

# SOUPS & SALADS

## SOUPS DU JOUR

Seafood du jour

**\$4.75 bowl** **\$3.75 cup**

**\$7.25 bowl** **\$6.00 cup**

## MODERN CAPRESE SALAD

**\$9.50**

Roma tomato, burrata cheese, topped with balsamic glaze, olive oil, fresh black pepper and garnished with fried basil leaves.

## SALAD TRIO

**\$9.75**

Three of our house-made recipes including tuna, chicken, and ham salad served in a radicchio cup accompanied with café made bread and assorted crackers.

## WEDGE SALAD

**\$8.50**

A chilled wedge of iceberg lettuce topped with bacon, red onions, hard boiled eggs, bleu cheese crumbles, and grape tomatoes with a blue cheese vinaigrette.

## CLASSIC CAESAR SALAD

**\$8.75**

Crisp romaine lettuce, shaved parmesan, toasted seasoned croutons and house-made creamy Caesar dressing.

**Add Chicken** **\$4.00**

**Add Shrimp** **\$6.00**

**Add Beef** **\$6.00**

**Dressings:** Italian, \*Bleu Cheese Vinaigrette, Ranch, Red French, Low-Fat Raspberry Vinaigrette, \*Balsamic Glaze, \*Caesar  
\*Indicates house-made dressing

## SOUP AND SALAD BAR

All you can eat **\$10.95**

One Trip **\$9.50**

With an entrée or sandwich (in house dining) **\$4.50**



# SANDWICHES

All sandwiches are served with your choice of French fries, fresh fruit, or side salad.

## **ORIENTAL VEGETABLE ROLLS**

**\$ 9.95**

Julienne carrots, daikon, green papaya, and snow peas, wrapped in rice paper and served with wasabi accompanied by oriental rice vinaigrette dipping sauce.

## **TURKEY BLT WRAP**

**\$10.95**

Sliced turkey and bacon with a citrus mayonnaise topped with lettuce and tomato wrapped in a flour tortilla.

## **CAFÉ SALMON CAKES**

**\$12.95**

Two petite salmon cakes with a side of shredded apple, carrot, and raisin slaw accompanied with corn relish.

## **BEEF BRISKET**

**\$13.95**

Slow roasted brisket with seasonings topped with green peppercorn mustard on rye bread.

## **CHOPHOUSE BURGER**

**\$10.25**

Hand formed one-third pound burger prepared well done on a buttered bun with your choice of toppings.

- sautéed mushrooms ▪ bacon ▪ lettuce ▪ sautéed onions ▪ tomato ▪ cheese

**\*Allergen Statement:** Allergens and dietary restrictions are important to the mission of the Culinaire Cafe. Our operation utilizes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soy. Please notify your server upon ordering so we may safely accommodate your needs.



## ENTRÉES

### **SHRIMP AND RICOTTA RAVIOLI**

**\$12.95**

Café made ravioli stuffed with grilled shrimp and ricotta. Topped with old bay and tomato cream sauce and served with side salad with a dressing of your choice.

### **GRILLED NEW YORK STRIP CHASSEUR**

**\$14.95**

Grilled N.Y. Strip sauteed with tomatoes, shallots, mushrooms finished with a white wine demi glaze. Accompanied with fresh vegetables and whipped potatoes.

### **COQ AU VIN ROUGE**

**\$10.25**

A classic French stew of braised chicken in red wine with mushrooms, bacon lardons, and pearl onions served atop of whipped potatoes.

### **SAUTEED ROCKFISH FILLET**

**\$14.50**

Sauteed rockfish served on a bed of wilted spinach, topped with a corn relish accompanied by sriracha sauce.

### **VEGETABLE STIR FRY**

**\$11.50**

Fresh vegetables of carrots, broccoli, cabbage, onion, and peppers prepared in an oriental marinade and served over rice.

<b>Add Chicken</b>	<b>\$4.00</b>
<b>Add Shrimp</b>	<b>\$6.00</b>
<b>Add Beef</b>	<b>\$6.00</b>

## BEVERAGES

**Pepsi • Diet Pepsi • Sierra Mist • Root Beer • Lemonade • Dr. Pepper  
Iced Tea (sweet or unsweetened) • Coffee and Tea**

All Beverages are \$2.00 with free refills.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

