

### Smoked Trout Appetizer

Our famous house smoked trout served chilled with a side of cream cheese, red onions and water crackers. 10.00

### Spinach-Artichoke Dip

Homemade served hot w/gluten-free multi grain chips. 7.50 v gf

### Onion Flower

Served at the Cafe long before "G'day Mate" ever came to town. Breaded, deep fried & served with our custom sauce. 8.00 v

### Nachos Grande

Tortilla chips topped with our Mexicali beef chili, cheddar cheese and tomatoes. Served with homemade salsa & sour cream. Jalapenos by request. 9.50

### Gourmet Breaded Wing-Dings

Specify: Extra (Hot), Regular (Mild) or no sauce.  
6 / 8.00 12 / 15.00

### Potato Skins

Fried baked potato shells topped with real bacon bits, cheddar and mozzarella cheese. 7.00 gf

### Mozzarella Sticks

Six classic mozzarella sticks served with marinara dipping sauce. 6.00 v

### Soup of the Day or Mexicali Beef Chili

Check the boards or ask your server for details.

## Fresh Salads

Caesar or Greek add-ons: 4oz. blackened tuna steak 6.00 6 oz lean burger, gluten free vegan burger or pan seared chicken 4.50

### Classic Caesar Salad

Romaine lettuce and our house made Caesar dressing topped with croutons and parmesan cheese 5.50 v

### Greek Salad

Fresh green leaf with feta cheese, kalamata olives, pepperoncini, tomatoes, cucumbers and red onions. Served with a side of Greek feta vinaigrette 8.25 v

### Classic Chef Salad

Mixed greens topped with ham, turkey, roast beef, provolone, cheddar, Swiss, red onions and tomatoes. Served with choice of dressing on the side. 10.00 gf dependent on dressing choice

### Veggie Lovers Salad v – vegan possible

Organic greens with cheddar, provolone, Swiss, tomatoes, red onions, homemade soy-vinaigrette and homemade vegan burger. 9.00 Vegan when cheese is omitted. gf dependent on dressing

### Taco Salad

Tortilla bowl with iceberg lettuce, tomatoes, our Mexicali beef chili and cheese. With side of homemade salsa and sour cream 8.50

### Spinach & Chicken Salad

Fresh spinach topped with feta cheese, red onions, and red peppers, grilled chicken & caramelized walnuts. Served with a fat-free Raspberry Vinaigrette on the side. 9.50

### Smoked Trout Salad

Spring mix topped with mandarin oranges, Craisins, caramelized walnuts and our popular smoke trout. Served with Raspberry vinaigrette on the side 12.00 gf

### Chicken Club Salad

Mixed greens topped with cheddar cheese, tomatoes, bacon bits and chicken tenders. Served with our homemade honey-mustard dressing on the side. 10.50

### Asian Chicken Salad

Spring mix with coconut crusted chicken, cucumber-wasabi dressing, toasted almonds, mandarin oranges and fried wonton noodles. 9.50

### Salad Dressings

 gf are underlined, vegan are bold

Homemade – Pepper Parmesan, Blue Cheese, Ranch, Honey Mustard, **Soy Vinaigrette**, **Italian** and 1000 Island

Also – Cucumber Wasabi, **Fat-Free Raspberry Vinaigrette**

## Entrees

### Chopped Beef Steak

12oz lean beef cooked to order \* w/ grilled onions & gravy. Served with mashers or fries and a choice of 1 side. 12.00

### Grilled Chicken Dinner

8 oz. chicken breast served with a garnish of coleslaw and choice of one side. 9.00 gf dependent on sides

### Our Hickory Smoked Pork BBQ

½ Pound, lightly sauced (tomato and vinegar base) served with a garnish of coleslaw and one side. 10.50 gf

### Spaghetti

With marinara sauce served with garlic bread and a side dinner salad or dinner Caesar. 8.00 v

### Spaghetti & Meatballs

Spaghetti marinara & meat balls. Served with a garlic bread and side dinner salad or dinner Caesar. 10.00

### Tender Dinner

8oz of Hand battered chicken tenders served with a garnish of coleslaw and choice of one side. 9.00

VA Dept. of Health Disclosure \* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness." 15% gratuity may be added to parties of five or more, 20% for separate checks. Your server may inform you of this during presentation, it will be itemized on the check. The gf notation (gluten free) was added based on information available and believed accurate. Guests with autoimmune disorders or those with severe allergic reactions should be aware that glutens, nuts and shellfish are used in this kitchen. If needed speak to an owner/manager for assistance.