

Café Rodeo

Dinner Menu

Appetizer

Truffle Fries	10	Soup de Jour	8
Popperazzi	12	Mezz Plate	12
<i>Tempura Battered Jalapeno Filled with Cream Cheese and Ahi Tuna</i>		<i>Hummus, Babaganoush, Tatziki, Dolmas</i>	
Chef's Signature Crab Cakes	13	Mac & Cheese	10
<i>Dungeness Crab with Mango Vinaigrette</i>		<i>Additional charge for lobster</i>	
Cheese Plate	15	Ahi Tuna Tartar	12
<i>Chef choice 3 assorted cheese, fruits, nuts, and quince paste</i>		<i>Served with Avocado and Seaweed Chips</i>	

Salads

Caprese Salad	16	Ahi and Albacore Sashimi	18
<i>Heirloom Tomato Filled with Fresh Mozzarella, Basil with Balsamic Glaze</i>		<i>Fresh Baby Greens, Fried Garlic with House Ponzu Sauce</i>	
Cobb Salad	14	Caesar Salad	11
<i>Avocado, Egg, Bacon, Grilled Chicken and St. Agur Bleu Cheese</i>		<i>Enhancements Available for an Additional Charge Chicken 4, Shrimp 6, Salmon 8</i>	
De-Luxe Chopped Salad	14	Beet Salad	15
<i>Chopped Romaine Lettuce, Olives, Artichoke, Tomato, Basil, Feta Cheese, Grilled Chicken, Balsamic Dressing</i>		<i>Yellow and Purple Baby Beets, Mixed Green, Goat Cheese, Candied Walnuts</i>	

Main Course

De-Luxe Kobe Burger	18	Vegetable Pasta	20
<i>Cooked to perfection with Apple Smoked Bacon and Choice of Cheese on Brioche Bun</i>		<i>Served with Zucchini, Yellow Squash, Mushrooms Medley in a House White Wine Sauce</i>	
Lemon Herbed Chicken Breast	22	Grilled Salmon	23
<i>Grilled Chicken Breast, Green Herbs, Baby Vegetables, Mashed Potatoes in a Lemon Butter Sauce</i>		<i>Served with Mashed Potatoes and Brocilini in a Lemon Capers Wine Sauce</i>	
New York Steak	28	Filet Mignon	30
<i>Served with Mashed Potatoes, Bordelaise or Chimichurri Sauce.</i>		<i>Served with Truffle Fries, Bordelaise or Chimichurri Sauce.</i>	