

# CAFÉ EURO

## - Lunch 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	
ROASTED VEGETABLE FLATBREAD.....	\$8.95
Zucchini, squash, Portobello mushroom, garlic and herb cream cheese served on rustic flat bread	
SHRIMP & FETA FLATBREAD .....	\$9.95
Shrimp, feta, roma tomato served on rustic flat bread	

### Salads and Soups

INSALATA MISTA .....	\$9.95	
Mixed greens with chopped tomato, Gorgonzola, crumbled Apple wood smoked bacon, sliced grilled chicken and Dijon Balsamic Vinaigrette		
ST. TROPAZ .....	\$11.95	
Fresh grilled tuna with potatoes, string beans, olives, boiled eggs and artichokes		
STEAK SALAD.....	\$11.95	
Mixed field greens with roma tomatoes, gorgonzola, cippoline onions and sliced sirloin grilled to perfection		
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	
SOUP DEL GIORNO .....	\$4.95
Today's soup made from the freshest available ingredients	

#### Dressings:

*Housemade Buttermilk Ranch, Balsamic Vinaigrette, Point Reyes Farmstead Bleu Cheese, Classic French, Oil & Vinegar*

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 & BARQ'S ROOT BEER .....	\$1.85
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ICED TEA, RASPBERRY ICED TEA, ASSORTED JUICES, COFFEE AND TEA.....	\$1.95
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## Pasta

PENNE POMODORO .....	\$10.95	CHICKEN SALTIMBOCCA.....	\$13.95
Our award-winning Pomodoro sauce, penne and freshly shaved Parmesan		Pan seared chicken breast, crispy prosciutto, spinach and mushrooms in a sage infused cream sauce over mafalda pasta	
HARRY'S BAR .....	\$12.95	PENNE CATANIA.....	\$12.95
Pennette pasta, spinach, garlic and pine nuts with Pomodoro sauce		Penne with Housemade Italian sausage, mushrooms and Pomodoro sauce	
PUMPKIN RAVIOLI.....	\$12.95	SMOKED MOZZARELLA RAVIOLI .....	\$11.95
Homemade spinach pasta filled with fresh pumpkin covered in a sage infused cream sauce		Housemade roasted red pepper pasta stuffed with smoked mozzarella tossed with pine nuts, butter, garlic and Parmesan.	
CIOPPINO.....	\$15.95		
Shrimp, scallops, mussels and salmon in a spicy saffron laced tomato sauce over fettuccini			

## Sandwiches

*All Sandwiches come 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	TUNA BLT .....	\$10.95
Lean ground sirloin grilled to perfection		Grilled yellow fin tuna, bacon, lettuce, tomato and Wasabi mayonnaise on grilled focaccia	
DELUXE CHEESEBURGER * .....	\$ 9.45	BBQ CHICKEN BREAST .....	\$9.95
Our incredible burger with your choice of sharp white cheddar, Swiss or American		Slow roasted boneless, skinless chicken breast, shredded and combined with sweet and tangy BBQ sauce.	
PESTO CHICKEN .....	\$9.95	PORTOBELLO FOCACCIA .....	\$8.95
Grilled breast of chicken, asiago cheese and pistachio pesto		Marinated portobella mushroom, grilled and topped with tomato relish on focaccia	
PASTRAMI REUBEN .....	\$8.95	PULLED PORK .....	\$9.95
Thinly shaved pastrami, horseradish slaw, Swiss cheese and Thousand Island on marble rye		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	
HICKORY GRILLED SALMON * .....	\$10.95	600 GRANT.....	\$10.95
Grilled over an open flame, served with Housemade rémoulade		Grilled sirloin, sharp white cheddar cheese, sautéed onions, and roasted garlic aioli on a crispy hoagie roll	

## Entrees

*All entrees served with Chef's selection of vegetable and starch*

TWIN FILETS * .....	\$24.95	CHICKEN PARMIGIANA .....	\$12.95
Medallions of tenderloin, brushed with olive oil and grilled to perfection		Parmesan-breaded chicken breast sautéed and topped with marinara sauce and mozzarella cheese	
TUSCAN STRIP STEAK * .....	\$21.95	VEAL PARMESAN .....	\$14.95
Marinated NY sirloin strip, grilled to perfection with roasted cipollini onions with Chianti wine glaze		Lightly breaded with Housemade seasoned crumbs, sautéed and finished with mozzarella and pomodora.	
AHI TUNA * .....	\$16.95	CRABCAKES .....	\$14.95
Seared rare with Asian cucumber relish		Maryland style with crabmeat, whole kernel corn, sweet peppers, lightly sautéed and served with Housemade rémoulade sauce on the side.	
PARMESAN ENCRUSTED TILAPIA.....	\$12.95		
Farm raised Tilapia filet, topped with freshly grated Parmesan cheese and broiled to perfection			

## Desserts

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

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