



Appetizer

Beer Battered Onion Rings

Deep fried golden brown to perfection. Served with chipotle aioli

Pacific Rim Tuna

Sashimi grade tuna seared rare, Japanese seaweed salad, wasabi and pickled ginger.

Backfin Crab Cocktail

Jumbo lump blue crab legs served with spicy lime Cajun aioli.

Traditional Style Buffalo Wings

Served with celery batons and blue cheese or Ranch dip Choice of buffalo or BBQ sauce

Singapore Chicken Tenders

Thai glazed chicken tenders Served with wasabi ginger dipping sauce.

Southwest Chicken Quesadilla

Grilled chicken, peppers, onion and Spanish cheese blend Accompanied with fresh salsa, sour cream and guacamole.

Soups/Salad

Soup Du Jour

Traditional French Onion Soup au Gratin

Made with Vidalia and Maui onion, beef broth and aged sherry. Gruyere cheese baked to perfection

Cafe Tossed Salad

Baby mixed greens, English cucumber, carrots, tomatoes, Bermuda onion, seasoned croutons. Choice of dressings

Entrée Salads

Country Harvest Salad

Grilled Capistrano Chicken breast, granny smith apples, candied walnuts, strawberries, medjool dates, grape tomatoes, may tag bleu cheese. Served with balsamic vinaigrette

Hawaiian Seared Ahi Tuna Salad

6 oz Sesame seed Encrusted tuna filet, grape tomatoes, Bermuda onions, diced pepper and pineapple. Served with ginger dressing

Grilled Chicken Caesar Salad

Grilled chicken, classic Caesar, parmesan and croutons Served with creamy Caesar dressing



Sandwiches

Spicy Chicken Panini

Grilled marinated chicken, smoked bacon, aged cheddar cheese on jalapeno cheese focaccia Served with chipotle cilantro mayo

Turkey BLT Smoked

Turkey, bacon, aged Swiss cheese, lettuce, tomato, onion & mayo on toasted honey wheat bread.

Capistrano Chicken Sandwich

Marinated chicken breast, tomato, red onion, and Provolone cheese on rosemary herb focaccia roll

Californian Garden Burger

Veggie patty, cheddar cheese piled high with lettuce, tomato, onion, cucumber & avocado spread on a Multi-Grain Bun.

Chef Special Burger

Juicy 8oz. burger grilled to your liking with choice of Cheese, bacon, or Mushroom served on a grilled onion brioche.

All selections served with French fries or House made ranch chips.

Entrée

Chesapeake Penne Pasta

Sautéed sea scallops, gulf shrimp, sweet peppers, fresh parmesan cheese accompanied with silky lobster valoute

Chicken Breast Francaise

Sautéed chicken breast dipped in a parmesan herb egg batter. Served with lemon caper sauce

Pan Seared Salmon

Finished and coated with Dijon mustard, Italian parmesan cheese bread crumbs, basil pesto cream sauce.

New York Strip Steak

12oz center cut of angus beef, grilled with garlic Montreal char crust. Finished with cabernet sauce

Grilled Center Cut Filet Mignon

An 8 ounce grilled filet with port wine demi Accompanied with Sauce Béarnaise.

All Entrée Served with appropriate starch and vegetable du jour

Dessert

Key Lime Pie

Oreo Mousse Timbale

Gourmet Cheese Cake

Signature Doubletree Cookie

Chocolate chip cookie with vanilla bean ice cream with chocolate and caramel sauce

Iced Cream Parlor

Chocolate, French vanilla, strawberry, Cookies and Cream, sherbet