

Rhythm Café

Serving the fabulous people of West Palm Beach and shunning the dreary since 1988

In an effort to allow the not quite fabulous the chance to enjoy an evening at Rhythm Café, without ruining it for the rest of us, we have provided a list of do's and don'ts. The Fabulous already know and graciously abide by these guidelines. Here's your chance to be one of the fabulous.

Warm bread with softened butter will be served right after your order has been taken. (It helps us keep the menus clean)

At Rhythm Café, we prefer cash; however we will accept Visa, MasterCard or Discover.

WE DO NOT accept American Express or unsolicited criticisms. If you have an American Express card or negative attitude, please leave them at home!

A gratuity of 20% will be added to the check for tables of five or more ('cause they're a lot of work) or to the checks of known bad tippers (for obvious reasons).

Smoking shall be done outside. It's the Law!

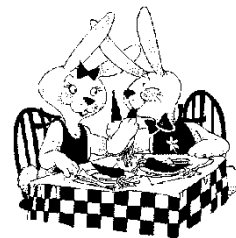
A person should have to be close enough to kiss you in order to smell your perfume or cologne. Please don't use enough for the whole dining room to "enjoy".

Cell Phones shall be kept silent. Be kind, turn your cell phone to vibrate and leave the dining room to take calls.

During our busy hours please be kind and limit your visit to two hours so everyone can get a chance to eat.

We thank you for your cooperation.

Ken Rzab
Chef / Owner



¹Gluten Free

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

²It's The Law

The 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.

Caesar Salad^{1*2} – Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese 16.50

Insalata di Caprese¹ – A Petite Salad of Sliced Beautiful Tomatoes, Fresh Mozzarella Cheese and a Modicum of Mixed Lettuces, Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil and Sprinkled with Chopped Fresh Basil 17.50

Arugula Salad¹ – Arugula, Balsamic Vinegar, Extra Virgin Olive Oil, and Grated Parmesan Cheese, Tenaciously Tossed Together, Speckled with Fresh Ground Black Pepper, Finished with a Drizzle of Lemon Sour Cream and Shaved Parmesan Cheese 12.50

Mixed Greens Salad¹ – A Blend of Lettuces, Accompanied by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Your Choice of Dressing 10.50

Salad Dressings:

Thousand Island, Creamy Gorgonzola, House Vinaigrette

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
Appetizer – 18.50

African Pineapple Peanut Stew – A West African Inspired Stew of Crushed Pineapple, Onions, Peanut, and Kale, Served over Couscous
Appetizer – 12.00

Tuna Tartar^{1*2} – Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing Served with Crunchy Flatbread Strips
Appetizer – 21.50

Lump Crab Cake - Our Inimitable Crab Cakes, Crammed with Delicate Lump Blue Crab Meat, Complimented by Our Zippy Crab Cake Sauce
Appetizer - 18.50 / Entrée - 45.00

Fiocchi - Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, Sprinkled with Chopped Fresh Basil
Appetizer - 10.50 / Entrée - 21.00

Jambalaya Linguine¹ - Linguine Treacherously Tossed with Shrimp, Morsels of Chicken Breast, Andouille Sausage and a Decadent Cream Sauce, Sprinkled with Grated Asiago Cheese (this is spicy!) Entrée - 28.50

Tournedo Au Poivre^{1*2} - A Sautéed, Black Peppercorn Coated Beef Tenderloin Medallion Splashed with a Brandied Demi-Glace Sauce, Crowned with a Delicate Puff Pastry
Appetizer - 22.50 / Entrée - 53.00

Filet Mignon^{1*2} - A Grilled, Beautiful Eight Ounce Center Cut Tenderloin Steak, Accompanied by Our Feisty Horseradish Cream Sauce Entrée - 59.00

Tenderloin Tips^{1*2} - (Inspired by Julia Child's Boeuf Bourguignon) Shards of Beef Tenderloin, Sautéed with Shiitake Mushrooms, Bacon and Caramelized Onions, Splashed with Cabernet Sauvignon and a Vibrant Demi-Glace Sauce, then Scattered with Crumbled Gorgonzola Cheese Entrée - 43.00

Parmesan Crusted Chicken¹ - Chicken Breast Encased in a Parmesan Cheese and Potato Crust, Pan Fried, Splashed with a Lemony Butter Sauce
Appetizer - 12.50 / Entrée - 33.00

Duck¹ - Succulent Roasted Half Duck Accompanied by a Delightful Tart Cherry Port Wine Sauce Entrée - 40.50

Entrées, with the Exception of Pasta Dishes,
Come with Your Choice of Two Sides

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

Fish

Select One of Our Fresh Fish of the Day From Our Specials Card
and Have it Prepared One of the Following ways
with your choice of two sides

Arti Heart¹ – Oven Roasted, Strewn with a Sauté of Artichoke Hearts,
Chopped Scallions and Sun Dried Tomatoes then Splashed with a Lemony Butter
Sauce

Livornese¹ – Oven Roasted, Bathed in a Light Sauce of Tomato, Kalamata
Olives, Onions, Garlic, Capers and a Splash of White Wine

Meunière¹ – Sautéed, Splashed with Lemon Brown Butter and Sprinkled with
Chopped Parsley

Herb Crust – Baked Under a Delicate Herb and Bread Crumb Crust,
Accompanied by Our Lemon Beurre Blanc Sauce

SIDES

Green Beans

Sautéed Spinach

Smashed Potatoes

Glazed Carrots

Edamame

Coconut Brown Rice

LATEST FOOD SERVICE INSPECTION REPORT

AVAILABLE UPON REQUEST

Posted in accordance with Palm Beach County Ordinance 2006-016

WE DO NOT ACCEPT AMERICAN EXPRESS

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