

UPTOWN

CAFE

Appetizers

Onion Rings

with horseradish sauce \$7.95

Stuffed Mushroom Caps

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

Black Bean Cakes

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

Smoked Gouda and Tomatillo Queso

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

Shrimp Bisque

cup or bowl \$6.50 / \$8.00

Soup Of The Day

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

Salads

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, sundried tomato vinaigrette, or thousand island dressing \$7.75

Caesar Salad

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

Spinach Salad

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

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

Entrees

Chicken Piccata

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

Hot Brown

turkey, bacon and tomato on toast points, baked in a rich mornay sauce with fresh fruit garnish \$10.95

Stir Fried Vegetables

broccoli, mushrooms, 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

Maple Chipotle Pork Tenderloin Sandwich

dressed on a french roll with Henry Baines mayonnaise and house made chips \$10.25

Cornmeal Encrusted or Blackened Basa Fish Sandwich

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

Salmon Croquettes

with orange dill hollandaise sauce, fresh vegetable medley and rice pilaf
1 croquette \$11.95 2 croquettes \$16.95

Grilled Salmon

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

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

Grilled Chicken Breast Sandwich

ginger, sherry and soy marinated chicken breast dressed on a french roll with pickapeppa mayonnaise and house made chips \$11.25

Grilled Beef Tenderloin Sandwich

with grilled onions and Henry Baines sauce on a French roll with roasted red potatoes \$15.95

Ginger and Beer Marinated Grilled Flank Steak

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

Grilled Beef Tenderloin Medallions

with Henry Bains sauce, au gratin potatoes and fresh vegetable medley \$30.00

Children's Chicken Tenders

with fries or chips \$6.95

Children's Grilled Cheese

on wheat bread with cheddar or American and fries or chips \$5.95

\$3.00 Additional charge for split entrees

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

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Pastas

Fusilli with Shrimp

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

Linguini with Sesame Chicken and Broccoli

in a lemon cream sauce \$10.95 / \$13.95

Linguine

with spinach, red onion, mixed peppers and marinara \$8.95 / \$11.95 add meatballs \$10.95 / \$13.95

Spicy Curried Rice Noodles

with shrimp and vegetables (gluten free) \$11.95 / \$14.95

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

Desserts

\$8.50

Strawberry Napoleon

Puff pastry filled with pastry cream and served with strawberry puree

Chocolate Seduction

Rich chocolate chess filling in a flaky butter crust

White Chocolate Mousse

On a bed of dark chocolate
-A weekend special-

Chocolate Ganache Torte

Rich semi-sweet chocolate filling in a pecan crust with homemade caramel sauce
-A weekend special-

Cheesecake of the Day

Pastry Chef Jenna Miller

All of our desserts are available whole by pre-ordering with our pastry chef.