

WELCOME TO ISLAND CAFÉ

We are currently open 7 days a week, at 5PM

*Be sure and ask your server
about our daily specials*

To Go Orders 20% off between 4:30 to 6:00 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have a
medical condition.*

ISLAND CAFE

APPETIZERS

Steamed Mussels

Prepared with garlic cream sauce and fennel

\$9.00

Steamed Clams

Sautéed with garlic, oil and white wine

\$12.95

Escargot

Prepared with white wine and garlic butter

\$8.00

Baked Crepe

Prepared with asparagus, cremini mushrooms,
tomatoes & swiss cheese

\$8.00

Truffle & Porcini Mushroom & Goat Cheese Ravioli

Prepared with creamy wild mushroom sauce with a side of garlic bread

\$8.00

ISLAND CAFE

SOUPS & SALADS

Classic French Onion Soup

Small \$6.00 – Large \$8.00

Soup of the Day

\$5.00

House Salad

Mixed greens, tomatoes, carrots, croutons & house dressing

\$5.00

Romaine Wedge Salad

Heart of romaine, tomatoes, bacon & cream gorgonzola dressing

\$8.00

Spinach Salad

Baby spinach, caramelized pears, pancetta, pecans, and goat cheese
tossed with maple bourbon vinaigrette

\$8.00

Caesar Salad

Chopped romaine lettuce, croutons, homemade Caesar dressing

\$8.00

ISLAND CAFE

SEAFOOD ENTREES

All entrees are accompanied by a house salad or soup of the day,
medley of fresh vegetables & starch of the day

Shrimp & Scallops

Gulf Shrimp & Sea Scallops sautéed to perfection served with white wine,
chopped tomatoes, capers, almonds & basil

\$30.00

Shrimp Scampi

Sauteed with white wine, garlic & butter served over Angel Hair

\$30.00

Frog Legs Provencale

Sauteed with fresh garlic, fennel seeds & white wine butter sauce

\$29.00

Creole Jambalaya

Shrimp, Andouille Sausage, Scallops & Mussels

Served over rice

\$27.00

Grouper Island Style

Topped with blue crab & prepared with lemon caper butter sauce

\$32.00

Pappardelle Pasta

Seared Sea Scallops, Wild Mushrooms ragout, goat cheese, & white truffle oil

\$28.00

Salmon Filet Crusted with Pecans

Prepared with balsamic glaze & lemon butter sauce

\$27.00

Salmon Florentine

Sauteed Salmon, finished in a lemon butter, white wine sauce served over spinach with mashed potatoes

\$28.00

Tilapia

Crusted with panko bread crumbs & horseradish,
served over chive mashed potatoes with citrus butter sauce

\$23.00

Split Entrée - \$9.00 additional charge

ISLAND CAFE

ENTREES

All entrees are accompanied by a house salad or soup of the day,
medley of fresh vegetables & starch of the day

Chicken Piccata

Boneless Breast sautéed golden brown
with white wine, butter, lemon & capers

\$26.00

Chicken Francaise

Boneless breast dipped in egg, sautéed in white wine, lemon & butter

\$26.00

Chicken Marseille

Sauteed with peppers, onion, andouille sausage & potatoes
finished in a garlic, rosemary, white wine sauce served over angel hair pasta

\$26.00

Grilled NY Strip Steak (12 oz.)

Served with mashed potatoes and vegetables

\$32.00

Full Rack of Lamb

Served with scalloped potatoes & wilted spinach

\$36.00

Twin Tournedos Grille

Two Petite Filet Mignons, char grilled, served on a bed of roasted red onion,
served with a duo of Port Wine and Béarnaise Sauce

\$33.00

Bacon Wrapped Pork Tenderloin

Apple Cider Glaze, sweet potatoes & candied pecans

\$27.00

Crispy Roast Duck Ala Orange

Half of a roasted duckling with savory fruit demi glaze

\$29.00

PASTA ENTRÉE

Angel Hair Giardiniera

Array of garden vegetables & peperoncini peppers, sautéed in garlic & extra virgin olive oil

\$22.00

Add Chicken **\$6.00**

Add Shrimp **\$8.00**

ISLAND CAFE

CHAMPAGNE

	<u>Bottle</u>
Piper Heidsieck Brut	\$60.00
Fresh & lively with aromas of citrus fruit & spring flowers	
Mumm, Cordon Rouge Brut	\$70.00
A delicate, complex & exceptionally elegant Champagne	
La Marca, Prosecco	\$49.00

HOUSE SELECTIONS

(by the glass or bottle)

	<u>Glass</u>	<u>Bottle</u>
Prosecco	\$7.00	\$49.00
Crisp & fresh sparkling wine from Italy		
Kir Royal	\$7.50	
Cristalino, Brut (half bottle size)		\$16.00
Dry sparkling cava from Spain		
Moscato, Split		\$10.00
Sweet Sparkling wine from Italy		

We offer a selection of Fine Wines for your dining enjoyment.
 Some of these wines may be temporarily out of stock and are subject to availability

ISLAND CAFÉ

HOUSE SELECTIONS OF WINES

**Cabernet Sauvignon, Merlot, Chardonnay,
 Pinot Grigio, Sauvignon Blanc, White Zinfandel**

Glass\$7.00
 ½ Carafe\$16.00
 Full Carafe\$32.00

WHITE WINES

(by the glass or bottle)

	<u>Glass</u>	<u>Bottle</u>
North by Northwest, Riesling, Washington St	\$9.00	\$36.00
Dry with crisp acidity		
Lincourt Steel, Chardonnay	\$8.00	\$32.00
Crisp, fruity & unoaked		
Whitehaven, Sauvignon Blanc, New Zealand	\$9.00	\$36.00
Dry & well balanced with aromas & flavors of tropical fruit from Marlborough		
William Hill, Chardonnay, Napa Valley	\$10.00	\$40.00
Oaky, delicate balance between crisp acidity & ripe fruit flavors		

RED WINES

(by the glass or bottle)

Louis Jadot, Beaujolais Villages	\$8.00	\$32.00
Light bodies & fruity with hints of black currant & berries		
Hahn, Merlot	\$8.00	\$32.00
Aroma of plums & black cherries, balanced, not overly fruity		
J. Lohr, Cabernet, Paso Robles, California	\$10.00	\$40.00
Barrel aged, velvety smooth with black current & cherry notes		
Alamos, Malbec, Argentina	\$9.00	\$36.00
Dark color, violet aromatics & deep lush finish		
Lincourt, Pinot Noir	\$11.00	\$44.00
Broad, silky & balanced on the palate		
MacMurray, Pinot Noir, Sonoma Coast	\$9.00	\$36.00
Elegant wine with rich aromas of red current, raspberry & sage		
Louis Martini Reserve, Cabernet Sauvignon	\$15.00	\$60.00
Alexander Valley, flavors of berry & black cherry unfold around firm tannins		

ISLAND CAFÉ

WINES

(by the bottle)

Chardonnay

	<u>Bottle</u>
Cakebread, Napa Valley	\$85.00
William Hill, Napa Valley	\$40.00
Lincourt Steel, Unoaked, Santa Barbara	\$32.00

Pinot Grigio

Barefoot, Pinot Grigio	\$24.00
Acrobat, Pinot Gris, Oregon	\$32.00

Sauvignon Blanc

St. Supery, Napa	\$36.00
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Cabernet Sauvignon

Cakebread, Napa Valley	\$125.00
Louis Martini Reserve, Alexander Valley, Napa	\$60.00
Starmont Vineyards, Napa, green farm certified	\$54.00
J. Lohr, Paso Robles, Calif.	\$40.00
Alamos, Cabernet Sauvignon, Mendoza Argentina	\$36.00

Merlot

St. Francis, Sonoma	\$51.00
Hahn Estates, Monterey	\$32.00

Pinot Noir

Lincourt, Santa Barbara	\$44.00
MacMurray, Sonoma Coast	\$36.00

Meritage

Robert Craig, Affinity	\$85.00
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Malbec

Alamos, Malbec , Mendoza, Argentina	\$36.00
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ISLAND CAFÉ

French Wines

Bottle

Red Bordeaux

Chateau, LeFleur, Saint Emilion	\$57.00
Chateau Gloria, Saint-Julien	\$125.00

White Burgundy

Pouilly-Fuisse, Louis Jadot	\$49.00
Puligny Montrachet, Louis Latour	\$99.00

Red Burgundy

Boujolais-Villages, Louis Jadot	\$32.00
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ISLAND CAFÉ

EARLY BIRD SPECIAL

(Three Course Dinner)

Available Daily

From 5:00 - to - 5:30 pm

Includes Cup of Soup or House Salad, Coffee & Any Dessert

With the Purchase of Any of our Dinner Entrée

(Entrée Price As Indicated on Menu)