



CAFÉ

Life is Short, Order Desert First 8.00

Molten Lava Cake with Caramelized Rum Soaked Bananas, Whipped Cream and Chocolate Sauce

Lemon Meringue Tart with Dried Cherry Compote and Lemon Confit

Trio of Sorbet with Pistachio Biscotti

Trio of Creme Brulee

Party of Many Chocolates 15.00

First Flavors

Goat cheese, roasted red pepper, portabello mushrooms, fingerling potatoes, purple beets, cherry tomatoes, baby greens and lemon vinaigrette 12.00

"Egg Free" Caesar Salad with hearts of romaine, E.V.O.O., anchovies, lemon, Dijon mustard, and crisp garlic crostini 8.50

Mixed organic, baby green salad with fine herbs, shallots, chives, sweet soy vinaigrette or balsamic vinaigrette, ripe tomatoes and chervil. 6.50

Artichoke ravioli, parmesan broth, spinach, toasted pine nuts, shaved parmesan and lemon zest 10.50

Wood Oven Fired Pizza with spicy tasso ham, sweet potato gratin, caramelized onions 12.00

Salmon Pastrami with chopped salad, honey mustard vinaigrette, pumpernickle toast 12.00

Crisp Calamari in rice flour, smoked jalapeno mayonnaise, chopped hot peppers 8.50

Seared Tuna Sashimi with Wasabi yuzu vinaigrette, shiso leaves, togarashi and daikon petite salad 12.50

Grilled jumbo shrimp with passion fruit sauce, orange, jicama and cilantro 11.00

Lobster wonton ravioli with Thai mango dipping sauce 9.00

5 Spice Duck Confit Spring Rolls with pear jam, sauteed watercress and duck demi glace 9.00

Bento Box Appetizer Sampler for Two - Calamari in rice flour with smoked jalapeno mayonnaise, lobster wonton ravioli, Thai mango dipping sauce, Beef Satay with Sesame noodles, Portabello Mushroom Fries 19.00

Team XO

Nick Rabar, Executive Chef / Rachel Klien - Gates, Chef de Cuisine
For a good time call Shannon Murray Gormley 401.273.9090
Thirsty? Talk to Ted, Yolande and Johanna, they can answer your prayers!

Extra Ordinary Entrees

2lb Maine Lobster, sweet roasted garlic custard, sweet corn succotash, beurre blanc 38.00

Oven Roasted Cod, ginger scented carrot puree, golden roasted potatoes, snow pea shoots and pickled daikon 22.00

Roasted Lamb Sirloin, garlic herb crusted, wild mushroom bread pudding, asparagus and lamb jus 29.00

Grilled Filet Mignon, foie gras, mushroom ragout, thyme scented potato anna, vidalia onion jam and sauce au poivre 33.00

Seared Sushi Quality Tuna Steak, purple sticky rice, baby Japanese eggplant, sauce charmoulla 26.00

Bacon Wrapped Monkfish, sage smoked flagelot beans, baby Russian kale and Zinfandel wine sauce 24.00

Oven Roasted Chicken with sweet brown butter, oyster mushrooms, salsify, creamy polenta and roasted sweet garlic confit 20.00

Duets of Duck: braised Asian spiced duck leg and pan seared breast with leek, shitake and cabbage dumplings, toasted cashews and natural juices 25.00

Tagliatelle with pancetta hash, asparagus, porcini cream sauce, crisp sage 18.00

Steakhouse Menu

We serve only USDA Prime Sirloin
Aged at least 5 - 6 weeks for maximum flavor and tenderness.

New York Sirloin 16 oz., *The Very Best!* 27.00

Milk-fed Veal Chop with rosemary jus 16 oz. 26.00

Bone in Ribeye Steak, 28 oz., Our Most flavorful steak. *Not for the Meek!* 26.00

Sides

"Real" garlic smashed potatoes 5.00 Golden roasted potatoes 5.00
Oven roasted asparagus 7.00 Portabella mushroom fries 6.00

Steak Sauces

Zinfandel - Au poivre - Charmoulla

Works of Art: Bar Mural, Cheryl Bready; Acrylic Mini-Portraits, Brent Bachelder; Black Screen Nudes, Eric Boyer; Hanging Charred Box with Nails, Peter Diepenbrock; Copper Light Sconces, Vinny LaFazia; Jack-in-the-Box Lamp, David Macaulay and Ruthie Murray; Crystal Bust, Steven Wienberg; Ink Figures, Janice Iacono; Gray Lady Sculpture, Madeleine Weiner.

EXTRAORDINARY COCKTAILS 8.5

Prickly Pear Margarita

Cuervo Gold Tequila, Cointreau, Prickly Pear Juice and a Splash of Lime Juice

Love Potion #9

Red Alize, Orange Juice, Ketel One Vodka

Big O Cosmo

Bacardi O, Triple Sec, Citrus Juice, and a splash of Cranberry

XOXO

Bombay Sapphire Gin, Martini & Rossi Italian Vermouth, Garnished with Gorgonzola Stuffed Olives

Champagne Cosmopolitan

Absolut Citron, Triple Sec, Splash of Lime and Cranberry Juices, Touch of Chambord and Piper Sonoma

Flirting with Style

Stoli Razz, Cointreau, Pineapple & Cranberry Juices, a splash of Piper Sonoma, garnished with fresh raspberries

Espresso Martini

Stoli Vanilla, Kahlua, Tia Maria, Espresso

Metro Martini

Luksusowa Potato Vodka, Fresh Lime Juice, Triple Sec, and Cherry Cider an XO favorite

Red Panties

Van Hoo Vodka, Peachtree Schnapps, a Splash of Grenadine, Orange Juice and of course a Cherry

Romanza Operetta

Sky Vodka, Chambord, Splash of Cranberry and an undisclosed ingredient garnished with White Chocolate dipped Green Grapes

A TRIBUTE TO NEW ORLEANS

(beads will be given to those select few who know how to earn them)

New Orleans Cosmopolitan

Southern Comfort, Amaretto di Saronno, OJ, and Grenadine

French Quarter Limerita

Sky Citrus Vodka, Triple Sec, and Citrus Juice, garnished with a red sugared rim

Buttery Nipple

Sky Vodka, Baileys Irish Cream, Butterscotch Schnapps

Beers

Draught

Stella Artois

Beamish Irish Stout

Bottles of Beer and Stuff

Bass
Corona
Miller Lite
Harpoon IPA
Amstel Light
Mike's Hard Lemonade
Cider Jack

Rolling Rock
Heineken
St. Pauli Girl NA
Sam Adams
Sierra Nevada
Old Peculiar

Mineral Water

Lurisia Sparkling Water
Liter
500 ml

Evian Still Water
Liter
500 ml

IBC Root Beer

Catering for large parties and small available please call 401-273-9090