

Menus and pricing are subject to change without notice. This menu here was accurate when published in early 2017. The printed menu at the restaurant and any pricing thereon supersedes any information posted online. For current pricing please phone the restaurant.

Potato Skins

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

Spinach-Artichoke Dip



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

Chicken and 3 Cheese Quesadilla

Mozzarella, cheddar and parmesan cheese with grilled onions, chicken and BBQ sauce. Served with a side of sour cream and homemade salsa. 7.75

Mozzarella Sticks

Six fried mozzarella cheese sticks served with marinara dipping sauce. 6.00 v

Portobello Quesadilla

Baked, sliced fresh Portobello with mozzarella and cheddar served with a side of sour cream and homemade salsa. 8.50 v

Gourmet Breaded Wing-Dings

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

Smoked Trout Appetizer



Our house smoked trout served chilled with cream cheese, red onions and crackers. 10.00

Nachos Grande

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

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

Soup of the Day or Mexicali Beef Chili

Always homemade, ask your server for details.

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

Spinach & Chicken Salad

Fresh spinach topped with feta cheese, red onions, and red peppers, grilled chicken & caramelized walnuts. Served with Fat-free Raspberry Vinaigrette 9.50 gf as written

Classic Chef Salad

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

Classic Caesar Salad

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

Smoked Trout Salad



Spring mix topped with mandarin oranges, Craisins, caramelized walnuts and our popular smoked trout. Served with Raspberry vinaigrette 12.00 gf as written

Chicken Club Salad

Mixed greens topped with cheddar cheese, tomatoes, bacon bits and chicken tenders. Served with honey mustard dressing 10.50

Greek Salad

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

Veggie Lovers Salad

Spring Mix topped with cheddar, provolone, Swiss, tomatoes, red onion and a black bean burger. Served with our homemade soy-vinaigrette 9.00 v *vegan with cheese omitted gf with change of dressing

Taco Salad

Tortilla bowl with iceberg lettuce, cheddar cheese, chili and tomatoes. Served with Salsa and Sour Cream 8.50

Asian Chicken Salad



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

Chicken Salad Platter



Our homemade chicken salad with a garnish of coleslaw and your choice of one side. 7.50

Homemade Salad Dressings Pepper Parmesan, Blue Cheese, Ranch, Honey Mustard, Soy-Vinaigrette, Italian and 1000 Island

Also Available (not homemade) - Cucumber Wasabi and Fat-Free Raspberry Vinaigrette All dressings are vegetarian but only the bold type dressings are underlined dressings are gluten free.

Luncheon Platters

All Lunch platters come with a garnish of coleslaw as with side as shown or standard side of your choice.

Gourmet Wing Ding Meal

6 Wings, homemade blue cheese dressing and a side 10.00

Batter Dipped Fried Cod

Two pieces. Choose fries if you want fish-n-chips. 9.00

Chicken Tender Meal

Homemade breaded and fried tenders, choice of side 8.00

Homemade Crab Cake Plate (single)



One of your famous fried crab cakes with a side. 10.50