

CAFE BLEU

Lunch Menu

SOUPS

French Onion

Classic Onion Broth with croutes, Gruyère cheese and parseu shallot fritters. \$3.95

APPETIZERS

Coconut Shrimp Tempura

Shrimp stuffed with jasmine fried rice and coconut tempura batter - fried and served with Szechuan slaw and tempura sauce. \$4.95

Tamale Crab Cakes

Grilled tamale cakes topped with jumbo lump crab, avocado, pico de gallo, and accented with roasted pepper coulis and poblano tomatillo aioli. \$4.95

Tuscan Brushetta

Hearth baked herb buttered bread served with marinated pepperoni, tomato Roasted peppers, artichoke, nicoise olives and balsamic vinaigrette. \$3.95

SALADS, SANDWICHES AND RUSTIC PIZZA

Michele Nicole

Crisp romaine hearts, Belgian endive, heirloom tomatoes, asparagus, candied pecans, Gongonzola cheese, fresh fennel and pink grape fruit with balsamic vinaigrette. \$4.95

Braised Corned Beef

Served with marble rye with mustard jus, accompanied by Irish whisky slaw, Fried curly potatoes, onions and carrots. \$5.95

Chicken Proscuitto

Pan smoked chicken breast and prscuitto or toasted foccacia with orange Marmalade wild rice mayonnaise, apple wood smoked bacon, butter Lettuce and heirloom tomato. \$6.95

Magherita

Hearth baked pizza with olive oil, fontina cheese, roma tomatoes and fresh basil. \$5.95

Three Cheese Podora

Hearth baked pizza with fontina, mozzarella, parmigiano, reggiano and tomato sauce. \$5.95

Add in pepperoni or Italian sausage. \$6.95

* Rustic Pizza's are served with tossed masculine salad with tomatoes and Balsamic vinaigrette.