

## To Share

**Lani's Deviled Eggs** 16  
iberico ham, arugula, black truffle

**Local Chilled Oysters** 3 each  
shallot mignonette

**Chilled Shrimp Cocktail** 4 each  
bloody mary cocktail sauce

## Small Bites

**Soup of the Day** 9  
seasonal soup

**Clam Chowder** 10  
fresh herbs, oyster crackers

**Caesar Salad** 12  
parmesan, white anchovy, olive crouton

**Cuvée Salad** 11  
mixed greens, goat cheese, red grapes, spiced pecans

**Spaghetti Bolognese** 14  
ground beef and pork, tomato, ricotta salata

## Feasts

shared feasts for groups of two or more  
all feasts include a choice of caesar or cuvée salad

**Whole Branzini for two** 36 per person  
presented tableside and served with cous  
cous, stewed artichokes, carrots, fennel with  
garlic and basil

**Grilled Bone-In Ribeye Steak for two**  
53 per person  
loaded fingerling potatoes, charred  
asparagus  
red wine reduction

**The Café Cioppino for two** 42 per  
person  
assorted shellfish and finfish in a rich tomato  
broth  
with crusty bread and red pepper rouille

## Entrées

**Steak Frites** 33  
prime flat iron steak, french fries, soy glaze, herb  
butter

**House-Made Gnocchi** 25  
seasonal vegetables, san marzano tomato sauce,  
parmesan

**Seared Atlantic Salmon** 31  
leeks, roasted garlic panade, red wine butter

**Pan Roasted Chicken Breast** 28  
soft polenta, caponata, basil

**Steamed Mussels** 28  
shallots, parsley, white wine, cream, french fries

## Sandwiches

all sandwiches served with choice of fries or cole slaw

**The Chanler Burger** 20  
angus beef, buttermilk blue cheese, red onion,  
remoulade

**Lobster Roll** 26  
signature tartar sauce, celery

## Salads

**The Café Salad** 23  
grilled chicken breast, mixed greens, blue cheese,  
bacon, avocado

**Cauliflower and Red Quinoa** 19  
sweet peppers, arugula, sunflower seeds, feta,  
oregano

**Seared Ahi Tuna** 28  
crisp greens, potato, green beans, olives, egg,

## Sides

8 each

**French Fries**

**Buttered Noodles**

**Mac & Cheese**

**Sautéed Spinach**

**Grilled Asparagus**

**Cole Slaw**

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness

## Wine

### Sparkling and Champagne

	glass	Bottle
Canella, D.O.C.G, Prosecco, Italy	13	49
Domaine Chandon, Rose, Napa Valley	17	59
Moët and Chandon, "Imperial," Brut	32	110

### Rose

Château Beaulieu, Coteaux d' Provence	13	46
Couly-Duteil, "Chinon," France	15	58
Le Caprice De Clementines, France	12	44

### White

#### Chardonnay

Louis Jadot, Pouilly-Fuissé, France	17	66
Morgan, Santa Lucia Highlands, Monterey	16	62
Grgich Hills Estate, Napa Valley	19	70

#### Sauvignon Blanc

Domaine Serge Laporte, Sancerre	17	66
Spy Valley, Marlborough, New Zealand	13	46

#### Pinot Grigio

Cantina Colterenzio, Alto Adige, Italy	13	42
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### Reds

#### Pinot Noir

	glass	Bottle
Cuvaison, Carneros, Napa Valley	18	66
Domaine Billard, Burgundy, France	16	58

#### Merlot

Columbia Crest, "Horse Heaven Hills"	15	48
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#### Bordeaux

Château Mirambeau Papin, France	15	53
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#### Cabernet Sauvignon

Hall, Napa Valley	23	83
Justin, Paso Robles	17	66

#### Malbec

Catena, Mendoza, Argentina	15	52
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## Libations

### Pear Martini 19

absolut pear vodka, amaretto disaronno, pear nectar, cinnamon, lemon juice

### French Pear Martini 19

st. germain elderflower liqueur, absolut pear vodka, sparkling wine, sugared rim

### Easton's Beach 18

deep eddy ruby red vodka, hpnotiq, cranberry juice, club soda, lemon

### Evening Fog 18

the botanist gin, pavan orange blossom liqueur, simple syrup, lemon juice, sparkling wine

### Indigo Blue 17

empress gin, stoli blue vodka, st. germain muddled cucumber, simple syrup

## Sweets

### Boston Cream Pie \$10

vanilla sponge, custard, chocolate ganache

### Passionfruit Panna Cotta \$12

citrus, avocado, lavender honey

### Chocolate Mousse \$12

valrhona chocolate, crème anglaise

### Carrot Cake \$10

mascarpone spiced cake, cream cheese frosting, candied nuts

## Dinner



THE CAFÉ