

Café La Cave

Dinner Menu

~Appetizer Selection~

Escargot Bourguignon 11

Oysters on the Half Shell 14

Crab Cakes 12

Shrimp De Jonghe 15

Crab Cocktail 17

Scampi Ala Cave 15

Shrimp Cocktail 13

Scampi Diablo 15

Asian Beef Satay 12

Fried Calamari 11

*Skewered Grilled marinated Tenderloin strips with our
own dark Soy Peanut Sauce*

Lightly breaded Calamari with Ancho Chili Remoulade

~Soup~

Baked French Onion Soup 8

Lobster Bisque 9

~Salad~

Caesar Salad A La Cave 7.50

Classic Wedge 8.50

Mixed Greens with Choice of Dressing 7.50

Ranch, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette

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Now Two Spectacular Grand Ballrooms

From 10 - 300 Persons

www.CafeLaCave.net

Café La Cave

~Seafood~

Whole Dover Sole Francais 39

Lightly Floured and dipped in an egg mixture, pan seared and served with Toasted Almond Butter, Filleted Tableside

Atlantic Salmon 24

Pan seared served with braised Spinach and a Champagne-Tarragon Sauce

Seafood Medallions 30

Shrimp, Crab, and Scallops sautéed in a Lobster Brandy Sauce served with Risotto

Snapper 30

Pan seared with Shrimp, Capers, and Mushrooms in a Lemon Garlic Butter sauce

~Steaks and Chops~

Chateaubriand (for two) 92

Beef Tenderloin carved tableside, served with a bouquet of fresh vegetables with hollandaise and béarnaise sauce

Steak Au Poivre 31

8 Oz. Peppercorn encrusted Filet, Pan seared with our Brandy Mushroom Cream Sauce

Filet Mignon with Bordelaise Sauce 31

Rack of Lamb (for two) 92

Mustard and Bread Crumb Crust, served with a bouquet of fresh vegetables with hollandaise and mint jelly

Steak Diane (Cooked table side) 37

Tenderloin Medallion gently Sautéed with Garlic, Shallots & Mushrooms finished off with Cognac Served with Wild Rice

Bone in Rib Eye Steak Au Jus 32

New York Strip Steak (14 oz) Au Jus 33

~Entrée Specials~

Chicken & Wild Mushroom Risotto 24

Pan Seared Chicken Breast on top of Creamy Risotto with wild Mushroom (Vegetarian available upon request)

Chicken Piccata 24

Pan Seared Chicken Breast with Capers in a Lemon Garlic Butter Sauce served with Risotto

Pasta Du Jour 24

~Sides~

Dauphinoise Potatoes 6

Garlic Mashed Potatoes 5

Seasonal Vegetables 6

Wild Rice 5

Sautéed Spinach 5

Wild Mushroom Mac & Cheese 7

Baked Potato 5

Cave Fries 5

Sautéed Mushrooms 5

Asparagus 6