

Dinner Menu



SOUPS & SALADS

Soup of the day | cup 7

House Soup | Tomato Bisque with Basil Drizzle | cup 7

Wine Country Salad | organic mixed greens | crumbled gorgonzola | figs | candied pecans |
honey balsamic vinaigrette | 10

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | 10

Maytag Salad | iceberg lettuce wedge | diced red onion | bacon crumbles | diced tomato |
blue cheese crumbles | blue cheese dressing | 10

Baby Spinach & Arugula Salad | baby spinach | arugula diced apple | dried cranberries | crumbled goat cheese |
candied walnuts | raspberry champagne vinaigrette | 11

Beet Salad | gold & red beets | arugula | crumbled goat cheese | pistachios | pickled onions |
balsamic reduction | 11

STARTERS

Fried Castelvetrano Olives | fried in semolina flour & buttermilk | served with meyer lemon dipping aioli | 11

Nonna's Meatballs en Sugo | 4 meatballs | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 14

Spinach Artichoke Dip | spinach, cured artichokes, roasted garlic, served with baguette crostinis | 14

Calamari Fritti | lightly breaded calamari | served with a chipotle aioli | 16

Vegetarian Antipasto Platter | serves up to 3 people | fried artichokes |, roasted tomatoes | roasted bell peppers |
cauliflower | fried olives | beets and pickled red onions | 18

Caramelized Pear Bruschetta | 4 slices | caramelized pear | goat cheese and balsamic reduction | served on toasted
sliced baguette | 12

Charcuterie Board | serves up to 4 people | Manchego | brie | smoked gouda | shaved asiago | sharp cheddar
| salami rose | coppa | fig jam | cranberries | almonds | crostinis | 26

Prosciutto Bruschetta | 4 slices | fig jam | serrano ham prosciutto | brie | roasted bell pepper | balsamic reduction
| olive oil | fresh basil, served on toasted sliced baguette | 13

Prawns Cocktail | jumbo prawns | homemade cocktail sauce | 17

Poke Tuna | ahi tuna | sliced cucumber | sliced avocado | sesame seeds | served with a crispy wonton and ponzu
sauce | 17

Garlic Edamame | steamed edamame | sautéed in garlic | 13

Roasted Cauliflower | wood oven roasted cauliflower | sweet chili drop | 12

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PIZZAS

Garre's Famous Smoked Salmon | fried capers | dill | kalamata olives | crème fraiche | 23

Roasted Mushrooms & Duck Confit | mozzarella | poached garlic | 24

Margherita | tomato basil sauce | sliced tomatoes | mozzarella | pesto | 22

Molinari Pepperoni | tomato basil sauce | mozzarella | 22

Hawaiian | tomato basil sauce | mozzarella | sliced ham | fresh pineapple | 23

Gluten Free | rice flour crust | tomato basil sauce | mozzarella | choose 3 toppings | 21

STEAKS

WE SELECT ONLY MIDWESTERN CORN-FED BEEF | AGED 21 TO 28 DAYS | CAB - CERTIFIED ANGUS BEEF
ALL STEAK ENTREES SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

Barbecued Beef Short Ribs | cooked for hours until fork tender | 34

Filet Mignon | 8 oz | center cut tenderloin | Market Price

Rib Eye | 12 oz | rib eye steak | 38

New York Steak | 12 oz | strip loin steak | 36

WE OFFER THE FOLLOWING SAUCES: BORDELAISE | JACK DANIELS PEPPERCORN

CAFÉ FAVORITES

Seafood Pasta | prawns | salmon | calamari | mussels | penne | saffron-tomato broth | shaved parmesan | 28

Eggplant Parmesan | breaded eggplant | mozzarella | linguini | marinara sauce | 19

Carbonara | roasted chicken | prosciutto | oven roasted wild mushrooms | egg yolk | penne | 26

Chicken Marsala | mushrooms | shallots | garlic | marsala wine | linguini | shaved parmesan | 26

Chicken Cordon Bleu | chicken breast | ham | provolone | saffron rice | mornay sauce | 26

Nonna's Gravy | Bob's grandmother's recipe | porcini mushrooms | meat Bolognese | penne | 21
add Nonna's meatballs (2) | 6

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 24

Chipotle Prawns | sautéed jumbo prawns | spicy chipotle cream sauce | yukon gold mashed potatoes | corn relish | 29

Pan Seared Wild Salmon | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 30

Petrale Sole | lightly breaded and pan seared | served scampi style over saffron rice | 24