

# DINNER

STARTS AT 5PM

## SMALL PLATES

**COLD SOUP OF THE DAY 5**

**CAFE SALAD 6**

SPRING MIX LETTUCE WITH ROASTED RED PEPPERS, TOMATOES, CUCUMBERS, CARROTS AND A WHITE BALSAMIC VINAIGRETTE

**CAPRESE SALAD 8**

TOMATOES, BASIL AND MOZZARELLA DRIZZLED WITH A BALSAMIC GLAZE

**WATERMELON SALAD 8**

JUICY WATERMELON SERVED ATOP A BED OF ARUGULA WITH FETA CHEESE, RED ONIONS, WALNUTS, BASIL AND MINT

**KALE SALAD 8**

CRUNCHY KALE TOPPED WITH RED PEPPERS, CHICKPEAS, CRAISINS AND PARMESAN CHEESE WITH A LEMON TAHINI VINAIGRETTE

**ROASTED ASPARAGUS 7**

SERVED WITH FIG JAM AND TOPPED WITH TOASTED SESAME SEEDS

**HUMMUS PLATE 7**

GARLIC HUMMUS SERVED WITH TOASTED PITA, KALAMATA OLIVES, CUCUMBERS, FETA CHEESE, ROASTED RED PEPPERS AND AN ARTICHOKE TAPENADE

**CAFÉ NACHOS 9**

CRISPY TORTILLA CHIPS TOPPED WITH CAFÉ CHORIZO CHILE, GUACAMOLE, SOUR CREAM, SALSA, CHEESE AND JALAPENOS

**BUFFALO SHRIMP 9**

PANKO BREADED SHRIMP SERVED WITH A BLEU CHEESE DIPPING SAUCE

**CATFISH FINGERS 9**

CAJUN CATFISH FINGERS SERVED WITH A DIJON AIOLI SAUCE

### CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



Feel Free  
TO BYOB!

## ENTREES

**VEGGIE FLATBREAD 12**

CRISPY FLATBREAD TOPPED WITH ASPARAGUS, TOMATOES, HERB GOAT CHEESE AND LEMON-DRESSED ARUGULA

**FISH TACOS (3) 13**

BAKED PANKO TILAPIA ON WARM FLOUR TORTILLAS, LAYERED WITH NAPA CABBAGE, TOMATOES, CHEDDAR CHEESE, MANGO SALSA DRIZZLED WITH A CHIPOTLE CREAM SAUCE AND SERVED WITH A SIDE OF GUACAMOLE

**CAFE BURGER 12**

FRESH GROUND SHORT RIB AND BRISKET BURGER, TOPPED WITH LETTUCE, TOMATOES, ONIONS, PROVOLONE CHEESE AND A BASIL AIOLI SAUCE

**RATATOUILLE PASTA 12**

TOMATOES, ZUCCHINI, SQUASH, RED PEPPERS AND ONIONS SERVED OVER A BED OF PASTA NOODLES WITH CHICKEN ADD 3

**DUCK FLATBREAD 13**

CRISPY FLATBREAD TOPPED WITH FONTINA CHEESE, HOISIN SAUCE, ROASTED RED PEPPERS AND SCALLIONS

**STUFFED CHICKEN 14**

CHICKEN BREAST STUFFED WITH FONTINA CHEESE TOPPED WITH A HERB ROASTED TOMATO SAUCE AND SERVED WITH ROASTED POTATOES

**GRILLED CATFISH 14**

CATFISH MADE WITH A SAVORY TOMATO BUTTER AND SERVED WITH GRILLED VEGETABLE COUS COUS

**ROAST TENDERLOIN SLIDERS 14**

SLICED ROAST TENDERLOIN TOPPED WITH CARAMELIZED ONIONS, ROASTED RED PEPPERS AND PROVOLONE CHEESE

**STEAK SALAD 16**

MARINATED, THINLY SLICED BEEF ON A BED OF ARUGULA TOPPED WITH PEACHES, WALNUTS, CASHES, BLEU CHEESE AND A PLUM VINAIGRETTE DRESSING

### ECO-FRIENDLY FACT

MANY OF THE VEGETABLES AND HERBS ON OUR MENU COME STRAIGHT FROM OUR SEASONAL KITCHEN GARDEN!