

Café & Grill Dinner Menus

Soups

Soup of The Day

Your Choice of a Cup or Bowl of Our Daily Special

She Crab

Our House Specialty - Crab Meat Blended Together in a Sherry Cream Sauce with our Chef's Special Seasoning. Cup or Bowl

Onion Soup Gratinée

Onion Soup Topped off with Croutons and Melted Provolone Cheese

Appetizers

Spinach & Artichoke Dip

The Classic Creamy Dip with an Old Bay Seasoning Twist and Served with Grilled Pita Bread

Crab Cake

Seared Crab Cake atop Raspberry Dressed Greens and Served with a Dijon Mustard Sauce

Fire Cracker Southwest Cigars

Spiced Chicken and Vegetables Wrapped in a Crispy Deep Fried Flour Tortilla and Served with Sour Cream and Salsa

Buffalo Wings

Served with Celery Sticks and Blue Cheese Dressing

Smoked Chicken Quesadilla

Grilled Flour Tortilla with Chicken, Black Bean and Corn Salsa, Cheese, Salsa, Sour Cream and Guacamole

Stuffed Portabella

Olive and Sundried Tomato Filled Mushroom, Topped with Boursin Cheese, Crusted with Crisp Crackers and Served over Marinara Sauce

Tomato and Mozzarella

Fresh Slices of Tomato and Mozzarella Cheese Marinated in Herbed Balsamic Vinegar and Olive Oil

Salads & Sandwiches

Cafe Garden Salad

Fresh Chopped Greens with Crisp Garden Vegetables and Your Choice of Dressing

Caesar Salad

Crisp Romaine with Home Made Croutons, Grated Parmesan Reggiano and Caesar Dressing

Grilled Chicken Caesar

Grilled Garlic and Herb Chicken Breast on a Bed of Romaine Heart

Roast Turkey Club

Triple Decker Served with Coleslaw and Fresh Sliced Fruit

Court Burger

One Half Pound Served with Lettuce, Tomato, Red Onion, Coleslaw and French Fries. With or Without Your Choice of Cheese

Grilled Chicken Sandwich

Honey Dijon Barbecue Grilled Chicken Breast Served on a Kaiser Roll with French Fries

Santa Fe Steak Salad

Grilled Flank Steak and Chopped Salad Greens, Red Pepper Tortilla Chips, Black Bean and Corn Salsa and Peppercorn Ranch Dressing

Pizza

Sausage & Pepperoni Pizza

With Marinara, Mozzarella Cheese, Italian Sausage and Pepperoni

Vegetarian Pizza

With Chef's Grilled Vegetable Medley, Marinara and Topped with Mozzarella and Goat Cheese

Classic Pizza

With Marinara and Mozzarella Cheese

Pasta

Oriental Spiced Chicken

Sauteed Chicken with Napa Cabbage, Carrots, Sprouts, Fresh Basil and Tossed with Rice Noodles in a Spiced Sauce

Pa Thai

Sauteed Chicken and Shrimp Served over Rice Noodles and Tossed with Egg, Sweet and Sour Lime Sauce and Topped with Peanuts and Scallions

Baked Penne

With Ricotta and Mozzarella Cheeses and Marinara Sauce

Shrimp Linguini

Sautéed Shrimp, Sweet Onions and Peppers Served over Linguini in Marinara Sauce

Entrees

All Entree Selections Include Your Choice of One: Soup of The Day, House or Caesar Salad

Chef's Daily Special

*Each night our chefs create a wonderful special for you. Your server will describe tonight's feature to you.
Daily*

Seared Sea Bass

*Seared Sea Bass Served atop Sweet and Sour Sticky Rice and Topped with Stir Fried Vegetables
Drizzled with a Black Bean Sauce*

Stuffed Roasted Chicken

*Stuffed Chicken Breast with Olive Sun Dried Tomato Tapenade over Mashed Potatoes and Served
with Parisian Vegetables and a Mushroom Demi-Glace*

Homestyle Meatloaf

Our Home Made Meatloaf Served with Mashed Potatoes, Green Bean Casserole and Gravy

Crab Cakes

*Pan Seared and Served atop Grilled Rosemary Vegetable, Fingerling Potatoes and a Dijon
Mustard Sauce*

From The Grill

All From The Grill Items Include Your Choice of One: Soup of The Day, House or Caesar Salad

Classic Combination

Petite Filet Mignon Paired with a Crab Cake, Roasted Garlic Mashed Potatoes and Green Beans

Rack of Lamb

*Encased in a Mustard and Herb Crust, Topped with a Red Wine Sauce, Fingerling Potatoes and
Fresh Seasonal Vegetables*

Grilled Rib-Eye "Cowboy" Steak

*Bone in 16oz Ribeye with a Cabernet Sauvignon Demi Glaze, Served with Mashed Potatoes and
Fresh Seasonal Vegetables*

USDA Prime New York Steak

12oz of Prime Grilled Perfection Topped with a Cabernet Demi Glaze, Mashed Potatoes and Served with Fresh Seasonal Vegetables

Herb Crusted Black Angus Filet Mignon

Drizzled with a Cabernet Sauvignon Demi-Glace, Served with Fingerling Potatoes, Fresh Seasonal Vegetables and Topped off with a Boursin Cheese Medallion

Restaurant Chef Andre Reh