CAFE BRIGHTON



STARTERS

Chef's Pâté Maison \$4.50
A Subtle Blend of Meats and Spices with Cumberland Sauce
Fresh Marinated Oysters \$5.25
Served on a Nest of Three Colors of Roasted Peppers
Three Lettuce Salad \$3.25
A Medley of Greens with Toasted Almonds
Shrimp Provençale \$6.00
Delicate Prawns Sautéed to Perfection with a Hint of Basil and Tomato
Chicken Fingers \$5.75
A Light Raspberry Glaze Brushed on Tender Strips of Chicken

SOUPS

Maryland Crab Soup \$4.00 A Traditional Maryland Soup with Crabmeat and Fresh Vegetables New England Clam Chowder \$4.00 Succulent Clams in a rich Cream soup

HAMBURGERS

Caviar Burger \$7.25
American Sturgeon Caviar and Crème Fraîche on a Kaiser Roll
Nacho Burger \$7.25
Guacamole, Salsa and Jalapeños in a Nacho Shell
Tropical \$7.25
Papaya, Bean Sprouts and fresh Vegetables in a Pita
French National \$7.25
Pâté and Boursin on a Crisp Petit Pain
Your Favorite \$7.25
Accompaniments of Your Choice

LIGHT LUNCH

Oriental Chicken \$7.25 Tossed in a Honey Sauce and Nestled on a Bed of Greens

Salad Niçoise \$7.75

Light Tuna, Haricots Verts, Olives and Traditional Accompaniment

Bouillabaisse Salad \$9.75

Pride of the Bay Seafood, Tossed with Greens in a Light Tomato Glaze

Fajita \$8.75

Flour Tortillas Filled with Marinated Steak and Topped with Guacamole and Salsa

Tender Roast Beef \$5.75

Served in a Butter Croissant with Horseradish Sauce

Fritatta \$7.25
Topped with Lightly Seasoned Crabmeat

ENTREES

Hearty Chili \$6.50 Prepared with Tenderloin Beef

Mandarin Chicken \$8.50

Delicate Oranges Complement a Tender Breast of Chicken

Poached Salmon \$11.75

Presented Cold and Dressed with Asparagus Mayonnaise

Backfin Crab Aiali \$11.50

An Eastern Shore Treat of Lightly Pan-fried Crabmeat Served with a Fresh Basil Sauce

Medallions of Beef \$12.75

Sliced Tenderloin Served with Fresh Mozzarella Cheese and with a Marsala Sauce

Snapper Hemingway \$11.75 Grilled to its Tender Best, Then Patted with Sesame Seeds

BEVERAGES

Coffees

Freshly ground Columbian Coffee Regular or Decaffeinated Small pot \$2.50 Large pot \$4.50

Espresso or Cappuccino \$3.50

Teas

Earl Grey, Keemum, Darjeeling, Black Currant, Ceylon & India Black, Mint Herbal, Chamomile \$2.50

Skim or Whole Milk \$2.50

Skilli of whole wilk \$2.50

Hot Chocolate \$3.50