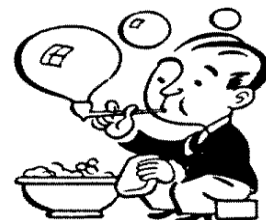


# Tapas - tizers

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 -7.95

**Artichoke Heart Gratin** -Artichoke Hearts, and Three Cheeses In a Creamy Dip, Baked Under a Crispy Crust, Proffered with Crispy Tortilla Chips For Dipping -7.95

**Hummus Plate** -An appropriate Scoop of Our Hedonistic Hummus Proffered with Pita Bread -3.95

**Olive Platter** -A Lovely Medley of Mixed Olives, Cheese Stuffed Sweetypeps and Stuffed Grape Leaves - 7.25

**\*\* 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 -8.95

**Artichoke** - A Steamed Artichoke Served Chilled with Green Goddess and Honey Mustard Dipping Sauces - 9<sup>95</sup>

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

**Quesadilla** — Grilled Chicken, Caramelized Onions, Fresh Cilantro, Cheddar Cheese and Barbecue Sauce in a Flour Tortilla Accompanied by a Little Cup of Sour Cream — 9.95

**Goat Cheese Pie** - Creamy Goat Cheese and Caramelized Onions Baked in a Flakey Crust as in the Manner of a Quiche, Strewn with Balsamic Marinated Strawberries -9.95

**\*\* 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 -  
Tapas- tizer 10.95  
Entrée - 26.95

**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 -  
Tapas- tizer 8.95  
Entrée - 21.95

**Butternut Squash Ravioli** — Oven Roasted Fresh Butternut Squash Blended with Parmesan Cheese, Amaretti Cookies and Brown Sugar, in Little Pasta Pockets, Bathed in a Sage Butter Sauce  
Tapas- tizer 8.95  
Entrée - 21.95

**\*\* Scallops** -Plump Sea Scallops Seared in a Screaming Hot Pan Until Golden Brown and Delicious, then Bathed with an Opulent Red Wine Butter Sauce -  
Tapas- tizer 10.95  
Entree -26.95

**\*\* 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 -  
Tapas- tizer 10.95  
Entrée -26.95

**Lump Crab Cake** -Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab, Complimented by our Creamy Cajun Sauce -  
Tapas- tizer 9.50  
Entrée -24.95

**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 — This Dish is Spicy! —  
Tapas- tizer 8.95  
Entrée -22.95

## Soups

**One of Our Homemade Soups -5.95**

*Ask Your Server*

**Or Try a Cup of Each Soup -6.95**



## Salads

**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

**Spinach Salad** Tender Leaves of Spinach Tossed with Raspberry Malt Vinaigrette, Garnished with Sliced Red Onions and Crumbled Goat Cheese -6.95

**Pomegranate and Leaves Salad** - A Bourgeois Blend of Various Lettuce Leaves, Tossed with Pomegranate Vinaigrette, Dried Cranberries, Fresh Grapes, Sweetly Seasoned Toasted Bourbon Pecans and Garbanzo Beans -7.95

**Iceberg Wedge** - A Wedge of Crisp Iceberg Lettuce, Accompanied by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Thousand Island Dressing or Creamy Gorgonzola Dressing- 6.95

# **\*\*Fantastic Fresh Fish**

Select One of Our Fresh Fish of the Day From Our Specials Card

and Have it 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

**Flor-Indian** - Fillet of Your Choice of Fresh Fish, Dusted with Our Special Indian Spice Blend, Pan Seared then Laid Atop a Mound of Coconut Brown Rice Splashed with a Delightful Coconut, Lime and Rum Sauce, Served with Your Choice of One Side

**Étouffée** - Fillet of Your Choice of Fresh Fish, Majestically Presented For Your Dining Pleasure with a Cascade of My Devastatingly Delicious Rendition of the Traditional New Orleans Craw Fish Stew, Served with Your Choice of One Side

**Pomegranate and Leaves**- Fillet of Your Choice of Fresh Fish, Laid Upon a Large Salad of Assorted Lettuce Leaves 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 Two Sides

**Herb Crust**- Fillet of Your Choice of Fresh Fish, Baked Under a Delicate Herb and Bread Crumb Crust, Accompanied by a Our Lemon Beurre Blanc Sauce, Served with Your choice of Two Sides

**EXCELLENT FOOD SERVICE  
INSPECTION REPORT  
AVAILABLE UPON REQUEST**

Posted in accordance with Palm Beach County  
Ordinance 2006-016

## **SIDES:**

Glazed Carrots    Smashed Potatoes

Haricot Vert aka Green Beans

Sautéed Spinach    Edamame

Coconut Brown Rice

\$2.00





## Enticing Entrees



### **\*\*Filet Mignon 30.95**

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

### **Duck 29.95**

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

### **\*\*Boeuf Bourguignon Aux Gorgonzola 19.95**

Shards of Beef Tenderloin, Shiitake Mushrooms, Bacon, Caramelized Onions and a Vibrant Demi-Glace Sauce Cast Over a Tasty Knoll of Fettuccini then Scattered with Crumbled Gorgonzola Cheese

### **Key Lime Chicken 16.95**

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

### **Jambalaya Fettuccini 17.95**

Fettuccini Treacherously Tossed with Wee Shrimp, Morsels of Chicken Breast,  
Andouille Sausage and a Decadent Cream Sauce  
then Sprinkled with Grated Asiago Cheese

### **Pork Osso Buco 22.95**

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

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

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

[www.rhythmcafe.cc](http://www.rhythmcafe.cc)