Rhythm Cafe

Soups and Salads

Onion and Barley Soup Cup 500 Bowl 700

Bahamian Seafood Chowder 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, Accoutramitized 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, 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 -8.00

Entrée - 23.00

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 - 9.00

Lump Crab Cake - Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab, Complimented by our Zippy Horseradish Sauce - Appetizer - 12.00 Entrée - 31.00

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

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 Fettuccine¹ -Fettuccine 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

Snapper 26⁰⁰

Wild Salmon 2500

Mahi-mahi 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)

 $Smoked\ Fish\ Dip^1\ - \ A\ Creamy\ Spread\ made\ with\ Rhythm\ Café\ Smoked\ Fish\ Accompanied\ by\ Club\ Crackers\ and\ Our\ Special\ Rhythm\ Café\ Candied\ Jalapenos\ -8.50$

 $\label{eq:passionfruit} \textbf{Passionfruit Shrimp}^{1*2} - \textbf{Shrimp in a Luscious White Wine, Passionfruit, Butter, and Garlic Sauce, with a sprinkle of Chopped Fresh Basil and Linguini - 12.00$

Smoked Brisket Sammys - Cute Little Rolls Slathered with Honey Chipotle Mayo Filled with Smoked Beef Briskette and Pickled Red Onions Accompanied by Mango Dressed Coleslaw - 6.50

Escargot¹ – Lovely Little Escargot Simmered to Sublimity in White Wine and Garlic Butter Then Crowned with lil' Puff Pastries -12.00

Pâté - A Delightful Country Style Pâté of Duck, Dried Cranberries, Accompanied by, Cornichons, Spicy Brown Mustard, Swedish Lingonberries and a Lovely Multi Grain Bread - 13.00

Quiche with Salad - Artichoke Hearts, Sun Dried Tomato, Scallions, and Cheddar Gruyere Cheese in a Delightful Quiche, Accompanied by our Sweet Onion Confit and a Mixed Green Salad with our House Balsamic Vinaigrette - 12.00

Pork Tenderloin^{1*2} –Sautéed Medallions of Pork Tenderloin Scattered with Sautéed Onions and Artichoke Hearts, then Splashed with a Grain Mustard Pork Jus Lie – 15.00

 $Skirt\ Steak^{1*2}\ -\ Grilled\ Marinated\ Eight\ Ounce\ Skirt\ Steak\ Scattered\ with\ Roasted\ Red\ Peppers\ and\ Crumbled\ Goat\ cheese\ -\ 26.00$

Lamb Shank¹ -Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce – 23.50

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.

 2 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.

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