

Rhythm Café

Soups and Salads

Cheeseburger Soup Cup 6⁵⁰ Bowl 8⁵⁰

Southwest Pumpkin Black Bean Soup Cup 6⁵⁰ Bowl 8⁵⁰

Caesar ^{1*2} – Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese -16.00

Insalata di Caprese ¹ – 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 -17.00

Pomegranate and Leaves Salad ¹ - A Bourgeois Blend of Various Lettuce Leaves, Tossed with Pomegranate Vinaigrette, Dried Cranberries, Fresh Grapes, and Sweetly Seasoned Toasted Bourbon Pecans -14.00

Mixed Greens ¹ – A Blend of Lettuces, Accoutramitized by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Your Choice of Dressing -10.00

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

Appetizers and Entrées

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 -18.00

African Pineapple Peanut Stew - A West African Inspired Stew of Crushed Pineapple, Onions, Peanuts, and Kale, Served Over Couscous -11.50

Tuna Tartar ^{1*2} – Finely Chopped Raw Tuna Tenaciously Tossed with Our Delightful Ginger Lime Dressing Served with Crispy Flatbreads – 21.00

Ravioli – Square Pasta Pockets Filled with a Four Cheese Blend, Set Atop a Butternut Squash Purée and Finished with Our Sage Butter Sauce – Appetizer – 16.00
Entrée – 32.00

Fiocchi - Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, Sprinkled with Chopped Fresh Basil – Appetizer – 10.00
Entrée – 20.00

Jambalaya Linguine - Treacherously Tossed with Shrimp, Morsels of Chicken Breast, Andouille Sausage, a Decadent Cream Sauce, Sprinkled with Grated Asiago Cheese (this is spicy!) – Entrée- 28.00

Entrées below include: Choice of Two Sides

Lump Crab Cake - Our Inimitable Crab Cakes, Crammed with Delicate Lump Blue Crab Meat, Complimented by Our Zippy Crab Cake Sauce - Appetizer – 18.00
Entrée - 44.00

Parmesan Crusted Chicken ¹ – Chicken Breast Encased in a Parmesan Cheese and Potato Crust, Pan Fried, Splashed with a Lemony Butter Sauce- Appetizer -12.00
Entrée - 32.00

Tournedo Au Poivre ^{1*2} – A Sautéed, Black Peppercorn Coated, Beef Tenderloin Medallion Splashed with a Delectable Demi-Glace Sauce and Crowned with a Delicate Puff Pastry - Appetizer – 20.00
Entrée – 48.00

Tenderloin Tips ^{1*2} -Inspired by Julia Child’s Boeuf Bourguignon, Shards of Beef Tenderloin, Sautéed with Mushrooms, Crumbled Bacon, and Caramelized Onions, Finished with a Sprinkling of Gorgonzola Cheese – 40.00

Filet Mignon ^{1*2} -A Grilled, Beautiful Eight Ounce, Center Cut Tenderloin Steak, Accompanied by Our Feisty Horseradish Cream Sauce – 55.00

Tonight's Fresh Fish*2

Mahi Mahi	33 ⁰⁰	Salmon	32 ⁰⁰
King Klip	36 ⁰⁰	Trout	34 ⁰⁰

Select One of Our Fresh Fish From Above,
Have it Prepared Grilled, Blackened **OR** Any of the Following ways:

- Arti Heart**¹ - 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 Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides
- Livornese**¹ - Fillet of Your Choice of Fresh Fish, Oven Roasted, Bathed in a Light Sauce of Tomato, Kalamata Olives, Onions, Garlic, Capers, and a Splash of White Wine, Served with Your Choice of Two Sides
- Meunière**¹ - Fillet of Your Choice of Fresh Fish, Sautéed, Splashed with Lemon Brown Butter and Sprinkled with Chopped Parsley, Served with Your Choice of Two Sides
- Herb Crust** - Fillet of Your Choice of Fresh Fish, Baked Under a Delicate Herb and Panko Bread Crumb Crust, Accompanied by Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides

Specials

- Pâté** - A Delightful Country Style Pâté of Duck, Pistachios and Dried Cranberries, Wrapped in Bacon, Accompanied by Cornichons, Grain Mustard, Our Peach Chutney and Lovely Multi Grain Bread - 16.00
- Baked Brie** -A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Pepper Jelly Served with our Fresh Baked Rhythm Bread - 15.00
- Wiener Schnitzel** - Thinly Whapped Scaloppini of Veal, Lightly Breaded, Gently Pan-Fried Until Golden Brown and Delicious, Accompanied by Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides - 35.00
- Lamb Shank**¹ - Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce - 37.00
- Duck**¹ - A Succulent Roasted Half Duck Accompanied by a Delightful Tart Cherry Port Wine Sauce - 40.00

SIDES

Green Beans		
Sautéed Spinach	Mashed 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 those consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.