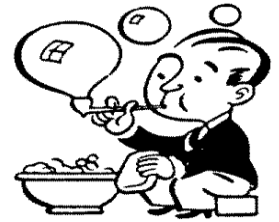


Tapas - tizers

A collection of tasty appetizer size, small plates of food.
Enjoy one as an appetizer or several to experience a variety of flavors



 **Cheese on Fire, a.k.a. Saganaki** - A Dish Found in Many a Greek Diner, Kasseri Cheese Set Aflame with Brandy Right Next to Your Table, Extinguished with Lemon, Served Hot and Bubbly with Warm Pita Bread - 11.95


Vegetable Lentil Dahl - Indian Coconut Lentil Stew, with Broccoli Florets, Saffron Cauliflower, Chick Peas, Spinach, and Plum Tomatoes -6.95

Escargot -Lovely Little Escargot Simmered to Sublimity in White Wine and Crowned with a lil' Puff Pastry -9.95

Hummus Plate -An appropriate Scoop of Our Hedonistic Hummus Proffered with Pita Bread -4.95

Olives and Grape Leaves -A Simple but Tasty Plate of Stuffed Grape Leaves and Kalamata Olives -3.95

The Best Tuna Tartar Ever - Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing Served with Crispy Crostini -12.95

 **Flatbread** -A Wonderfully Thin Crust Slathered with Basil Pesto then Scattered with Crumbled Feta Cheese, Ripe Black Olive, Artichoke Hearts and Fire Roasted Red Pepper Enthusiastically Baked and Served Hot and Yummy - Well Worth the Wait -7.95

Black and Tan Onion Rings — Unique Onion Rings Flavored with Dark Stout Beer- 2.95

Artichoke- You know what it is, We're Serving it Chilled with a Creole Mustard Sauce and a Basic Balsamic Vinaigrette- 8.95

Barbecue Chicken Quesadilla —Barbecued Chicken, Cheddar Cheese, Caramelized Onions and Cilantro in a Flour Tortilla with Sour Cream -9.95

Ham Croquettes —Crispy Fried Ham Croquettes Splayed on a Tasty Knoll of Kurt's Awesome Saur Kraut -4.95

Tournedo Au Poivre - a Sautéed, Black Peppercorn Coated, Beef Tenderloin Medallion Splashed with a brandied Demi- Glace Sauce and Crowned with a Delicate Puff Pastry -9.95

Entrée * 24.95

Mushroom Raviolis -Roasted Wild Mushroom Raviolis Laid upon a Sauté of Spinach and Scallions, Adorned with Roasted Red Peppers, Chopped Fresh Basil and a Delightful Beurre Blanc Sauce -7.95

Entrée * 20.95

Shrimp and Andouille Ravioli – Graced with Sweet Onion Confit and Splashed with a Lemon Butter Sauce -7.95

Entrée * 20.95

Scallops -Plump Sea Scallops Seared in a Screaming Hot Pan Until Golden Brown and Delicious, then Bathed with an Opulent Red Wine Butter Sauce - 8.95

Entree *24.95

Lamb -Boneless Lamb Loin Massaged with a Garlic, Rosemary and Olive Oil Rub, Deftly Grilled, then Meticulously Sliced and Laid Near a Date, Fig and Feta Cheese Couscous Salad, Finished with a Lemony Minty Yogurt Sauce -9.95

Entrée *23.95

Jumbo Lump Crab Cake -Our Notorious Crab Cake Crammed with Jumbo Lump Blue Crab, Complimented by our Creamy Cajun Sauce -8.95

Entrée *23.95

Blackened Shrimp -Shrimp Dusted with Cajun seasoning then Thrust into a Screaming hot cast Iron Skillet Until Cooked to Yummyness, Lavished with a Festive Peach Chutney -6.95

Entrée *20.95

Soups

Gaspacho -5.95

Bahamian Seafood Chowder -5.95

Or Try a Cup of Each Soup -5.95



Salads



Mixed Green Salad - A Bourgeois Blend of Lettuces, Accoutramitized by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Creamy Feta Rosemary Dressing -6.95

Caesar Salad - Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese -6.95

Insalata di Caprese A Petite Salad of Sliced Beautiful Tomatoes, Fresh Mozzarella Cheese and a Modicum of Shredded Lettuce, Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil and Sprinkled with Chopped Fresh Basil -8.95

Fish

Yellowtail Snapper 19.95

Wahoo 18.95

East Coast Halibut - 22.95

Corvina 18.95

Your Choice of Any of the Above Fish is Prepared One of the Following Ways:

Arti Heart - Fillet of Your Choice of Fresh Fish, Oven Roasted, Strewn with a Sauté of Artichoke Hearts, Chopped Scallions and Sun Dried Tomatoes then Splashed with a Lemony Butter Sauce, Served with your Choice of One Side

Tandoori - Fillet of Your Choice of Fresh Fish, Dusted with Tandoori Spices and Pan Seared Laid Atop a Mound of Coconut Brown Rice Splashed with a Delightful Coconut Sauce, Served with your choice of one Side

Spinach- Fillet of Your Choice of Fresh Fish, Lightly Grilled, Majestically Presented For Your Dining Pleasure Upon a Tasty Knoll of Sautéed Spinach Strewn with a Light Sauté of Tomato, Basil, Garlic and Olive Oil Served with your choice of one Side

Pomegranate and Greens- Fillet of Your Choice of Fresh Fish, Laid Upon a Large Salad of Mixed Spring Greens Tossed with Pomegranate Vinaigrette, Fresh Grapes, Dried Cranberries, Sweetly Seasoned Toasted Bourbon Pecans and Garbanzo Beans

Blackened - Fillet of Your Choice of Fresh Fish, Dusted with Cajun Seasoning, Thrust into a Screaming Hot Cast Iron Skillet Until Black with Peach Chutney, Served with your choice of one Side

LAURENCE FOOD SERVICE

INSPECTION REPORT

AVAILABLE UPON

REQUEST

Warning:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.





Enticing Entrees

Filet Mignon 29.95

*A Grilled Beautiful Eight Ounce Center Cut,
Tenderloin Steak, with our Wondrous Béarnaise Sauce*



Duck 28.95

*Boneless Six Ounce Duck Breast,
Seared in a Frighteningly Hot Pan until Dark and Crispy,
then Thinly Sliced and Enhanced by our Scrumptious Blackberry Cabernet Sauce*

Key Lime Chicken 19.95

*A Rhythm Café Original, Graham Cracker Crusted Boneless Skinless Chicken Breast
Encased in Graham Cracker Crumbs, Splashed with Our Key Lime Butter Sauce*

Barbecued Steak 23.95

*A Trimmed Strip Steak Doused with Our Tangy Barbecue Sauce
Gingerly Grilled, Accompanied by a Zippy Black Eyed Pea Corn Salsa*

Tuscan Penne 12.75

*Imported de Cecco Penne Pasta Gregariously Tossed with a Sauce of White Beans,
Olive Oil, Garlic, Bacon, Sage, Rosemary and Diced Tomato Scattered with
Grated Asiago Cheese*

Pork Osso Buco 21.95

*A Substantial Pork Shank Slow Cooked Until Delightfully Tender
Presented for Your Approval with an Apple Cranberry Sauce*



 These Items Have a Slightly Longer Cooking Time

* Entrées are Served with Smashed Potatoes and the two Vegetables of the Evening

Rhythm Café 3800 A. South Dixie Highway 33405 561-833-3406

www.rhythmcafe.cc