

LEFT BANK CAFE

Since 1976

4556 Austin Boulevard
Island Park, New York
(516) 432-8872

*We Cater Parties
Outdoors and In*



Appetizers

Cajun Chicken Wings 5.95

Shrooms 5.95

Mushroom caps filled with boursin cheese deep-fried in beer batter

Popcorn Shrimp 5.95

Shrimp coated in a Cajun spice batter, deep-fried and served with sherry wine sauce

Potato Skins 5.95

with bacon & cheddar or broccoli & cheddar

♥ Scallop Brochette 6.50

grilled, served on rice with a lime & jalapeño vinaigrette

Fresh Mozzarella, Tomato & Basil 6.50

topped with olive oil & balsamic vinegar

Baked Clams 6.50

chopped clams, parmesan cheese, bread crumbs and a touch of rosemary, thyme and basil

Blackened Chicken Fingers 7.95

chicken strips coated in cajun spices and pan-seared New Orleans style

Warm Brie & Caviar 7.95

served with fruit

Shrimp Cocktail 7.95

jumbo shrimp served with a spicy homemade cocktail sauce and lemon

Blackened Medley 9.95

chicken, shrimp and beef coated with cajun spices and pan-seared New Orleans style

♥ Steamed Little Necks 11.95

with garlic and oil or our original herbal butter served with french bread

Smoked Salmon Plate 9.95

with apples and red onions



Fondue

Fondue for Two

Genuine Swiss Fondue 21.95

Swiss Gruyere cheese blended with white wine, delicately seasoned and served with cubed bread and sliced apples

Cheddar Beer Fondue 21.95

A blend of well-aged sharp Cheddar and dry beer seasoned and served with cubed bread and sliced apples

Cheeses

All Platters of Cheese served with an assortment of Crisp Crackers, slices of Pepperoni, Peppers, Olives and Fruit

One Cheese Platter 10.95

Three Cheese Platter 14.95

Four Cheese Platter 21.95



Brie

France—smooth, creamy, delicate

Swiss Gruyere

Switzerland—tasty, firm, hearty

Jarlsberg

Norway—firm, sweet, nutty



Port Wine Cheddar

Domestic—creamy, sharp

Aged Cheddar

Domestic—firm, sharp

Boursin

France—creamy, garlic & herbs

Muenster

Domestic—semi-soft, mild

Beverages & Coffee

Soda 1.50

Iced Tea 1.50

Lemonade 1.50

Cup of Tea 1.00

Milk 1.50

Hot Cocoa 1.50

Juice 1.50

with whipped cream

Coffee 1.00

Espresso 2.50

Brewed Decaf 1.00

Cappuccino 2.95



Whet your Whistle with a Whisper of Wheat

Domestic 2.50

Imported 2.75

Ask for our special Dessert Menu

TAKE OUT AVAILABLE

Visit Our Outdoor Cafe—Open During the Summer Months

Please ask to see our Catering Menu

Plan your next party at the



Minimum \$8.00 per person

Management requests no tips on Charges
Please, No Pipe or Cigar Smoking. Thanks

Soups



French Onion 3.95

Soup du Jour 2.95

Salads

♥ Garden Salad 2.50

lettuce, tomato & onion

♥ Fruit Platter 6.50

fresh fruit, in season



peanuts, raisins, bacon, apple, mushrooms and cheddar cheese over lettuce

Caesar Salad 7.95

freshly-tossed romaine blended perfectly with olive oil, garlic, egg, grated cheese and anchovies. Zesty spices and croutons

Spinach Salad 7.95

fresh spinach, egg & mushrooms

♥ Warm Grilled Breast of Chicken 9.95

on a bed of mixed greens

Grilled Chicken Breast & Apples 9.95

served with curry and honey dressing and mixed greens

Blackened Shrimp 9.95

over a bed of mixed greens

Entrées

(Ask for Blackboard Specials)

Chicken Dijon 13.95

chicken sautéed in a mustard-cream & garlic sauce

Chicken Marsala 13.95

chicken & mushrooms sautéed in a butter-marsala wine sauce

♥ Sautéed Chicken Breast 13.95

with mixed cabbage, julienne carrots & sliced apples

♥ Grilled Chicken Breast 13.95

with spicy hot peach & plum tomato salsa, served with rice

Blackened Chicken 13.95

chicken coated with cajun spices and pan-seared New Orleans style served with cajun butter

Shrimp St. Jacques 13.95

fresh shrimp & diced mushrooms delicately seasoned and prepared with cream, sherry and melted cheese, wrapped in a crepe

♥ Sautéed Scallops 14.95

in olive oil & roasted garlic on a bed of fresh spinach over rice

Sautéed Shrimp Dijon 16.95

shrimp in a mustard-cream and garlic sauce over rice

Shrimp Creole 16.95

spicy hot and full of flavor. A glorious combination of shrimp, green peppers, celery and tomato over rice

Cajun Blackened Fish (price will vary)

this is what made New Orleans famous. Catch of the day

Seafood Gumbo 16.95

hot! hot! hot!

A jamboree of shrimp, clams & fish, peppers, onions, celery and a touch of sassafras leaves over rice

Blackened Filet Mignon 19.95

coated with cajun spices.

Pan-seared New Orleans style with cajun butter

with Ugly Sauce 20.95

**We will readily substitute chicken broth for cream in all cream dishes. We will also gladly substitute olive oil for butter in all blackened dishes*

From the Grill

Grilled Filet Mignon 19.95

♥ Grilled Fish (price will vary)

All entrées are served with bread, breadsticks, salad or soup and vegetable

From the Bar B-Q

Baby Back Ribs 14.50

full rack of ribs cooked to perfection

Barbecued Chicken 10.95

one half chicken

Ribs & Chicken 12.95

half-rack of baby back ribs and a quarter of a chicken

served with fries & cole slaw

To complement your meal, we recommend...

Delicato Burgundy, Chablis or Rosé

by the Glass, ½ Carafe or Carafe

Please ask to see our complete Wine List for more selections



Pasta

♥ Linguine 8.95

with plum tomato & fresh basil

♥ Penne & Broccoli 8.95

fresh broccoli, sliced garlic, olive oil, parsley & lemon

Five-Cheese Ravioli 11.95

with plum tomatoes & fresh basil-cream sauce

♥ Chicken Arugula 12.95

sautéed sliced chicken breast with arugula, garlic, plum tomato and chicken broth over whole wheat linguine

♥ Steamed Little Neck Clams 13.95

over linguine

Smoked Salmon 14.95

with pepperoncini, brie, white wine and cream over linguine

Shrimp Warren 14.95

jumbo shrimp in a garlic-cheese sauce over linguine

Burgers

Charcoal Broiled

Menage 'a Trois 7.95

mushrooms, bacon & cheese (your choice from our cheese list)

Bacon Cheese Burger 7.50

bacon and your choice of cheese

Cry Baby Burger 6.75

topped with sautéed onions

Fromage Burger 6.95

your choice of cheese from our cheese list


Blackened Burger 6.50

coated with cajun spices

Hamburger 6.50

all burgers served with coleslaw, lettuce, tomato and fries

Po Boys & Sandwiches

The Blackened Po Boy—a  Original

Blackened Chicken Po Boy 7.95

served on french bread, topped with lettuce, tomato and mayonnaise

Blackened Shrimp Po Boy 9.95

served on french bread, topped with lettuce, tomato and mayonnaise

Blackened Fish Po Boy (price will vary)

served on french bread, topped with lettuce, tomato and mayonnaise

Hot Steak Bits 8.95 with cheese 9.95

served on toasted garlic bread

♥ Heart Smart

Due to the increasing awareness of health-conscious eating, we have created the Heart Smart selection. These dishes are prepared by using broths, virgin olive oil and natural spices and seasonings. This creates unique and interesting flavors low in fat, cholesterol and salt.