

# Stunning September



Lentil and Kale Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Chicken Corn Chowder    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Italian Sausage and Escarole Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

African Pineapple Peanut Stew    6<sup>00</sup>

African Inspired Stew of Pineapple, Peanut, and Kale, Served with Couscous

Flat Bread    11<sup>50</sup>

A Wonderfully Thin Crust Brushed with Extra Virgin Olive Oil then Arranged with Slices of Gyro Meat, and Crumbled Feta Cheese, Baked until Hot and Yummy then Topped with a Salad of Marinated of Tomato, Red Onion, Cucumber, Black Olives and Chopped Fresh Oregano

Southwest Veal    9<sup>00</sup>

Corn Chip Crusted Scaloppini of Veal scattered with a sauté of Diced Onions, Roasted Red Pepper, Black Beans, Nopalitos, and Corn Finished with a Scizzle of Ancho Chili Lime Sour Cream

Baked Brie    10<sup>00</sup>

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

Fiocchi    8<sup>00</sup>

Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, and Sprinkled with Chopped Fresh Basil

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Lamb Shank<sup>1</sup>    21<sup>00</sup>

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

Stuffed Chicken<sup>1</sup>    20<sup>00</sup>

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

Barbecue Pork Shank<sup>1</sup>    22<sup>50</sup>

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

## Tonight's Fresh Fish<sup>2</sup>

Swordfish    19<sup>00</sup>

Halibut    30<sup>00</sup>

Kingklip    19<sup>50</sup>

Salmon    19<sup>00</sup>

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