleon

Crisp wafers sandwiched between layers of baked crème brule' drizzled with raspberry sauce garnished with fresh berries

Chocolate Crepe

A Delicate Crepe' rolled around Chocolate Ice Cream drizzled with a warm chocolate ganche'

