



DINNER

Salads

HOUSE SALAD \$11

Spring Mix, Tomato, Cucumber, Carrot, Champagne Vinaigrette

CAESAR SALAD \$11

Romaine, Parmigiano, Croutons, Caesar Dressing

TOMATO CUCUMBER SALAD \$12

Cucumber, Tomato, Red Onion, Basil, Vinaigrette

CAPE CLUB SALAD \$13

Shredded Red and Green Cabbages, Carrot, Toasted Pecans, Raspberry
Poppyseed Vinaigrette

Top Any Salad:

Scottish Salmon \$17 / Jumbo Shrimp \$16 / Chicken \$13 / Hanger Steak \$17

Appetizers

SOUP OF THE DAY \$5 CUP / \$7 BOWL

CHARCUTERIE AND ARTISANAL CHEESE BOARD \$22

Chef's Selection of Imported and Domestic Cured Meats and Artisanal Cheeses,
House Jam, Crackers, Caperberries

GRILLED OR COCKTAIL SHRIMP \$14

Creamy Cocktail Sauce

BURRATA \$13

Tomato, Panzanella, Basil

CALAMARI \$14

Cornmeal Dusted and Fried, served alongside Marinara Sauce

LAMB CHOPS \$20

House Tzatziki Sauce

14" pizzas

MARGHERITA \$15

Mozzarella, Tomato, Basil Drizzle

BIANCA \$18

Mozzarella, Mushroom, Spinach

CAPE CLUB PIE \$20

Marinara, Mozzarella, Arugula, Prosciutto



DINNER

Housemade Pastas

RICOTTA GNOCCHI PESTO \$11 HALF / \$22 FULL

Basil, Pinenuts, Parmigiano

TAGLIATELLE AL RAGU \$12 HALF / \$24 FULL

Traditional Meat Sauce made with Pork and Beef

MEAT LASAGNA \$25

Layers of fresh Pasta Sheets, Meat Sauce and Bechamel

RAVIOLI \$11 HALF / \$22 FULL

Ricotta and Spinach with Sage Brown Butter

Entrees

FISH OF THE DAY \$38

Chef's Daily Preparation

SCOTTISH SALMON \$36

Grilled Zucchini, Carrot Puree, Lemon Vinaigrette

TUNA TATAKI \$36

Jasmine Rice, Roasted Broccoli, Soy Glaze

GRILLED CHICKEN \$32

Roasted Fingerling Potatoes, Braised Swiss Chard, Mustard Cream Sauce

CHICKEN MILANESE \$32

Chicken Cutlet, Arugula, Tomatoes, Parmigiano, Balsamic

FILET MIGNON \$62

8 oz filet, Garlic Red Skinned Mashed Potatoes, Sauteed Spinach, Red Wine Demi

Sides

\$6 A LA CARTE

Broccoli	Jasmine Rice
Braised Swiss Chard	Sauteed Spinach
Roasted Fingerling Potatoes	Hand Cut French Fries
Garlic Red Skin Mashed Potatoes	Green Beans Roasted with Shallots

Dessert

TIRAMISU \$9

Ladyfingers, Espresso, Mascapone, Cocoa Powder

GELATO \$7

Chocolate, Vanilla or Pistachio

FRENCH MACARONS \$7

Chef's Selection of Three Flavors

TORTINO \$11

Chocolate Cake with a warm Chocolate Center
Served alongside Vanilla Gelato

PANNA COTTA A LA CAFÉ \$9

Coffee Scented Custard