



# Awesome August



Seafood Bisque Cup 4<sup>25</sup> Bowl 6<sup>25</sup>

Asparagus Arugula Soup Cup 4<sup>25</sup> Bowl 6<sup>25</sup>

African Pineapple Peanut Stew 5<sup>95</sup>

African Inspired Stew of Pineapple, Peanut, and Kale, Served with Couscous

Flat Bread 10<sup>00</sup>

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

Baked Brie 10<sup>00</sup>

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

Orecchiette 9<sup>50</sup>

Chopped Shrimp, Cream and Asiago Cheese Simmered into a luxurious Sauce Tossed with Orecchiette Pasta

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Chicken Milanese 18<sup>00</sup>

Thinly Pounded Chicken Breast with a Romano Cheese and Herb Breading, Lightly sautéed, Topped with Fresh Arugula and Grape Tomatoes Tossed in a Lemony Vinaigrette and Fresh Mozzarella Cheese

Stuffed Chicken<sup>1</sup> 20<sup>00</sup>

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

Lamb Shank<sup>1</sup> 21<sup>00</sup>

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

Barbecue Pork Shank<sup>1</sup> 22<sup>50</sup>

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



## Tonight's Fresh Fish<sup>2</sup>

Swordfish 22<sup>00</sup>

Kingklip 22<sup>00</sup>

Halibut 31<sup>00</sup>

Trout 19<sup>00</sup>

Salmon 20<sup>00</sup>



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