

**TUSCANY CAFÉ
DINNER MENU**

APPETIZERS

- Hummus** with Greek Salsa and Pita Bread 8.95
Salt and Pepper Calamari with Chili Marinara 10.95
Shrimp Provencal with Ciabatta Toast 9.95
Beets & Arugula Salad with Walnuts and Shaved Parmesan 9.95
Mussels with White Wine, Olive Oil, Garlic and Shallots 9.95
Tomato Fondue with Goats Cheese and Crunchy Bread 8.95

Soup of the Day Cup 3.25 Bowl 4.95

SALADS

Blackened Salmon Salad over Spinach with Blue Cheese Crumbles
with Raspberry Vinaigrette 13.95

Warm Steak Salad over Mixed Greens with Shaved Parmesan,
Roasted Peppers & Balsamic Vinaigrette 14.95

Cobb Salad over Mixed Greens with Grilled Chicken, Avocado
Eggs, Blue Cheese Crumbles, Bacon & Balsamic Vinaigrette 12.95

Little Nutty Salad over Mixed Greens with Maple Walnuts, Asian
Pears, Grilled Chicken and Walnut Dressing 12.95

Tuscany Caesar Salad 7.95
Add Chicken 2.95 Add Salmon 4.95 Add Shrimp 4.95

Fish Tacos with Jalapeño Tartar Sauce 13.95

Small House Salad 3.50 Small Caesar Salad 3.95

ENTREES

Grilled Chicken Breast with Sun-dried Tomato and Goat Cheese
Polenta 14.95

Maple Glazed Salmon with Mashed Potatoes and Sautéed Spinach
18.95

Grouper with Warm Mango Salsa and Pan Asian Sause 19.95

Jumbo Lump Crab Cakes with Corn Mustard sauce 19.95

Tilapia "Meuniere" with Toasted Hazelnuts & Lemon Butter Sauce
15.95

Black Angus Strip Forestiere with Roquefort, Brandy,
Mushrooms & Peppercorns 21.95

Steak & Fries with Grilled Tomato and Herb Butter 16.95

Seafood Pasta with Mussels, Salmon and Shrimp with Olive Oil,
Shallots White Wine and Garlic 18.95

Cheese Tortellini Primavera with Vegetables 13.95

Bucatini Pasta with Fresh Tomato Sauce & Basil
With Chicken 14.50 OR Shrimp 15.95

Angel Hair Pasta with Grilled Shrimp and Spicy Tomato Sauce
15.50

18% Gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
the risk of food -borne illness
Items may contain nuts*