

# APPETIZERS

## FETA ALFRESCO

Panko Crusted Feta with  
Garlic Cheese Bread &  
Marinara 12.99

**POT STICKERS** Asian Pork  
Dumplings, Pan-Seared  
& Served with Dipping  
Sauce 10.99

## RARE SESAME TUNA SASHIMI

Pan-Seared Rare Sesame-Crusted Tuna with Seaweed Salad  
& Wasabi Sauce 14.99

## LOADED HUMMUS PLATTER

House-made Chick Pea Hummus with Onion, Tomato, Cucumber,  
Olives, Feta & Olive Oil Drizzle with a Grilled Pita 10.99



THAI SALMON SALAD

FETA ALFRESCO



# SALADS

**CAESAR SALAD** Romaine, Croutons, Caesar Dressing & Romano Cheese 11.99

**ASIAN SHRIMP SALAD** Mixed Greens, Tomatoes, Cucumbers, Onions, Cabbage, Wontons  
& Thai Basil Dressing 15.99

**BLACKENED CHICKEN WALNUT SALAD** Mixed Greens, Cucumbers, Tomatoes, Carrots, Blue  
Cheese, Walnuts & Blackened Chicken with Burgundy Vinaigrette 16.99

**“1943” SALAD** Swiss Cheese, Ham, Genoa Salami, Green Olives, Onions, Tomatoes  
& Mixed Greens with Burgundy Vinaigrette 15.99

**HAPPY ASIAN CRISPY CHICKEN SALAD** Crispy Chicken Breast & Wontons over Mixed Greens  
& Cabbage. Tossed with Thai Basil Dressing & Sweet Asian Drizzle 15.99

**SESAME TUNA SALAD** Mixed Greens, Tomato, Cucumber, Cabbage & Avocado with  
Thai Basil Vinaigrette 19.99

**THAI SALMON SALAD** Spinach, Cabbage, Tomato, Crispy Wontons, Sesame-Crusted &  
Thai Basil Vinaigrette 19.99

**BLACKENED SALMON SALAD** with Tomato, Cucumber, Onions and Greek Dressing 19.99

**GREEK SALAD** Feta Cheese, Black Olives, Pepperoncini, Tomato, Cucumber, Onions, Red  
& Green Peppers & Potato Salad 15.99

**CHICKEN SALAD FRUIT PLATE** All White Meat Chicken Salad with Fresh Fruit & Baguette 15.99

**BEET SALAD** Arugula & Romaine Lettuce, Beets, Pecans, Dried Cranberries, Goat Cheese &  
Thai Basil Dressing 14.99

### \*\*\* Add Protein:

Chicken 5.99    Salmon 9.99    Shrimp 6.99    Two Crab Cakes 15.99

# SOUPS



**OUR CLASSIC**

**FRENCH MARKET ONION SOUP 8.99**

**CHICKEN & SMOKED SAUSAGE GUMBO**

**CLASSIC CHICKEN & NOODLE SOUP**

**ITALIAN WHITE BEAN & HAM SOUP**

**Cup 4.99 Bowl 7.99 Quart 11.99**

# SANDWICHES

## BLACK JACK CHICKEN SANDWICH

Blackened Chicken, Caramelized Onions, Swiss Cheese & Spicy Aioli. Served with French Fries 14.99

## GROUPEL SANDWICH

Fried or Blackened with Tartar Sauce, Lettuce, Tomato & French Fries 19.99



## CUBAN

Ham, Salami, Roast Pork, Swiss, Pickles & Mustard with Potato Salad 14.99



## REUBEN SANDWICH ON RYE

Thinly Sliced Corned Beef with Sauerkraut, Swiss Cheese, Thousand Island Dressing & Potato Salad 15.99

## ULTIMATE BLT

Grilled Sourdough Bread, Lettuce, Tomato, Crispy Bacon, Goat Cheese & French Fries 14.99

**BURGER** Choice of Cheese, Lettuce, Tomato, Onion, Pickle Chips & French Fries 14.99



## RANCH CHICKEN SANDWICH

Lightly Fried, with Lettuce, Tomato, Pickles, Ranch Dressing & French Fries 14.99

**CHICKEN SALAD SANDWICH** on Raisin Bread with Honey Cream Cheese Walnut Spread and Fresh Fruit 15.99

## SESAME CHICKEN SANDWICH

Grilled Sesame Chicken Breast Topped with Shredded Cabbage, Spicy Aioli & a Sweet Asian Sauce. Served with Fries 14.99

## PORTOBELLO MUSHROOM SANDWICH

with Swiss Cheese, Caramelized Onion, Lettuce, Tomato & Fries 14.99



## FRENCH ONION GRILLED CHEESE

Grilled Sweet Onions, Swiss & American Cheese on Parmesan - Crusted Sourdough with French Onion Dipping Sauce & French Fries 14.99

**CONSUMER ADVISORY** Consuming Raw or undercooked meats, Poultry, Seafood, Shellfish, Eggs or Poached Eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



EGGPLANT PARMESAN

# ENTREES



MARYLAND CRAB CAKES

- SESAME-CRUSTED SALMON** with Rice & Fresh Vegetables and Orange-Soy Glaze 23.99
- GROUPER** with Rice & Fresh Vegetables (Francese, Blackened or Chargrilled) 32.00
- SEARED SALMON** Lightly Blackened with Burgundy Vinaigrette, Rice & Fresh Vegetables 23.99
- CHICKEN PARMESAN** Hand-Breaded with House Marinara & Mozzarella Cheese, Baked Golden Brown with Pasta 17.99
- EGGPLANT PARMESAN** House Favorite! Eggplant with Mozzarella & Marinara over Spaghetti 16.99
- FISH N' CHIPS** Beer-Battered New England Cod with Crispy Fries & Tartar Sauce 18.99
- POMODORO PASTA** Fresh Basil, Tomatoes, Garlic, Olive Oil & Parmesan Cheese 14.99
- PAN-SEARED SCALLOPS** Pan-Sautéed with a Lemon Beurre Blanc, Rice & Vegetables 29.99
- SAUSAGE PLATTER** Bratwurst, Smoked Sausage, Mashed Potatoes, Bavarian Sauerkraut & Sweet Mustard 15.99
- FRENCH BRIE PORK CHOP** Double-Cut Chargrilled Pork Chop with Brie Cheese Fondue & Homemade Blackberry Jam with Mashed Potatoes & Vegetables 23.99
- MARYLAND CRAB CAKES** Jumbo Lump Crab & Classic Maryland Spices with Fries & Cole Slaw 21.99
- CHICKEN PICCATA** Pan-Sautéed with Lemon Caper Butter Sauce over Thin Spaghetti 18.99
- VEGETABLE CURRY** Fresh Vegetables with Coconut-Curry Sauce, Rice & Pineapple Chutney 16.99
- SHRIMP SCAMPI** with Garlic & Lemon White Wine Butter over Rice 20.99
- CHICKEN LIVERS** Lightly Fried, with Onions, Bacon, White Wine & Rice 15.99
- CHICKEN CURRY** Coconut-Curry Sauce with Rice & Pineapple Chutney 18.99
- SESAME- CHICKEN** Crispy Wok-Fried Chicken & Vegetables over Rice with Asian Stir-Fry Sauce (AKA) General Tsao Sauce 18.99
- FRIED CHICKEN DINNER** Boneless Breast with Mashed Potatoes, Vegetables & Ranch Drizzle 17.99
- FETTUCCHINE ALFRESCO** Fettuccine Alfredo with Grilled Chicken Breast 19.99
- STEAK FRITES** Grilled NY Strip Steak with Crispy Truffle, Sea Salt Fries & Garlic Butter 23.99

**ADD HOUSE OR CAESAR SALAD TO ANY ENTRÉE 4.99**

## SIDES 4.99

Sweet Potato Fries ✧ French Fries ✧ Rice ✧ Cole Slaw ✧ Potato Salad ✧ Mashed Potatoes

**SATURDAY & SUNDAY 11:00 am - 2:00 pm**



**FRENCH TOAST À LA RITZ**

# BRUNCH



**EGGS BENEDICT**

## BRUNCH DRINK SPECIALS

Bloody Mary 4.99 Mimosa 3.99 Hand-Crafted Margarita with Fresh Lime Juice, Agave Nectar, Tequila & Triple Sec 5.00

### SMOKED SALMON BENEDICT

on a Toasted English Muffin with Two Poached Eggs, Hollandaise Sauce & Breakfast Potatoes 16.99

### CRAB CAKES BENEDICT

Two Crab Cakes Topped with Poached Eggs & Hollandaise Sauce 18.99 \*

### EGGS BENEDICT

Two Poached Eggs on a Toasted English Muffin with Ham, Topped with Hollandaise & Served with Breakfast Potatoes 14.99

### EGGS ALFRESCO

Two Poached Eggs on an English Muffin with a Mushroom-Ham Sauce & Breakfast Potatoes 14.99 \*

### COUNTRY EGGS

Scrambled Eggs on a Buttermilk Biscuit with Sausage Gravy & Breakfast Potatoes 14.99

### TRADITIONAL BREAKFAST

Three Scrambled Eggs, Sausage Patties, Breakfast Potatoes & Buttered Toast 14.99

### POACHED EGGS FLORENTINE

Two Poached Eggs over a Spinach-Bacon Potato Pancake with a Ham & Spinach Mushroom Sauce and Fresh Fruit 14.99

### BACON-CHEDDAR OMELET

Bacon & Cheddar Cheese Omelet with Breakfast Potatoes and Toast 14.99

### FRENCH TOAST À LA RITZ Grilled Egg-Battered

Texas Toast with Maple Syrup, Fresh Fruit & Powdered Sugar 14.99

### GREEK OMELET

Baby Spinach, Tomato & Feta Cheese Omelet with Breakfast Potatoes & Toast 14.99

### HAM & CHEESE OMELET

Diced Ham & Cheddar Omelet with Breakfast Potatoes & Buttered Toast 14.99

### TRAIL BLAZER OMELET

Sautéed Onions, Peppers and Ham with Cheddar Cheese. Served with Breakfast Potatoes & Buttered Toast 14.99

### MEATLOVERS OMELET

Ham, Sausage, Bacon & Cheddar Cheese with Breakfast Potatoes and Toast 14.99

**BISCUITS & GRAVY** A Southern Classic ! with Warm Flaky Biscuits Covered with a Rich Sausage Gravy 14.99

### EGG BEATER FRITTATA

(Made with Egg Beaters)  
Open-Faced Omelet with Mushrooms, Tomatoes, Vegetables & Potatoes. Served with Buttered Toast 14.99

### CORNED BEEF HASH AND EGGS

Our House Specialty! Oven- Roasted Corned Beef Brisket, Diced Potatoes & Onion, Pan-Fried Golden Brown with Two Poached Eggs & Hollandaise 16.99 \*

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# DRINKS & WINE



CAFÉ MARGARITA

- CAFÉ MARGARITA** Fresh Squeezed Lime Juice, Agave, Cuervo Gold Tequila **9.00**  
**RED SANGRIA** Merlot, Blackberry Brandy, Orange Juice & Splash of Sparkling Water **8.00**  
**WHITE SANGRIA** Pinot Grigio, Elderflower Liqueur, Pineapple & Club Soda **8.00**  
**RASPBERRY MARTINI** Razberi Vodka, Cranberry Juice, Splash of Sour Mix **9.00**  
**MANDARIN MARTINI** Orange Vodka, Peach Schnapps and a Splash of Orange Juice **9.00**  
**MOSCOW MULE** Vodka, Fresh Lime Juice and Chilled Ginger Beer in a Copper Mug **9.00**  
**CARIBBEAN RUM PUNCH** Blend of Malibu Coconut Rum, Vodka, Orange, Pineapple & Cranberry Juices **9.00**

**BLUEBERRY MOJITO** Bluberi Vodka, Muddled with Lemon & Mint and a Splash of Soda **9.00**

**CAFÉ COSMOPOLITAN** Citrus Vodka, Cointreau, Cranberry Juice & a Squeeze of Lime **9.00**

**PEACH BELLINI** Peach Puree, Peach Schnapps & Sparkling White Wine **7.00**

**BOURBON WHISKEY SMASH** Jack Daniels over Ice with Muddled Lemon & Mint **9.00**

**BLOODY MARY** Garnished with Celery, Olive & Lime Wedge **8.00**

**MIMOSA** Sparkling White Wine with a Splash of Orange Juice **6.50**

**APEROL SPRITZ** Alfresco Special with Sparkling White Wine & Splash of Soda **9.00**



BLUEBERRY MOJITO

## WHITE WINES

	6 oz.	9 oz.	BTL
<b>ROMBAUER</b> Chardonnay	15	22	60
<b>KENDALL JACKSON "VINTNER'S RESERVE"</b> Chardonnay	11	14	36
<b>SYCAMORE LANE</b> Pinot Grigio (CA)	8	10	25
<b>BANFI</b> Pinot Grigio San Angelo, Italy	9	12	28
<b>FRENZY</b> Sauvignon Blanc, (New Zealand)	9.50	11.50	28
<b>CRAGGY RANGE</b> Sauvignon Blanc (New Zealand)	13	16	40
<b>GIESEN</b> Sauvignon Blanc, (New Zealand)	8	10	25
<b>CAPOSALDO</b> Moscato Italy	8.50	10.50	27
<b>SCHMITT-SOHN</b> Riesling (Germany)	8	10	25

## RED WINE

<b>MEIOMI</b> Pinot Noir (California)	10	13	36
<b>HOB NOB</b> Pinot Noir, (France)	8.50	10.50	28
<b>ROBERT MONDAVI</b> Cabernet Sauvignon, (California)	9	12	30
<b>EARTHQUAKE</b> Cabernet Sauvignon, (Lodi, California)	10	13	36
<b>AUSTIN HOPE</b> Cabernet Sauvignon, (Paso Robles, California)	15	22	66 (liter)
<b>PETIT SYRAH BLEND</b> , Petite Petit (Michael David, CA)	9	12	32

**HOUSE WINES** CHARDONNAY • MERLOT • CABERNET SAUVIGNON  
 WHITE ZINFANDEL • PINOT GRIGIO

7 9 24

## BOTTLED BEER

<b>YUENGLING</b> Lager	5
<b>MODELO</b> Negra, Mexico	5
<b>MODELO</b> Lager, Mexico	5
<b>MILLER LITE</b>	5
<b>MICHELOB ULTRA</b>	5
<b>CORONA</b> , Mexico	6
<b>SAM ADAMS</b> , Boston Lager	6
<b>BECK'S N/A</b>	5

## SPECIALTY DRAFT BEER

<b>OLD ELEPHANT FOOT</b> IPA	8
<b>STELLA ARTOIS</b> (Belgium)	8
<b>GRAFFITI ORANGE</b> (Dunedin, FL)	8
<b>WARSTEINER DUNKLE</b> (Germany) Draft	8
<b>BUD LIGHT</b>	4.50



PEACH BELLINI



BOURBON WHISKEY SMASH