



Benedicte Cafe

Appetizers

Seared Sea Scallops with Saffron Sauce \$10.95	Stuffed Mushroom Caps with Shrimp Stuffing and Lemon-Alfredo Sauce \$10.95
Shrimp Cocktail with Chunky Gazpacho and Avocados \$8.95	Hummus, Chopped Lamb, Onions and Pine Nuts Served with Pita Bread \$9.95
Mussels in White Wine and Garlic Butter \$9.95	Hummus with Extra Virgin Olive Oil, Cucumber, Tomatoes, and Green Onions with Pita Bread \$6.95
Smoked Salmon Quesadillas \$10.95	Zucchini Cakes with Tzatziki Dip \$8.95
Fried Crawfish with Red Sauce \$7.95	Foie Gras with Caramelized Onions, Portabella Mushrooms and Armagnac-flamed Granny Smith Apples \$12.95
Beef Tartare in Fried Onion Cup \$10.95	Tempura Asparagus and Crabmeat \$9.95
Goat Cheese Terrine with Grilled Ciabatta \$8.95	North African Taboule with Avocado \$6.95
Artichoke and Spinach Dip with Parmesan Toast \$8.95	

Soups

Lentil \$ 5.95 cup \$3.25	Cauliflower & Blue Cheese \$ 6.95 cup \$4.25
Sopa Del Mar \$ 8.95	Chicken & Sausage Gumbo \$6.50 cup \$3.95
Onion and Red Pepper \$ 5.95 cup \$3.25	Lobster Bisque \$7.95 cup \$4.75

Salads

Greek (Romaine, Tomatoes, Cucumber, Peppers, Red Onions, Kalamata Olives and Feta Cheese)
Full \$10.95 Half \$6.95

Persian (Chopped Lettuce, Tomatoes, Cucumber, Parsley and Green Onions)
Full \$8.95 Half \$5.50

Mediterranean (Lettuce, Eggs, Albacore Tuna, Tomatoes, Anchovies and Nicoise Olives)
Full \$ 12.95 Half \$7.50 (With Seared Yellow Fin Tuna Add \$2.95)

Smoked Duck (With Mixed Greens and a Truffle Oil Dressing)
Full \$13.95 Half \$8.50

Steak and Potatoes (Beef, Potatoes, Shallots with Whole Grain Mustard Dressing)
Full \$12.95 Half \$7.50

North African Taboule with Diced Zucchini
(Couscous, Tomatoes, Onions, Parsley, Zucchini, Fresh Mint and Almonds)
\$ 9.95

Caesar Full \$8.95 Half \$4.95

With Rare Seared Tuna
Full \$ 13.95 Half \$8.50

With Jumbo Shrimp
Full \$13.95 Half \$8.50

With Beef & Blue Cheese
Full \$ 13.95 Half \$ 8.50

With Grilled Chicken
Full \$ 12.95 Half \$ 7.50

Sandwiches

(Served with choice of Home Fries, Sweet Potato Fries, Salad, Fruit, Cup of Lentil or Onion Soup)

Albacore (Tuna, Lettuce, Egg, Tomatoes Served on Ciabatta Bread) **\$9.95**
(With Seared Yellow Fin Tuna Add **\$2.95**)

Caesar Chicken (Grilled Chicken Breast, Melted Swiss and Caesar Salad served on Ciabatta Bread)
Full **\$10.95** Half **\$6.95**

Peppercorn Steak (Sliced tender Beef grilled with Caramelized Onions and Mushrooms in Our homemade Green Peppercorn Sauce) Full **\$12.95** Half **\$7.95**

Gyro (with Romaine, Tomatoes, and Tzatziki Sauce in Greek Pita Bread)
Roasted Marinated Chicken Breast Full **\$10.95** Half **\$6.95** OR
Slow Roasted Lamb Full **\$12.95** Half **\$7.95**

ATM (Wheat Baguette stuffed with Avocado, Tomatoes, Mozzarella and Chopped Greek Salad) Full **\$10.95** Half **\$6.95**

Black Angus Burger (8 oz. with Portobello, Cheddar, Bacon, Tomato, Lettuce and Herb Dressing on Ciabatta Bread) **\$9.95**

Sliders (3 Mini sandwiches: Shrimp Salad, Chicken Salad, and Angus Burger with Chile Con Queso & Avocado)
\$9.95

Chef (Ham, Swiss cheese, Tomatoes, Egg, Chopped Lettuce & Herb Dressing On Ciabatta Bread) Full **\$10.95** Half **\$6.95**

Entrees

(With Choice of Salad)

Paella (Spanish Style Saffron Rice with Seafood, Chorizo and Chicken)
Full **\$20.95** Half **\$13.95**

Lasagna Lazio (Homemade Meat Lasagna and Parmesan Toast)
Full **\$15.95** Half **\$9.95**

African Couscous (North African Semolina with Merguez, Grilled Chicken, and Beef Kebab served with vegetables) Full **\$20.95** Half **\$13.95**

Fettuccini Luigi (Shrimp, Mushroom, Onions in a creamy Roasted Leeks and Bell pepper Sauce & Parmesan Toast) Full **\$19.95** Half **\$12.95**

Moussaka (Greek Classic layers of Eggplant, Lamb, and Béchamel Sauce) **\$17.95**

Seared Sea Bass on a bed of Stir Fried Nappa Cabbage, Baby Bok Choy, Carrots & Snow Peas with a spicy Thai Sauce **\$25.95**

Galvan Chicken (Blackened Chicken Breast with Chopped Asparagus, Tomatoes, Mushrooms, Shallots, and Cheddar Cheese, served with Vegetable & Potato of the Day) Full **\$18.95** Half **\$12.95**

Chicken Marsala (Sautéed Chicken Breast with Mushrooms in our homemade Demiglaze & Marsala Wine with Penne Alfredo) Full **\$19.95** Half **\$13.95**

Chicken Piccata (Chicken Breast Sautéed with Capers, Mushrooms, Onions, Tomatoes, Scallions, Fresh Lemon Juice & White Wine with Penne Alfredo)
Full **\$19.95** Half **\$13.95**

Beef Provençal (Beef Cubes marinated in Cabernet and cooked with Baby Carrots, Fingerling Potatoes and Olives) Full **\$19.95** Half **\$12.95**

Slow Roasted Lamb Shanks (With Choice of Couscous or Saffron Rice) **\$23.95**

Tomato-Basil Angel Hair (with Scallops & Jumbo Shrimp & Parmesan Toast) Full **\$19.95** Half **\$12.95**

Potato-Crusted Salmon (with Dill Caper Beurre Blanc, Vegetable & Potato of the Day) **\$20.95**

Yellow Fin Tuna Caponata (with Vegetable & Potato of the Day) **\$20.95**

Mediterranean Trio \$14.95

(A Combination Platter with One from Each Column)

SALAD

Caesar
Persian
Greek

CENTER OF PLATE

Paella
Lasagna
Moussaka
Lamb Shank
Koufta Kebab w/Hummus

SIDE

Hummus with Pita Bread
Saffron Rice
Lentil Soup
Grilled Vegetable Kebab

From the Grill

(With Salad, Vegetable & Potato of the Day)

Lamb Chops Full \$ 29.95 Half \$ 16.95

Grilled Salmon & Shrimp (With Capers, Tomatoes, & Beurre Blanc) \$ 20.95

Beef and Shrimp Kebab \$ 23.95

Koufta Kebab (Ground Lamb and Beef with Herbs and Grilled on a Skewer) \$ 17.95

Grilled Chilean Sea bass (With a Roasted Leeks and White Wine Cream Sauce) \$ 25.95

Filet of Beef (8 oz Center Cut Tenderloin with Blue Cheese Herb Butter) Full \$ 28.95 Half \$ 15.95

Peppercorn Crusted Filet & Lobster Thermidor (a 4 oz Filet Grilled in a cracked Peppercorn crust with Port Wine Sauce & a 5 oz Lobster Tail in a Sherry & Paprika Cream Sauce) \$ 32.95

Pork Chop Au Poivre (with our brandy-green peppercorn-cream sauce)
Two \$ 22.95 One \$ 13.95

Vegetarian

(Served with African Taboule)

Grilled Zucchini Abruzzo \$ 12.95

Bowtie Pasta Putanesca \$ 11.95

Penne Pasta and Vegetable Teriyaki \$ 12.95

Vegetable Dolmates \$ 12.95

Sides

Fingerling Potatoes \$ 4.95

Home Fries \$ 3.95

Baked Potato \$ 4.50

Steamed Vegetable Medley \$ 4.95

Cauliflower au Gratin \$ 5.95

Asparagus w/Hollandaise \$ 6.50

Asparagus in Garlic Butter \$ 6.50

Desserts

Crepe Brulee (Crepe filled with Crème Brulee and Flamed with Grand Marnier) \$ 7.95

Chocolate Mousse \$ 5.95

Fruit Tart (Fresh Berries in our Homemade Grand Marnier Sweet Cream) \$ 6.95

Homemade Chocolate Mousse and Ganache Cake (With Vanilla Ice Cream) \$ 6.95

Chocolate Decadence (a flourless Chocolate Cake with a Chocolate Sauce drizzle) \$ 6.95

Homemade Baklava (With Vanilla Ice Cream) \$ 4.95

Bosc Pear Poached in Syrah \$ 6.95

Cheese Plate (Gourmet Cheeses such as St. Andre, Brie, Roquefort with Fresh Fruit and Ciabatta) \$ 7.95

20% Gratuity Added to Parties of Six or More