

Appetizers

Curry Dusted Fried Calamari

lemon and chipotle aioli

10

Coconut Chicken Strips

chiffonade bibb and radicchio, pommery mango coulis and sriracha

8

Tomato Bruschetta

tomato, artichoke hearts, roasted red pepper with parmesan and balsamic reduction

9

Tenderloin Empanadas

chiffonade of romaine, green chile cream, adobo sauce and cilantro oil

9

Soup of the Day

Cup *4* Bowl *6*

French Onion

with a brioche gruyere rusk

Cup *4* Bowl *6*

House Made Toasted Ravioli

sauce pomodoro, basil pesto and parmesan cheese

11

Cheese Plate for Two

five selections with quince paste, grapes, sliced apples and crostini

25

Vegetable Spring Roll

napa cabbage, sweet chile glaze, onions, bamboo shoots, red pepper and red rice with wasabi aioli

9

Crab Cake

chipotle tomato cream, roasted poblano aioli and frizzled leeks

12

Beef Tenderloin Quesadilla

four cheese blend, house made salsa, black beans, onions and green chiles

14

Salads

Baby Greens

manchego cheese crostini, red onion, toasted almonds and red wine vinaigrette

7

Spinach

spiced walnuts, golden raisins, hearts of palm, red onion, strawberry poppy seed dressing and a goat cheese fritter

9

Coco Eau

Café Eau Original with Coconut Chicken, Aged Sherry Vinaigrette

14

Classic Caesar

house made garlic asiago croutons

Appetizer *7* Entrée *9*

Chicken *13* Beef *14*

Sandwiches

Italian Trio

genoa salami, pepperoni, ham, tomato, calamata olive tapenade and red wine vinaigrette baked on a hoagie

11

Chase Park Plaza Sirloin Burger

boursin cheese, griddled onions and house made steak sauce

11

Mesquite Grilled Turkey

with smoked gouda, pancetta and braised leek aioli

12

Beef Stroganoff

sautéed onions, wild mushrooms, sauce bordelaise and sour cream served on a hoagie

11

Pork Tenderloin Sandwich

breaded and fried with cajun remoulade slaw on a ciabatta roll

12

Wild Mushroom Duxelles Pita Pocket

grilled sweet corn, tobacco onions eggplant and zucchini with a 5 bean salad

10

Iron Roasted Beef Tenderloin

house made worcestershire, grilled red onions and gorgonzola served on baguette

14

Chicken Philly

sautéed onions and peppers with provolone cheese and house made onion rings

12

Brick Oven Flatbreads

Trese Leches

iberico cheese, serrano ham and cuquillo olives with an oregano tomato sauce

16

Sun Dried Tomato Pesto

fresh mozzarella, red onion, arugula, basil and olive oil

12

Smoked Salmon

capers, red onion, cornichons and fontina cheese with a fried egg

14

Spinaci

spinach, ricotta, and tomato, topped with parmesan, and oregano

12

Entrées

Served after 5 PM

Grilled NY Strip Steak

pommes frites, haricot verts and green peppercorn bordelaise

27

Pan Seared Tofu

purple sticky rice with hot and sour shiitake broth

15

Roasted Pork Tenderloin

shredded brussels sprouts, porcini butter sauce and whipped gorgonzola green apple yukon gold potatoes

21

Stuffed Chicken Roulade

spinach, prosciutto, mushrooms, and provolone served with whole wheat fettuccine in a sun dried tomato alfredo sauce

18

Sesame Seed Encrusted Scallops

wasabi cream sauce and ginger jasmine rice with an asian vegetable sauté

24