

Starters

Crab Cakes 9

Seared Ahi 11

Creole Prawns 11.5

Crawfish, Spinach & Artichoke Dip 10.5

Stuffed Baby Portobello 8.5

Add chicken to
any salad 3.5

Soup & Salad

Tomato Basil Soup cup 4 bowl 5

Atlantic Seafood Bisque cup 4.5 bowl 5.5

House Greens sm 5.25 lg 7.25

spring mix greens tossed in our signature vinaigrette topped with sliced roma tomatoes, cucumber rounds & asiago cheese

Caesar Salad sm 6.5 lg 10.5

fresh hearts of romaine lettuce drizzled with caesar dressing & topped with homemade herb croutons & parmesan cheese

Wilted Spinach & Tomato Salad sm 6.5 lg 10.5

wilted baby spinach tossed in warm pancetta & balsamic vinaigrette served with crumbled goat cheese & ripe tomato slices

Maple Roasted Pecan Salad sm 6.5 lg 9.75

spring mix greens tossed in a sweet maple vinaigrette accompanied by fresh granny smith apples, maple roasted pecans & blue cheese

Oriental Chicken Salad 12.75

shredded green & red cabbage, carrots & romaine tossed in a soy sesame vinaigrette topped with teriyaki grilled chicken breast, mandarin orange slices, candied pecans & wonton crisps

Trilogy 13

a trio of chicken salad, fruit salad & shrimp remoulade in a very special bistro sauce on a bed of house dressed mixed greens

Ahi Tuna Salad 15.5

a seared Ahi tuna filet on a mixture of romaine & coleslaw tossed in a sweet chili ginger vinaigrette topped with fresh avocado & mango

Substitute shrimp
on any pasta 3

Pasta

Lobster Ravioli 16.5

pillows of lobster meat covered with sautéed shrimp, bay scallops & spinach in a creamy old bay alfredo

Southwest Linguine Alfredo 12

sautéed bell peppers & onions with grilled chicken served on a bed of linguine pasta tossed with chipotle alfredo

Pesto Chicken Farfalle Primavera 13.5

sautéed zucchini, yellow squash, peas & carrots tossed with farfalle pasta in a light white wine butter sauce & topped with a basil pesto marinated grilled chicken breast

Café Pasta 12

artichoke hearts, kalamata olives, mushrooms & sundried tomatoes with grilled chicken in a basil white wine sauce tossed with penne pasta

Accompaniments

Prices are a la carte

Jalapeno ~ Pecan Risotto 5

Crimini ~ Bacon Risotto 5

Asparagus 4

Bacon Cheddar AuGratin 4

Mixed Seasonal Vegetables 4

Green Beans 4

Sauteed Spinach 4



Master Card, Visa, Discover & American Express accepted.

An 18% gratuity will be added to the check on tables of 6 or more. There is a 3.95 plate charge on all split menu items.

When using cellular phones please step into the lobby to prevent disturbing other diners experiences.

Entrées from the Sea

Hot n' Crunchy Fish 13.5

atlantic white fish rolled in a layer of crunchy corn crisps, topped with a mix of toasted almonds, sesame seeds & red pepper on a mango chipotle chutney served with whipped potatoes & sautéed vegetables

Crab Cakes 15

lightly breaded crab cakes seared golden brown and served with whipped potatoes, sautéed vegetables & a cocktail tartar sauce

Almond Crusted Rainbow Trout 16

rainbow trout filet crusted in almonds, pan seared, topped with a lemon butter sauce and served on a bed of whipped potatoes, with sautéed seasonal vegetables

Seared Ahi Tuna 17

coconut crusted ahi filet served with mandarin orange white rice, seasonal vegetable medley & a grilled pineapple and chipotle salsa

Pan Seared Tilapia 14.5

light & delicate tilapia filet pan seared to perfection, paired with cilantro white rice & sautéed vegetables with a red pepper compound butter

Dijon Glazed Salmon 17.5

a fresh filet of Atlantic salmon served on a bed of creamy spinach, with whipped potatoes

Chilean Sea Bass 28.5

fresh Chilean Sea Bass pan seared, topped with a caper beurre blanc sauce, served with fresh sautéed asparagus & a jalapeno pecan risotto

Entrées from the Prairie

Hot n' Crunchy Chicken 13

juicy tender chicken breast rolled in a layer of crunchy corn crisps, topped with a mix of toasted almonds, sesame seeds & red pepper on a mango chipotle chutney served with whipped potatoes & sautéed vegetables

Veal Picatta 17

tender veal cutlets lightly seasoned & pan seared, finished with a tart caper & lemon mushroom sauce, accompanied by whipped potatoes & seasonal vegetables

Santa Fe Buffalo Chopped Steak 16.5

a locally grown 1/2lb. Lee Ranch buffalo chopped steak patty topped with mild hatch green chile, sautéed onions & melted cheddar cheese, served with whipped potatoes & sautéed vegetables

Florentine Stuffed Chicken Breast 12

seared chicken breast stuffed with a creamy sautéed spinach & mushroom mix atop a rustic tomato sauce paired with whipped potatoes & seasonal vegetables

Hand Cut Grilled Angus Sirloin 16.5

8oz. Angus hand cut sirloin grilled to perfection, served with bacon cheddar au gratin potatoes & seasonal vegetables

Hand Cut Grilled Choice Ribeye 25

10oz. Choice hand cut ribeye grilled to perfection, served with a crispy potato cakes, sautéed blend of vegetables & topped with a demi sauce

Certified Choice Filet Mignon 29.5

Grilled hand cut 7oz. Choice beef tenderloin topped with goat cheese & filet sauce, paired with bacon cheddar gratin potatoes & sautéed blend of vegetables