

CAFÉ EURO

- Lunch Menu -

Appetizers

SEARED TUNA * \$11.95 Pan seared rare, served with a hint of soy ginger sauce	GREEK FLATBREAD \$8.95 Feta cheese, red onions, diced tomatoes, pepperchinis, and Kalamata olives baked on top of a rustic flatbread
DIVER SEA SCALLOPS * \$9.95 Delicate dry sea scallops seared, drizzled with Balsamic syrup	SHREDDED STEAK FLATBREAD \$9.95 Shredded steak, peppers, onions and melted mozzarella cheese drizzled with a chipotle sauce
OCEAN MARTINI \$12.95 Jumbo lump crabmeat and chilled Gulf shrimp with Housemade Rémoûlade	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
STUFFED PEPPERS \$8.95 Sweet cubanella peppers stuffed with sweet Italian sausage served with fresh basil Marinara sauce	FRIED CALAMARI Dusted with flour and flash fried. Served choice of regular or Thai
LETTUCE WRAPS \$8.95 Marinated Thai chicken, cashews, cilantro and lettuce cups served with spicy Thai dipping sauce	<i>Regular</i> \$7.95 <i>Thai</i> \$8.95
BBQ CHICKEN FLATBREAD \$8.95 Housemade pulled BBQ chicken topped with sharp Wisconsin cheddar cheese on top of a rustic flatbread	

Salads and Soups

INSALATA MISTA \$10.95 Mixed greens with chopped tomato, Gorgonzola, crumbled Applewood smoked bacon, sliced grilled chicken and Dijon Balsamic Vinaigrette	CRANBERRY GOAT CHEESE SALAD \$11.95 Dried cranberries, goat cheese and sliced almonds served on mixed greens with Palermo dressing
CAESAR \$6.95 Traditional Caesar Salad with Housemade dressing, shaved Parmesan <i>ADD CHICKEN, SALMON* OR SHRIMP</i> \$4.00	LETTUCE WEDGE \$5.95 A wedge of fresh iceberg lettuce with tomatoes, red onions, cucumbers and sliced carrots. Served with choice of dressing.
FRESH FIELD GREENS \$5.95 with your choice of dressings	SOUP DEL GIORNO Today's soup made from the freshest available ingredients <i>CUP OF SOUP DEL GIORNO</i> \$2.95 <i>BOWL OF SOUP DEL GIORNO</i> \$4.95
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	<i>Salad Dressings:</i> <i>Housemade Buttermilk Ranch, Balsamic Vinaigrette, Strawberry Vinaigrette, Point Reyes Farmstead Bleu Cheese, Classic French, Oil & Vinegar</i> <i>Add Dry Bleu Cheese - \$1.00</i> <i>Add Pine Nuts - \$1.00</i>
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	

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

Beverages

COKE, DIET COKE, GINGER ALE, SPRITE, FANTA ORANGE AND BARQ'S ROOT BEER \$1.95	ICED TEA, RASPBERRY ICED TEA, ASSORTED JUICES, COFFEE AND TEA \$1.95
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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pasta

PENNE POMODORO \$10.95 Our award-winning Pomodoro sauce, penne and freshly shaved Parmesan	CHEESE TORTELLINI \$13.95 Four cheese stuffed tortellini tossed in our House Pomodoro sauce topped with Buffalo mozzarella and fresh basil
HARRY'S BAR \$12.95 Pennette pasta, spinach, garlic and pine nuts with Pomodoro sauce	FISHERMAN'S PASTA \$14.95 Three (3) jumbo shrimp, two (2) scallops and calamari tossed in our House Pomodoro sauce with tomatoes and basil served over linguine
FARFALLA BELLA MIA \$14.95 Bowtie pasta, shrimp and fresh peas tossed in a cheesy Alfredo sauce	EURO PASTA DIAVOLO \$11.95 Banana peppers, portabella mushrooms, chopped tomatoes and fresh basil tossed in our House Pomodoro sauce over rigatoni pasta.
LOBSTER RAVIOLI \$15.95 Fresh lobster raviolis served in a creamy lobster sauce and topped with succulent lobster meat	ADD CHICKEN, SALMON* OR SHRIMP \$4.00

Sandwiches

*All Sandwiches served with lettuce, tomato, pickle, and French fries
(French fries can be substituted with the vegetable or starch of the day)
(Add mushrooms \$.50; grilled onions \$.50 and bacon \$1.00)*

GOURMET BURGER* \$8.95 Lean ground sirloin grilled to perfection	PULLED PORK \$9.95 Boneless pork is smoked for six hours. The tender succulent meat is combined with our special BBQ sauce and piled high on a fresh bakery bun
DELUXE CHEESEBURGER* \$9.95 Our incredible burger with your choice of: sharp white cheddar, Swiss or American	BBQ CHICKEN SANDWICH \$9.95 Shredded BBQ chicken on a fresh bakery bun
HICKORY GRILLED SALMON* \$10.95 Grilled over an open flame, served with Housemade Rémoulade	EURO CHEESE STEAK \$11.95 Chopped steak with Portobello mushrooms, sautéed onions, red peppers and shredded mozzarella cheese on a hoagie bun with French fries
EURO CHICKEN CLUB \$10.95 Grilled chicken breast, bacon and thinly sliced Italian ham served on a Focaccia bun with white cheddar cheese, roasted garlic mayonnaise and fries	CHICKEN CAESAR WRAP \$10.95 Grilled breast of chicken, Romaine lettuce, Parmesan cheese and Caesar dressing wrapped in a flour tortilla
FRIED FISH SANDWICH \$11.95 Breaded Cod fillet deep fried to a golden brown and placed on a hoagie roll, served with Housemade tartar sauce, coleslaw and fries	SMOKED TURKEY WRAP \$10.95 Sliced smoked turkey with fresh spring mix, red onion and Swiss cheese in a warm tortilla wrap served with a honey BBQ sauce
PORTOBELLO FOCACCIA \$8.95 Marinated portobello mushroom, grilled and topped with tomato relish on focaccia	SHRIMP PO BOY \$11.95 Four (4) jumbo shrimp lightly breaded and fried, topped with shredded iceberg lettuce, chopped tomatoes, red onion and drizzled with Rémoulade sauce served on a hoagie roll

Entrées

All entrées served with Chef's selection of vegetable and starch

AHI TUNA* \$17.95 Seared rare with Asian cucumber relish	FIESTA CHICKEN \$13.95 A citrus marinated grilled chicken breast served with a spicy Jalapeño salsa, mozzarella cheese and a Balsamic glaze
CHICKEN PARMIGIANA \$13.95 Parmesan-breaded chicken breast sautéed and topped with Marinara sauce and mozzarella cheese	BAKED RAINBOW TROUT \$14.95 A cashew encrusted fillet of rainbow trout baked to perfection with a Frangelico cream sauce
VEAL PARMESAN \$15.95 Lightly breaded with Housemade seasoned crumbs, sautéed and finished with mozzarella and Pomodoro	PORK TENDERLOIN \$15.95 Quickly seared pork tenderloin, baked and thinly sliced topped with a warm apple chutney
CRABCAKES \$15.95 Maryland style with crabmeat, whole kernel corn, sweet peppers, lightly sautéed and served with Housemade Rémoulade sauce on the side	

Desserts

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