

 Shenandoah Cafe 

Welcome To The Shenandoah Cafe

Remember those trips to see Granny? The warmth of her home, the big welcome in her eyes, and most of all, that aroma that drifted out of the kitchen?

We do! And we hope that's the way you'll feel after visiting us at the Shenandoah Cafe.

Through all of our travels across the United States, we have picked up recipes, ideas and feelings of what we like to call "American" cooking. That special touch to foods that only country Americans have found. Our menu is based around this kind of food; recipes coming from all parts of the country.

We strive to achieve the very best for you by constantly having only the freshest, best quality products available. Most items are cooked with original country style. We do not grill any order, we saute in individual pans. We will not sacrifice quality for speed of preparation.

We hope that we can unlock those memories of country living, when the worst of problems yielded to a dish of peach cobbler or iced tea on the front porch swing. It's made us realize how satisfying the foods of our childhood, that spring from family tradition, can be for us all.

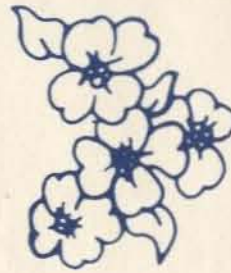
Welcome to the Shenandoah Cafe,

Rick & Jill



Stimulants

- Rick's Sautéed Mushrooms 2.95
- Sautéed Artichoke Hearts 3.25
- Beer Battered Mushrooms 2.95
- Buffalo Chicken Wings 2.95
- Assorted Sausage Plate 4.25



From the Garden

- Rainbow Chicken Salad 6.95
(Napa Valley, California)
A Chilled Bed of Mixed Greens Topped with a Rainbow of Chicken, Oranges, Red Onions, Avocado and Egg

Our Favorites

Served with House Fritters, Our Garden Salad or Home Style Soup, Shenandoah Rolls, and Your Choice of Vegetables, Miss Pearl's Pinto Beans or Mashed Potatoes and Country Gravy

CAJUN PRIME RIB 14.50

(416 Chastres St., New Orleans)

This Generous Portion of Prime Rib is Seasoned in the Traditional Cajun Manner and Charbroiled to Your Specifications

- GRANNY'S FRIED CHICKEN 8.95
(Round Rock, Texas)
Two Boneless Breasts, Deep Fried to a Golden Brown

- BUD'S COMBO PLATE 11.25
A Delicious Combination of Our Favorite Barbecue Style Dishes, Chicken, Brisket and Sausage

- SOUTHERN STYLE WHITE VEAL CUTLET 12.95
(Freetown, Virginia)
White Veal Breaded with Country Seasoning and Topped with Country Gravy

- CHICKEN FRIED STEAK 9.25
(Corpus Christi, Texas)
A Tender Steak Lightly Breaded and Pan Fried. Topped with Country Gravy

- COUNTRY FRIED PORK CHOPS 8.95
(Charlotte, North Carolina)
Two Center Cut Pork Chops Pan Fried to a Delicate Crispness

- BARBECUED STYLE CHICKEN 8.95
(Kerrville, Texas)
Two Boneless Breasts Charbroiled and Basted with Our Texas Style Barbecue Sauce

- TEXAS STYLE BEEF BRISKET 8.75
(Fredricksburg, Texas)
Thin Slices of Oven Roasted Brisket Charbroiled and Basted with Our Tangy Barbecue Sauce

We Reserve the Right to Refuse Service to Anyone.
We Are Not Responsible for Lost or Stolen Items.
Sales Tax Will be Added to Retail Price on All Taxable Items.

Specialties

Served with House Fritters, Our Garden Salad or Home Style Soup, Shenandoah Rolls, and Your Choice of Vegetables, Miss Pearl's Pinto Beans or Mashed Potatoes and Country Gravy.

BLACKENED FRESH CATCH

(Washington Street, New Orleans)

Fresh Fish Blackened with Cajun Seasonings and Served with Drawn Butter.
Ask Your Server for Details
Market Price

RIVERWALK STEAK 11.95

(San Antonio, Texas)

A Tender Flank Steak, Charbroiled, Thinly Sliced and Topped with Mustard Caper Sauce

PORTERHOUSE 13.95

House Cut 14.95
(Jackson Hole, Wyoming)
Charbroiled to Your Specifications, and Topped with Rick's Sautéed Mushrooms

LEMON CHICKEN 11.95

(Mission Viejo, California)
Two Boneless Breasts Sautéed in Butter, Seasoned with Capers, Fresh Lemon Slices and Parsley. Jill's Favorite

GALVESTON SHRIMP 13.45

(Galveston, Texas)

Large Shrimp Interlaced with Bell Peppers, Onions and Mushrooms, Charbroiled and Glazed with Our Special Barbecue Sauce

BEER BATTERED SHRIMP 13.65

(Key West, Florida)
Shrimp Dipped in Beer Batter and Deep Fried to Perfection

GOLD BEACH HALIBUT 10.95

(Gold Beach, Florida)
a Creamy Mushroom and Herb Sauce

COUNTRY SAUSAGE PLATE 9.85

(Carlsbad, New Mexico)

Just the Right Combination of Assorted Sausages, Accompanied by Our Favorite Sauces

SHENANDOAH SHRIMP 13.45

(Shenandoah Valley, Virginia)

We Take Large Prawns, Mushrooms, Tomatoes, Bell Peppers and Sauté Them in Seasoned Butter Sauce, Served on a Bed of Rice

LOUISIANA STYLE CHICKEN

GUMBO 9.50
(New Orleans, Louisiana)
Traditional Okra Style Gumbo, Loaded with Chicken Pizazz!

LOUISIANA STYLE SEAFOOD

GUMBO 13.45
(New Orleans, Louisiana)
New Orleans Favorite Gumbo, Chock Full of Shrimp, Crab and Fish

CHICKEN AND ARTICHOKE FETTUCCINE 13.95

(Castroville, California)

Tender Pieces of Chicken Breast, Artichoke Hearts, and a Heavenly Garlic Cream Sauce, Folded into Fettuccine Noodles

Ask About Beer and Wine List

Extra Plate Charge 2.00

