

The Café's New Year Menu 2009

Appetizers

Snow Crab Claws

Five chilled snow crab claws served with traditional cocktail sauce

Chicken Pot Stickers

Fried won ton dumplings stuffed with teriyaki chicken served with a ponzu soy sauce

Bruschetta

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

Moroccan Lamb Chops

Moroccan Dry-Rubbed Lamb Lollipops, Pan-Seared and served with a chilled artichoke & olive relish

Soups

Lobster Chowder

Roasted Red Pepper, Artichoke & Asparagus Bisque

Salad

House Salad

Mixed greens topped with dried cranberries, sugared walnuts and our house citrus vinaigrette

Caesar

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

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

Entrée Choices

Broiled Lobster 56

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

Dino Filet 55

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

Pork Mignon 40

8oz Pork Filet Mignon, pan roasted and served with a pommeray cream sauce with jumbo lump crabmeat

Chicken & Crab Francaise 39

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

Tuna Merlot 43

Black peppercorn encrusted Ahi Tuna steak served with a sweet merlot glaze, finished with shoestring potatoes

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 pommeray mustard cream sauce

Chicken Boursin 38

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

Stuffed Shrimp 44

½ dozen Jumbo Gulf Shrimp stuffed with our house crabmeat filling, baked and served with a light beurre blanc

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

Swordfish Etoufe' 44

Harpoon Swordfish, Cajun treated and pan blackened served over a spicy Crab Etoufe'

Dessert

Chocolate Marquise

Circular homemade chocolate cake layered with chocolate and peanut butter mousse topped with a warm chocolate ganache'

Crème Brule' Napoleon

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