

Rhythm Cafe

Soups and Salads

Wild Rice and Vegetable Soup Cup 5⁰⁰ Bowl 7⁰⁰

Southwest Pumpkin and Black Bean Soup Cup 5⁰⁰ Bowl 7⁰⁰

Lamb and Barley Soup Cup 5⁰⁰ Bowl 7⁰⁰

Caesar^{1*2} – Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese -9.00

Tarragon Spinach Salad¹ - Tender Spinach Leaves Tossed with our Tasty Tarragon Dressing, Tomatoes, Toasted Almonds and a Sprinkling of Crumbled Goat Cheese -9.00

Pomegranate and Leaves Salad¹ - A Bourgeois Blend of Various Lettuce Leaves, Tossed with Pomegranate Vinaigrette, Dried Cranberries, Fresh Grapes, Sweetly Seasoned Toasted Bourbon Pecans and Garbanzo Beans -9.50

Mixed Greens¹ - A Blend of Lettuces, Accompanied by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Your Choice of Dressing -8.00

Dressings: Thousand Island, Creamy Gorgonzola, Pomegranate Vinaigrette, Raspberry Malt Vinaigrette, House Vinaigrette

Appetizers and Entrees

Cheese on Fire, a.k.a. Saganaki - A Dish Found in Many a Greek Diner, Kasseri Cheese Set Aflame with Brandy Right Next to Your Table, Extinguished with Lemon, Served Hot and Bubbly with Warm Pita Bread -13.00

African Pineapple Peanut Stew - A West African Inspired Stew of Crushed Pineapple, Onions, Peanut, and Kale, Served with Couscous and Sprinkled with Chopped Scallions -8.00

Tuna Tartar^{1*2} - Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing Served with Crispy Croustades -15.00

Parmesan Crusted Chicken^{1*} - Chicken Breast Encased in a Parmesan Cheese and Potato Crust, Crispy Fried, Splashed with a lemony Butter Sauce- Appetizer -8.50
Entrée - 24.00

Butternut Squash Ravioli - Oven Roasted Fresh Butternut Squash Blended with Parmesan Cheese, Amaretti Cookies and Brown Sugar, in Little Pasta Pockets, Bathed in a Sage Butter Sauce - Appetizer - 9.50
Entrée - 26.00

Lump Crab Cake - Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab, Complimented by our Zippy Horseradish Sauce - Appetizer - 13.00
Entrée - 33.00

Tournedo Au Poivre^{1*2} - A Sautéed, Black Peppercorn Coated, Beef Tenderloin Medallion Splashed with a Brandied Demi-Glace Sauce and Crowned with a Delicate Puff Pastry - Appetizer - 14.00
Entrée - 35.00

Filet Mignon^{1*2} -A Grilled, Beautiful Eight Ounce, Center Cut Tenderloin Steak, Accompanied by Our Feisty Horseradish Cream Sauce - 40.00

Key Lime Chicken A Rhythm Café Original, Boneless Skinless All Natural Chicken Breast, Encased in Graham Cracker Crumbs, Splashed with Our Key Lime Butter Sauce - 20.00

Jambalaya Linguini¹ -Linguini Treacherously Tossed with Shrimp, Morsels of Chicken Breast, Andouille Sausage, a Decadent Cream Sauce, Sprinkled with Grated Asiago Cheese (this is spicy!) - 23.00

Tonight's Fresh Fish²

Brook Trout 25⁰⁰

Snapper 34⁰⁰

Mahi-mahi 24⁰⁰

Salmon 20⁰⁰

Select One of Our Fresh Fish of the Day From Above
and Have it Prepared One of the Following ways:

Arti Heart¹ - Fillet of Your Choice of Fresh Fish, Oven Roasted, Strewn with a Sauté of Artichoke Hearts, Chopped Scallions and Sun Dried Tomatoes then Splashed with a Lemony Butter Sauce, Served with Your Choice of Two Sides

Onion Crust¹ - Fillet of Your Choice of Fresh Fish, Baked Under a Comforting Blanket of Caramelized Onions, Splashed with a lemony Butter Sauce, Served with Your Choice of Two Sides

Amandine¹ - Fillet of Your Choice of Fresh Fish, Lightly Sautéed, Scattered with Toasted Almonds then Splashed with a Lemony Butter Sauce, Served with Your Choice of Two Sides

Herb Crust - Fillet of Your Choice of Fresh Fish, Baked Under a Delicate Herb and Bread Crumb Crust, Accompanied by Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides

Fish and Greens¹ - Fillet of Your Choice of Fresh Fish Grilled, Blackened, Herb Crusted, Onion Crusted, or Roasted, Laid Upon Your Choice of a Larger Version of One of Our Salads: Pomegranate and Leaves, Caesar, Spinach, or Mixed Greens.

Specials

(Quantities on specials are limited)

Étouffée and Grits - Our Awesome Crawfish Étouffée and Shrimp over Creamy Cheddar Cheese Grits - 9⁵⁰

Baked Brie -A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy,
Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread - 12.00

Blackened Scallops^{1*2} - Plump Sea Scallops Dusted in Cajun Seasoning, Thrust into a Screaming Hot Cast Iron Skillet, then Gently Set Upon a Tasty Knoll of Mango Dressed Coleslaw - Appetizer - 12.00
Entree -31.00

Pork Chop- A Ten Ounce, Pan Seared, Center Cut, Boneless Pork Chop with a Tupelo Honey and Garlic Glaze - 22.00

Lamb Shank¹ -Lamb Shank Slowly Braised until Melt in Your Mouth Tender,
Bathed in a Succulent Lamb Demi-Glace Sauce - 24.00

Tenderloin Tips^{1*2} -Inspired by Julia Child's Boeuf Bourguignon Shards of Beef Tenderloin, Sautéed with Shiitake Mushrooms, Gorgonzola Cheese - 28.00

SIDES \$3.50

Haricots Vert aka Green Beans

Sautéed Spinach

Smashed Potatoes

Glazed Carrots

Edamame

Coconut Brown Rice

¹These items can be prepared gluten free or are gluten free.

²The law requires us to warn you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Rhythm Café 3800 A. South Dixie Highway 33405 561-833-3406

www.rhythmcafe.com