

# RIDGEWOOD CAFÉ

Tuesday, February 2, 2010

Open Tuesdays & Wednesdays, 11:15 – 1:00 pm

## SOUP

FALL HARVEST SOUP \$1.75

CHILI \$2.00

## SALAD & SANDWICH SPECIALS

GRILLED MEXICAN CHICKEN TORTA \$5.50

A sandwich from south of the border with marinated grilled chicken breast, avocados, muenster cheese, green chili, sour cream, fresh salsa and a bean spread all served on a grilled panini

SEAFOOD SALAD PLATE \$6.00

A combination of seafood in a creamy dressing with crisp greens and garden crudités

## ENTRÉE SPECIALS

GRILLED CHICKEN PORTABELLA \$6.75

Grilled chicken breast served with risotto cakes, leeks, portabella mushroom and asparagus

VEAL DIJONAISE \$6.75

Tender chunks of veal simmered in a demi-glacé sauce, Dijon white wine and garnished with mushrooms, carrots and leeks

RUBY RED TROUT ADMIRAL \$6.75

Boneless ruby red trout filled with a flavorful stuffing mixture of baby shrimp, crab & mushrooms  
Baked and served with leek velouté sauce.

## AS WELL AS

* GROUND ROUND WITH LETTUCE & TOMATO (WITH CHEESE, ADD 30¢)	\$3.75
* GROUND ROUND WITH FRIES (WITH CHEESE, ADD 30¢)	\$4.75
TUNA SALAD SANDWICH	\$3.75
TUNA MELT SANDWICH	\$4.75
GRILLED CHEESE SANDWICH	\$3.50
GARDEN GREENS SALAD	\$2.00
SALAD BAR, ONE TRIP ONLY – <u>PLATE</u>	\$3.50
SALAD BAR, ONE TRIP ONLY – <u>BOX</u>	\$6.00

## ON THE SIDE

GREEN BEAN, JICAMA & CARROTS	\$1.50
ACCORDION POTATOES	\$1.50
FRENCH FRIES	\$1.50

## BEVERAGES

COFFEE OR HOT TEA	\$1.50
SOFT DRINKS	\$1.50
ICED TEA	\$1.50
JUICE	\$1.50

**\*\*No separate checks for parties of 8 and more.**

**NOTICE:** Items w/ \* are cooked to order or served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have a Medical Condition.

