

CAFÉ EURO

U.S. STEEL TOWER

- Dinner Menu -

Appetizers

SEARED TUNA *\$11.95

Pan seared rare, served with a hint of soy ginger sauce

DIVER SEA SCALLOPS*\$9.95

Delicate dry sea scallops seared, drizzled with Balsamic syrup

OCEAN MARTINI \$12.95

Jumbo lump crabmeat and chilled Gulf shrimp with Housemade Rémoulade

STUFFED PEPPERS \$8.95

Sweet cubanella peppers stuffed with sweet Italian sausage served with fresh basil Marinara sauce

LETTUCE WRAPS \$8.95

Marinated Thai chicken, cashews, cilantro and lettuce cups served with spicy Thai dipping sauce

BBQ CHICKEN FLATBREAD \$8.95

Housemade pulled BBQ chicken topped with sharp Wisconsin cheddar cheese on top of a rustic flatbread

GREEK FLATBREAD..... \$8.95

Feta cheese, red onions, diced tomatoes, pepperchinis, and Kalamata olives baked on top of a rustic flatbread

SHREDDED STEAK FLATBREAD\$9.95

Shredded steak, peppers, onions and melted mozzarella cheese drizzled with a chipotle sauce

EURO WINGS.....\$10.95

A mix of eight (8) wings and drumettes with celery and blue cheese. Choice of classic mild, honey BBQ or Thai

FRIED CALAMARI

Dusted with flour and flash fried.
Served choice of regular or Thai

Regular\$7.95

Thai \$8.95

Salads and Soups

INSALATA MISTA\$10.95

Mixed greens with chopped tomato, Gorgonzola, crumbled Applewood smoked bacon, sliced grilled chicken and Dijon Balsamic Vinaigrette

CAESAR \$6.95

Traditional Caesar Salad with Housemade dressing, shaved Parmesan

ADD CHICKEN, SALMON OR SHRIMP*\$4.00

FRESH FIELD GREENS\$5.95

with your choice of dressings

CHICKEN PALERMO\$11.95

Breast of chicken in olive oil, lightly dusted with bread crumbs and sautéed, topped with fresh greens, tomato, olive oil, Bermuda onion and Balsamic Vinaigrette

GREEK SALAD \$8.95

Chopped greens, cucumber, Bermuda onion, tomato, Kalamata olives, Feta cheese and Greek dressing

STRAWBERRY SALAD\$11.95

Fresh strawberries, red peppers and walnuts over a bed of fresh mixed greens with strawberry vinaigrette

CRANBERRY GOAT CHEESE SALAD\$11.95

Dried cranberries, goat cheese and sliced almonds served on mixed greens with Palermo dressing

LETTUCE WEDGE\$5.95

A wedge of fresh iceberg lettuce with tomatoes, red onions, cucumbers and sliced carrots. Served with choice of dressing.

SOUP DEL GIORNO

Today's soup made from the freshest available ingredients

CUP OF SOUP DEL GIORNO..... \$2.95

BOWL OF SOUP DEL GIORNO..... \$4.95

Salad Dressings:

Housemade Buttermilk Ranch, Balsamic Vinaigrette,

Strawberry Vinaigrette, Point Reyes Farmstead Bleu Cheese, Classic French, Oil & Vinegar

Add Dry Bleu Cheese - \$1.00 Add Pine Nuts - \$1.00

Beverages

COKE, DIET COKE, GINGER ALE, SPRITE\$1.95

LEMONADE, ICED TEA, RASPBERRY ICED TEA,
ASSORTED JUICES, COFFEE AND TEA\$1.95

Pasta

PENNE POMODORO\$12.95

Our award-winning Pomodoro sauce, penne and freshly shaved Parmesan

HARRY'S BAR\$14.95

Pennette pasta, spinach, garlic and pine nuts with Pomodoro sauce

FARFALLA BELLA MIA.....\$14.95

Bowtie pasta, shrimp and fresh peas tossed in a cheesy Alfredo sauce

LOBSTER RAVIOLI.....\$16.95

Fresh lobster raviolis served in a creamy lobster sauce and topped with succulent lobster meat

CHEESE TORTELLINI\$15.95

Four cheese stuffed tortellini tossed in our House Pomodoro sauce topped with Buffalo mozzarella and fresh basil

FISHERMAN'S PASTA\$16.95

Three (3) jumbo shrimp, two (2) scallops and calamari tossed in our House Pomodoro sauce with tomatoes and basil served over linguine

EURO PASTA DIAVOLO\$12.95

Banana peppers, portabella mushrooms, chopped tomatoes and fresh basil tossed in our House Pomodoro sauce over rigatoni pasta.

ADD CHICKEN, SALMON OR SHRIMP ..\$4.00*

Entrees

All entrees are served with Chef's choice of vegetable and starch

VEAL GAMBERI\$24.95

Sautéed veal medallions with Gulf shrimp, artichoke hearts, mushrooms and roasted red peppers finished with white wine and lemon butter

TUSCAN STRIP STEAK \$23.95

Marinated NY sirloin strip, grilled to perfection with roasted cipollini onions with Chianti wine glaze

CHICKEN PARMIGIANA\$15.95

Parmesan-cruste boneless chicken breast sautéed, topped with marinara sauce and mozzarella cheese

VEAL PARMESAN\$17.95

Lightly dusted with Housemade seasoned crumbs, sautéed, finished with mozzarella and pomodoro

CRABCAKES\$17.95

Maryland style with jumbo lump crabmeat, whole kernel corn, sweet peppers, lightly sautéed and served with Housemade rémoulade sauce on the side.

AHI TUNA\$19.95

Seared rare with Asian cucumber relish

FILET MIGNON.....\$24.95

Our signature center cut filet mignon, cut generously, broiled to your specifications to a melt-in-your-mouth tenderness

CHICKEN MARSALA.....\$16.95

Boneless breast, pounded thin, sautéed with Cremini mushrooms and Marsala

VEAL MARSALA\$18.95

Veal medallions, pounded thin sautéed with Cremini mushrooms and Marsala

FIESTA CHICKEN.....\$16.95

A citrus marinated grilled chicken breast served with a spicy Jalapeño salsa, mozzarella cheese and a Balsamic glaze

BAKED RAINBOW TROUT.....\$16.95

A cashew encrusted filet of rainbow trout baked to perfection with a Frangelico cream sauce

PORK TENDERLOIN\$17.95

Quickly seared pork tenderloin, baked and thinly sliced topped with a warm apple chutney

CHEF'S CREATION MARKET PRICE

Your server will inform you of today's special

Our chefs can honor special requests! Whether you would like the garlic and spice kicked up a notch or have special dietary requests, ask your server and we will be happy to accommodate you.

After Dinner

ASK YOUR SERVER ABOUT **CAFÉ EURO'S** DESSERT CREATIONS!

* PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.