

UPTOWN

CAFE

Seasonal Small Plates

\$6.95 each



Pomegranate Glazed Lamb Meatloaf
on toast and mashed potatoes
with red wine brown sauce



White Wine Poached Salmon Plate
with horseradish cream, capers, onion,
hardboiled egg and rye toast



Spicy Hoisin Glazed Pork Tenderloin Sliders
with smoked green tomato mayonnaise
and citrus slaw



Beer Cheese
with crudites and pita chips



Tempura Fried Asparagus
with sundried tomato aioli and parmesan

Appetizers

Fried Green Tomatoes

cornmeal encrusted with roasted red bell pepper aioli \$6.95

Onion Rings

with horseradish sauce \$7.95

Smoked Shrimp Cakes

house smoked shrimp cakes over saffron chipotle tomato sauce \$7.25

Pork and Shiitake Wontons

ground pork and shiitake mushroom wontons with a five spice dipping sauce \$8.95

Braised Grape Leaves

stuffed with beef tenderloin, pine nuts, rice and lemon with yogurt mint sauce (gluten-free) \$7.75

Stuffed Mushroom Caps

filled with sausage and goat cheese topped with a brandy brown cream sauce \$8.95

Smoked Gouda and Tomatillo Queso

served with fresh corn chips (gluten-free) \$7.95

Black Bean Cakes

with tart cherries and almonds on flash fried spinach topped with chipotle mayonnaise \$6.95

Shrimp Bisque

cup or bowl \$6.50 / \$8.00

Soup Of The Day

house-made soups
cup or bowl \$5.75 / \$7.25

Salads

All salads and dressings are gluten-free except the liver salad and soy vinaigrette.

Add grilled, fried or blackened chicken \$3.75

Add grilled or blackened salmon \$8.25

Add grilled shrimp \$8.00

\$1.50 Additional charge for split salads

House Salad

fresh romaine lettuce with shredded carrots, red cabbage, red onions, black olives and slivered almonds with choice of red wine vinaigrette with blue cheese crumbles, balsamic vinaigrette, creamy blue cheese, ranch or thousand island dressing \$7.75

Caesar Salad

Classic with romaine lettuce, croutons, parmesan cheese and fresh cracked black pepper \$8.75

Greek Salad

fresh romaine lettuce, peppers, red onions, artichoke hearts, kalamata olives, cucumbers and crumbled feta cheese with a sun-dried tomato vinaigrette \$9.95

Spinach Salad

fresh spinach with egg, tomatoes, water chestnuts and bacon with warm soy vinaigrette \$8.75

Mixed Baby Greens and Fruit

with Mandarin oranges, fresh apples, cheddar cheese, grapes, toasted almonds and lemon poppyseed dressing \$8.95

Pecan Encrusted Chicken Liver Salad

with granny smith apples, bacon and red onions in a brandy brown sugar glaze over mixed greens and spinach tossed with raspberry vinaigrette \$13.25

Iceberg Wedge Salad

fresh iceberg wedge with spiced pecans, grape tomatoes and blue cheese dressing \$7.95

Entrees

Chicken Piccata

lightly breaded breast sauteed with lemon, butter and capers with fresh vegetable medley and rice pilaf \$16.95

Stir Fried Vegetables

broccoli, snow peas, red onions, carrots, water chestnuts and bell peppers over jasmine rice with sweet chili sauce and fried tofu \$10.95 or sesame chicken \$14.95 (gluten-free with tofu)

Jaegerschnitzel

breaded pork tenderloin in a spicy brown cream sauce with pepper and mushrooms, fresh vegetable medley and mashed potatoes \$18.95

Cornmeal Encrusted Basa Fish Sandwich

dressed on a french roll with tartar sauce and coleslaw \$11.75

Risotto Cakes

on sauteed spinach, red onion, artichoke hearts with marinara and Parmesan cheese (gluten-free) \$10.95

Basa Fish Tacos

blackened or fried with chipotle slaw and pico de gallo on corn tortillas (blackened gluten-free) \$11.25

Salmon Croquettes

with orange dill hollandaise sauce, fresh vegetable medley and rice pilaf \$16.95

Uptown Burger*

dressed on an English muffin with your choice of pepperjack, cheddar, smoked gouda, blue, Swiss or American cheese served with pickapeppa mayonnaise and house made chips \$12.95 add bacon \$2.00

Coq au Vin

boneless chicken thigh sauteed in red wine with pearl onions, bacon and mushrooms over mashed potatoes and spinach \$16.95

Grilled Salmon

with wasabi soy and steamed spinach over jasmine rice \$19.75

Marinated Grilled Shrimp

with mango sauce on curried couscous, mixed greens and cashews \$17.95

Grilled Beef Tenderloin Medallions

with bourbon brown sauce, crispy buttermilk onions, mashed potatoes and fresh vegetable medley \$30.00

Ginger and Beer Marinated Grilled Flank Steak

with Henry Baines sauce, fresh vegetable medley and au gratin potatoes \$24.95

French Cut Pork Chop

spice rubbed and grilled, with cherry apricot chutney, baked cheese grits and fresh vegetable medley \$19.95

\$3.00 Additional charge for split entrees

*consuming raw or undercooked meats, poultry, shellfish or egg may increase risk of food borne illness

Pastas

Fusilli with Bay Scallops or Shrimp

with tomatoes in a basil cream sauce \$12.95 / \$15.95

Duck Ravioli

with mushrooms and green peppercorns in a white wine sauce \$12.25 / \$15.25

Linguine with Sesame Chicken and Broccoli

sesame chicken with broccoli in a lemon cream sauce \$10.95 / \$13.95

Linguine and Meatballs

with spinach, red onion, mixed peppers and marinara \$10.95 / \$13.95

Smoked Salmon Bow Tie Pasta

with spinach and capers in a lemon dill cream sauce \$13.95 / \$16.95

All pastas topped with parmesan cheese and available in half or full portion