

Gourmet
CAFE
"From traditional to unique..."



Three Course
Prix-Fixe Meal
\$35.00 per person

First Course

Choice of One...

Homemade Café Soup

Your choice from tonight's selections.

Caesar Salad

House Caesar dressing tossed with romaine, parmesan cheese and croutons.

Baked French Onion Au Gratin

garlic crouton, three cheeses and scallions

Garden Salad

mixed greens with fresh cut garden vegetables.

Main Course

Choice of One...

Linguine with Clam Sauce

Hard shell clams and linguine tossed in a savory white wine and garlic clam sauce finished with parsley and a hint of red pepper.

Chicken Marsala

Sauteed boneless breast of chicken with mushrooms, tomatoes, and scallions finished with a garlic marsala wine sauce. Served with rosemary roasted red potatoes.

Classic Rigatoni Bolognese

Homemade rigatoni pasta tossed with a rich tomato and meat sauce.

Eggplant Napoleon

Breaded, fried eggplant layered with ricotta cheese and fresh tomatoes. Topped with basil pesto and a balsamic reduction. Served over fettuccine pasta.

Homemade Dessert

Choice of One...

Berries & Cream Parfait

Fresh berries layered with a Grand Marnier scented mousse, raspberry sauce and homemade sponge cake.

Homemade Vanilla Cheesecake (gf)

Topped with your choice of homemade hot fudge, strawberries, or homemade caramel sauce.