

# *Cybele*



ON THE WATERFRONT



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Waterfront

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DINNER



## APPETIZERS

### SOUP OF THE DAY

*soups prepared fresh  
daily with seasonal fruits  
and vegetables.*

### SPINACH TURNOVERS

*finely chopped spinach,  
emmenthaler cheese and  
herbs, wrapped in filo dough,  
sprinkled with sesame seeds.*  
\$3.95

### IRISH SMOKED SALMON

*sliced cold salmon with  
bermuda onions and capers.*  
\$5.95

### SAUCISSON

*forcemeat of veal and pork  
with fennel and garlic,  
wrapped in puff pastry,  
served with a mustard  
demi-glace.* \$3.95

### STEAK TARTARE

*raw beef tenderloin garnished  
with egg yolk, onions, capers,  
anchovies and cornichons.*  
\$5.95

### MOULES MARINIÈRE

*mussels steamed in white  
wine and fish fumet, with  
herbs and shallots.* \$4.95

### PATÉ OF THE DAY

\$4.95

### SMOKED TURKEY BREAST

*made in our own smoker,  
with a cranberry-ginger sauce.*  
\$4.25

## PASTA

### PASTA OF THE DAY

\$8.95

### FETTUCCHINE CARBONARA

*fettuccine noodles tossed  
with eggs, cream, cheese  
and prosciutto.* \$8.95

ASK ABOUT HAVING YOUR PRIVATE PARTY  
AT CYBELE ON THE WATERFRONT



## ENTREES

- CHICKEN NORMANDY** *poached chicken breast stuffed with apples, leeks, mushrooms and bel paese cheese in a madeira sauce.* \$11.95
- ROAST DUCKLING** *varied preparations using fresh seasonal fruits.* \$13.95
- LOIN LAMB CHOPS** *two center cut lamb chops, broiled with a rosemary, white wine, garlic sauce.* \$15.95
- BOURRIDE  
PROVENÇALE** *bass, scallops and monkfish, poached in fish broth with garlic and cream, served with toasted french bread, garlic and cheese.* \$12.95
- SOLE MORENCY** *baked sole stuffed with a mushroom and shrimp mousse, in a sauce cardinale of shrimp, lobster butter, shallots, white wine and cream.* \$12.95
- VEAL MEDALLIONS** *sauteed with pine nuts, mushrooms, white wine and demi-glace, served on a bed of fresh spinach.* \$13.95
- TOURNEDOS  
HEMINGWAY** *beef tenderloin stuffed with oysters, sauteed and finished with oyster broth, demi-glace and cream.* \$14.95
- STEAK ESTERHAZY** *new york sirloin strip, broiled and served with a sauce of sauteed onions, demi-glace, brandy, sour cream and paprika. (may be served without sauce, if you prefer.)* \$14.95
- BROILED SWORDFISH** *with an orange mussel beurre blanc.* \$15.95
- SHRIMP GRIGLIA** *skewered and grilled with crushed red pepper, garlic and thyme, sauce romano.* \$13.95
- DESSERTS** *fresh fruits and pastry baked on the premises daily.*







