



Dinner Menu for February 17 & 18

Soup and Salads

Cup of Soup

our seasonal soups change daily

Nancy's Classic Commonwealth Salad

mixed baby greens, herb goat cheese & Café caramelized chipotle walnuts with our maple-balsamic vinaigrette 12 small 9

Cafe Caesar Salad

Romaine lettuce, grated Parmigiano Reggiano cheese, carrot, red onion, Cafe Caesar Dressing, house-made croutons 12 small 9

Café Garden Salad

mixed greens with seasonal veggies & your choice of Cafe dressing large 9 small 7

Cafe Entrées

Frontera New York sirloin steak

with coffee spice rub, barbecue sauce, roasted beets and mashed potato rustique 25
Cabernet Sauvignon ~ Toso, Argentina. 9

Angus filet with Great Hill Blue Cheese

broccoli rabe and mashed potato rustique 29
Merlot, Tobin James, Paso Robles 13

Lobster macaroni & cheese

with a pickled beet and citrus salad 24
Brut Reserva split 8.5

Orange-ginger salmon fillet

with sautéed greens and cannellini beans 23
Kabinette Riesling ~ Bollig-Lehnert, Germany 12

Almond crusted salmon fillet

with green peas and cannellini beans 23
Brut Rose~ Segura Viudas, Spain . 8

Shrimp scampi

with sautéed greens and cannellini beans 23
2008 Sauvignon Blanc ~ Joel Gott, St Helena. 9

Chicken breast with cocoa-cumin-cinnamon crust,

haricots verts and mashed potato rustique 25
Chardonnay ~ De Loach, Russian River. 14

Spinach & ricotta stuffed gnocchi

with roasted red pepper & olive sauce, Parmigiano Reggiano and marinated insalata 19
Montepulciano ~ Masciarelli, Italy. 7

We serve hormone-free Atlantic salmon, farm-raised in Norway.

Our chicken breasts are Murray's "certified humane" with no preservatives, hormones or artificial ingredients.

Our steaks are Certified Angus Beef®.

Consuming raw & undercooked meat poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed