

## FINISH

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### SWEET BITES - \$8

A sweet combination of ganache topped brownies, apricot cream bars, lemon shortbread bars and pecan bars, all bite sized, with enough for 2-3 to share

### VANILLA CUSTARD BRULÉE ALA CAFÉ 36 - \$6

Crisp phyllo rounds layered with vanilla custard and a rich raspberry compote, finished with caramelized raw sugar and a drizzle of raspberry coulis

### CHOCOLATE CREAM PUFF - \$6

Traditional cream puff filled with rich chocolate pastry cream, topped with dark chocolate ganache, cardamom creme anglaise and fresh berries

### GLACIER GELATO - \$3.5

A dish of locally produced gelato, available in seasonal flavors

## BEVERAGES

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### COLD

Assorted Pepsi soft drinks (with refills) - \$2

Iced tea (with refills) - \$2

San Pellegrino (16.9oz bottle) - \$2

San Pellegrino Aranciata (can) - \$1.5

San Pellegrino Limonata (can) - \$1.5

### Hot

Coffee (Serrano's) \$2

Hot Tea \$2

(Wine and Beer List available upon request)



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## LUNCH MENU WINTER 2012

### HOURS OF OPERATION

TUESDAY – SUNDAY

11AM TO 1:30PM

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CAFÉ 36 IS BROUGHT TO YOU BY:



# CAFÉ 36

## LUNCH MENU WINTER 2012

### STARTERS

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#### MEDITERRANEAN DUO WITH GRILLED PITA - \$6

Garlic hummus and roasted red pepper muhummara, served with warm, grilled quarters of pita bread

#### CROCK OF WARM ARTICHOKE SPINACH DIP WITH FRESH TORTILLA CHIPS - \$7

Creamy dip folded together with artichoke hearts, baby spinach, spices and asiago cheese, served with our fresh tortilla chips

#### CRISPY ZUCCHINI AND CILIEGINE MOZZARELLA - \$8

Fresh zucchini lightly breaded with panko flour, fried crisp and topped with panko fried ciliegine mozzarella, finished with a sun-dried tomato marinara

### SALADS

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#### WALNUT PEAR CHEVRE SALAD - \$8

Fresh baby lettuce, dried d`anjou pears, toasted walnuts, crumbled chevre, finished with pear vinaigrette

#### SPINACH BERRY SALAD - \$8

Baby spinach leaves with a blend of strawberries and fresh seasonal berries, almonds and red onion, finished with a housemade raspberry vinaigrette

#### CAFÉ 36 GARDEN SALAD - \$5/\$8

Baby mixed greens, red pepper, carrot, cucumber and tomatoes, dressed with a roasted red pepper vinaigrette or housemade balsamic vinaigrette

(Add grilled chicken for an additional \$4 and grilled mahi for an additional \$6)

### DAILY CHOICES

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#### SOUP DU JOUR - \$4 CUP/ \$6 BOWL

Chef's choice created daily, served with a fresh roll

#### QUICHE OF THE DAY - \$10

Deep-dish savory custard made daily, filled with a chef's assortment of flavors, served with a fresh garden salad, choice of roasted red pepper vinaigrette or housemade balsamic vinaigrette

### SANDWICHES

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#### SWEET & SPICY KALUA PORK SANDWICH - \$9

Pulled pork with sauteed cabbage, onions, and sweet chili bbq, topped with grilled pineapple, served on focaccia with fresh tortilla chips

#### PAN ROASTED TURKEY AND CRANBERRY CASSIS SANDWICH - \$9

Roasted turkey breast with cranberry cassis relish, mayo and spring greens, served on focaccia with fresh tortilla chips

#### CURRY CHICKEN SALAD SANDWICH - \$9

Spice simmered chicken, shredded and mixed with curry spiced mayonnaise, sliced almonds, cranberries, currants, raisins, with baby lettuce, served on fresh focaccia with fresh tortilla chips

#### OR AS A LIGHTER OPTION:

#### CURRY CHICKEN SERVED AS A SALAD - \$9

Curry chicken salad served over mixed greens topped with toasted almonds, with roasted red pepper vinaigrette or balsamic vinaigrette served on the side

#### VEGGIE ROSSO SANDWICH - \$9

Roasted red peppers, provolone cheese, roasted eggplant, field greens, hummus and balsamic dressing on fresh focaccia with fresh tortilla chips

#### FLAME GRILLED BURGER - \$11

Hand-formed black angus burger, grilled and topped with caramelized onions and white cheddar, baby lettuce and tomato, served on fresh focaccia with garlic herb french fries (Guacamole can be added for an additional \$2)

(For all sandwich entrees, a small salad may be substituted for an additional charge of \$2; french fries may be substituted for an additional charge of \$1.50)

### ENTRÉES

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#### CITRUS GLAZED MAHI MAHI - \$14

Citrus glazed mahi mahi placed over a mixed lentil and fennel salad, dressed with a thyme vinaigrette and orange slices

#### MEDITERRANEAN GRILLED CHICKEN - \$12

Marinated grilled chicken served over a mediterranean white bean salad, flavored with sun-dried tomatoes, diced cucumber, lemon zest, shallots, fresh herbs and toasted almonds, on a bed of baby lettuce

#### CHILI-RUBBED STEAK QUESADILLA - \$10

Chili-rubbed beef tender, monterey jack and asiago cheeses, in a grilled quesadilla, served with fresh cilantro lime sour cream and fire roasted salsa on the side. (Guacamole can be added for an additional \$2)