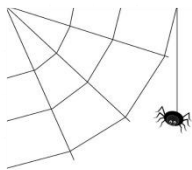


Orgasmic October



Butternut Squash Soup Cup 4²⁵ Bowl 6²⁵

Beef Onion and Sundried Tomato Soup Cup 4²⁵ Bowl 6²⁵

Hot and Sour Soup Cup 4²⁵ Bowl 6²⁵



Flat Bread 11⁵⁰

A Wonderfully Thin Crust Spread with White Bean Hummus, Strewn with Julienne of Bresaola, Scattered with Grated Provolone Cheese, and Diced tomato, Baked until Hot and Yummy, then Sprinkled with Chopped Scallions

Fiocchi 8⁰⁰

Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, and Sprinkled with Chopped Fresh Basil

Veal Sweetbreads 12⁰⁰

Sautéed Veal Sweetbreads Bathed in a Sauce of Wild Mushrooms, Diced Tomato, Fresh Thyme, Shallots, Red Wine, Stock and a Splash of Cream

Baked Brie 10⁰⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread



Lamb Shank¹ 21⁰⁰

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce



Barbecue Pork Shank¹ 22⁵⁰

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender



Tonight's Fresh Fish²

Cashew Sheepshead¹ 24⁰⁰

Fillet of Fresh Locally Caught Sheepshead, Encased in Chopped Cashews, Pan Seared and Oven Roasted, Accompanied by a Coconut Lime Sauce



Swordfish 21⁰⁰ Trout 21⁰⁰

Kingklip 22⁵⁰ Halibut 32⁰⁰ Salmon 20⁰⁰



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