BROADWAY

DELI

DINNER

The American Express Card is always welcome

Cards
# BROADWAY DELI

**CATERING BY THE BROADWAY DELI**

CALL US AND LET US DESIGN A MENU ESPECIALLY FOR YOUR NEXT OCCASION

310-451-6616  310-451-8708  FAX 310-451-0573

WE OFFER A WIDE VARIETY OF HORS D’ŒUVRES, SALADS, SANDWICHES, ENTREES, DESSERTS AS WELL AS A COMPLETE DINING EXPERIENCE.

BESIDES OUR FAMOUS DELI CLASSICS AND HOMEMADE DESSERTS, WE SPECIALIZE IN ITALIAN, COUNTRY FRENCH, AMERICAN AND SPA CUISINE, USING ONLY THE FINEST INGREDIENTS.

THINK OF US FOR YOUR PARTIES, WEDDINGS, RECEPTIONS, CORPORATE EVENTS, INDUSTRY PRODUCTIONS, RAPTS ANYTIME YOU NEED GREAT FOOD AND PROFESSIONAL SERVICE. RENTALS AVAILABLE TOO.

**BROADWAY DELI’S DRINK SPECIALS**

**CHILLY PALMER**
Orange Stoli, Fresca, Lime Wedge $6.00

**BUG**
Lemonade, Cranberry Juice and Vodka $6.00

**BLUE SKY ICED TEA**
SKYY Vodka, Diet Sprite, Lemon, or Lime $6.00

**CADILLAC MARG**
1899 Reposado, Cointreau, and cranberry $6.00

**REBECCA’S MARGARITA**
Rebecca’s in Santa Monica Special House Blend $6.00

**WEST BEACH PINK DRINK**
Vodka Marine, Cranberry, Orange Juice $6.00

**WINE LIST**

**DOMESTIC**

<table>
<thead>
<tr>
<th>WINE</th>
<th>PRICE</th>
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<td>BTL</td>
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<td>150</td>
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**ITALIAN**

<table>
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<tr>
<th>WINE</th>
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**SPARKLING WINE & CHAMPAGNE**

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<th>WINE</th>
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**ALL RETAIL WINES NOT LISTED ABOVE ARE AVAILABLE FOR THE PRICE OF THE BOTTLE PLUS A $1.00 CORKAGE FEE***
## Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Medium</th>
<th>Full</th>
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</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>7.95</td>
<td>9.95</td>
</tr>
<tr>
<td>Chicken Caesar Salad</td>
<td>9.95</td>
<td>11.95</td>
</tr>
<tr>
<td>Traditional Cobb Salad</td>
<td>8.95</td>
<td>11.25</td>
</tr>
<tr>
<td>Baby Greens and Vegetables Sautéed Chopped Zucchini, Celery, Green Beans, Eggplant, Carrots, and Mushrooms, Tossed with Baby Leaf Lettuce, Served with a Zesty Homemade Vinaigrette Dressing</td>
<td>7.75</td>
<td>9.50</td>
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<tr>
<td>Endive Arugula and Goat Cheese</td>
<td>8.75</td>
<td>10.25</td>
</tr>
<tr>
<td>Chinese Chicken Salad</td>
<td>8.95</td>
<td>11.25</td>
</tr>
<tr>
<td>Chicken Vegetable and Herbs</td>
<td>8.95</td>
<td>11.25</td>
</tr>
<tr>
<td>Nicoise</td>
<td>8.95</td>
<td>11.95</td>
</tr>
<tr>
<td>Salad Deli Plate</td>
<td>10.75</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit and Ricotta</td>
<td>8.25</td>
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## Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crunchy Potato Pancake Topped</td>
<td>12.95</td>
</tr>
<tr>
<td>Rocca Reggiano Ravoli in Herb Butter Sauce</td>
<td>5.00</td>
</tr>
<tr>
<td>Hummus with Tahina Pita</td>
<td>4.00</td>
</tr>
<tr>
<td>Polenta, Porcini Mushrooms and Carrots</td>
<td>5.00</td>
</tr>
<tr>
<td>Calamari Fritti Deep Fried</td>
<td>6.00</td>
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</tbody>
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## Smoked Salmon and Cured Fish

- Norwegian or Pepperlax
- Smoked Trout
- BBQ Sable
- Irish Salmon
- Scottish
- Gravlax
- Smoked Tuna
- Sturgeon
- Smoked Fish Platter

(Served with bagel or homemade country bread until 10pm)

## Sauces

- Chicken Soup
- Vegetarian Vegetable Broth
- Split Pea Thick Pea Soup Made with Country Ham
- Shiitake Mushroom Barley Beef Broth
- French Onion

Cup: 3.25 | Bowl: 4.95

## Sandwiches

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tuna Salad</td>
<td>8.25</td>
</tr>
<tr>
<td>Turkey Club</td>
<td>9.25</td>
</tr>
<tr>
<td>Country Ham and Swiss</td>
<td>8.50</td>
</tr>
<tr>
<td>B.L.T. Traditional Sandwich</td>
<td>6.95</td>
</tr>
<tr>
<td>Mozzarella, Tomato and Basil</td>
<td>9.25</td>
</tr>
<tr>
<td>Grilled Chicken Eggplant</td>
<td>9.25</td>
</tr>
<tr>
<td>Roast Beef with Horseradish</td>
<td>7.75</td>
</tr>
<tr>
<td>Turkey Breast, Arugula and Manchego</td>
<td>9.25</td>
</tr>
<tr>
<td>Cold Meatloaf Sandwich</td>
<td>7.95</td>
</tr>
<tr>
<td>Hamburger</td>
<td>8.95</td>
</tr>
<tr>
<td>Ostrich Burger</td>
<td>9.35</td>
</tr>
<tr>
<td>Turkey Pastrami</td>
<td>9.50</td>
</tr>
<tr>
<td>Hot Pastrami</td>
<td>9.75</td>
</tr>
<tr>
<td>French Dip</td>
<td>9.50</td>
</tr>
<tr>
<td>Chicken Breast Caesar Salad</td>
<td>9.85</td>
</tr>
<tr>
<td>Swiss Corned Beef</td>
<td>9.25</td>
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</tbody>
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## Combos

- One of the following 1/2 Sandwiches: Tuna, Turkey, Pastrami, Corned Beef, or Roast Beef, with Mixed Green Salad, with Small Caesar Salad, or with Onion Soup.

## Side Dishes

- Baby Spinach Sauteed in Olive Oil
- Macaroni & Cheese (Side Only)
- Potato Salad
- French Fries
- Baked Beans
- Mixed Green Salad
- Creamed Spinach
- Low Fat Cottage Cheese
- Coleslaw
- Mashed Potatoes with Gravy
- Potato Pancakes
- Baked Potato
- Grilled Vegetables
- Cream Cheese
- Brown Rice
PASTAS

DINNER

BROADWAY MACARONI JACK, SWISS, AND CHEDDAR CHEESE
MINCED CARROTS & ONIONS SAUTEED IN VIRGIN OLIVE OIL, TOMATO CUBES AND PARMESAN CHEESE............. 7.95

SPAGHETTI AND MEATBALLS
MINCED CARROTS & ONIONS SAUTEED IN VIRGIN OLIVE OIL, TOMATO CUBES AND PARMESAN CHEESE............. 10.95

PENNE FRESH TOMATO COULEE AND RIENZ TOMATOES, GARLIC, AND BASIL SAUTEED IN VIRGIN OLIVE OIL........ 8.95

HOMEMADE SPINACH RAVIOLI
SERVED IN A BUTTER AND FRESH HERB SAUCE WITH PARMESAN AND SHITAKE MUSHROOMS......................... 9.55

HOMEMADE CHICKEN RAVIOLI
SERVED IN A BUTTER AND FRESH HERB SAUCE WITH PARMESAN............. 10.95

LINGUINI SAUTEED ROCK SHRIMP WITH OYSTER MUSHROOMS IN A CREAMY SAUCE.. 13.95

FUSILI SAUTEED IN VIRGIN OLIVE OIL, WILD MUSHROOMS, ASPARAGUS, AND FRESH HERBS......................... 9.75

PUTTANESCA
CREAMY GARLIC SAUCE AND PARMESAN............. 8.95

WHEAT-FREE PASTA PRIMAVERA
ASPARGUS, BROCCOLI, EGGPLANT, RED PEPPERS, PURPLE ONIONS, ZUCCHINI IN A VEGETABLE SAUCE........... 9.25

VEGETARIAN LASAGNA
STUFFED WITH RICOTTA CHEESE AND BASIL WITH LAYERS OF SPINACH PASTA IN A TOMATO COULEE........... 10.95

VEGETABLE AND BROWN RICE RISOTTO
BROWN RICE RISOTTO WITH EGGPLANT, ZUCCHINI, BROCCOLI, CARROTS, AND ASPARAGUS IN A TOMATO SAUCE... 9.50

ASPAGRUS LASAGNA ASPAGRUS, ZUCCHINI, PARMESAN AND HERB GARLIC OLIVE OIL.. 11.95

OPEN HEARTH PIZZAS

(DURING 11PM)

EXTRA THIN CRISPY CRUST PIZZAS MADE TO ORDER

MARGARITA FRESH TOMATO SAUCE, MOZZARELLA, AND HERB GARLIC OLIVE OIL........... 9.95

VEGETARIAN FRESH TOMATO SAUCE THIN SLICES OF CARROTS, SHITAKE MUSHROOMS, ASPARAGUS, ROASTED RED PEPPERS, BROCCOLI, ZUCCHINI, AND HERB GARLIC OLIVE OIL WITH OR WITHOUT CHEESE........... 11.50

ROASTED CHICKEN FRESH TOMATO SAUCE, STRIPS OF CHICKEN, MOZZARELLA AND HERB GARLIC OLIVE OIL.. 11.95

ITALIAN SAUSAGE (MILD OR SPICY)
FRESH TOMATO SAUCE WITH ONIONS, NICHE OLIVES, MOZZARELLA, AND HERB GARLIC OLIVE OIL........... 11.95

SHRIMP PIZZA
ROCK SHRIMP, TRICOLORED PEPPERS, FRESH TOMATO SAUCE SPRINKLED WITH PARMESAN CHEESE, AND HERB GARLIC OLIVE OIL.. 11.95

MUSHROOM PIZZA
FRESH TOMATO SAUCE, THIN SLICED MUSHROOMS, MOZZARELLA CHEESE AND HERB GARLIC OLIVE OIL........... 11.50

PUTTANESCA
PURPLE ONIONS, CAPERS, NICHE OLIVES, RED PEPPERS, MOZZARELLA AND FETA CHEESE........... 11.50

BROADWAY DELI KIDS MENU
ALL ITEMS $4.50 (AGES 10 AND UNDER)

HOT DOG ON A BUN WITH FRIES
CHILD'S BURGER PICKLE, AND FRIES (LETUCE, TOMATO UPON REQUEST)
MACARONI & CHEESE
SPAGHETTI AND MEATBALLS
SPAGHETTI WITH BUTTER AND PARMESAN
GRILLED CHEESE SANDWICH WITH FRIES

CHILD'S BREAKFAST (TILL 3PM) 1 PANCAKE, 1 EGG, 1 BACON OR 1 SAUSAGE, JUICE OR MILK

01/23/01

SPECIALS

DINNER

GRILLED LAKER SUPERIOR WHITEFISH
FRESH WHITE FISH LIGHTLY BREADED ON A BED OF MASH POTATOES WITH A BEURRE BLANC SAUCE AND STEAMED VEGETABLES........... 12.95

BILL SKIRT STEAK COMBO
THIN SLICED SKIRT STEAK WITH MUSHROOM GRAVY AND YOUR CHOICE OF PENNE WITH FRESH TOMATO, BASIL AND GARLIC OR VEGETARIAN RISOTTO........... 15.25

GRILLED CHICKEN BREAST COMBO
GRILLED CHICKEN BREAST WITH FRESH HERBS, & YOUR CHOICE OF PENNE, FRESH TOMATO, BASIL & GARLIC OR VEGETARIAN RISOTTO........... 17.95

HONEY ROASTED PORK
ROASTED HONEY PORK CHOPS WITH MASHED POTATOES AND HOMEMADE APPLE SAUCE........... 13.95

LAMB OSSO BUCCO
SERVED IN A VEAL SAUCE WITH PORCINI MUSHROOMS, FRENCH CARROTS AND MASHED POTATOES........... 15.50

ROASTED PRIME RIB
SERVED WITH BAKED POTATO AND VEGETABLES OF THE DAY (SAT. & SUN. ONLY)........... 15.95

ENGLISH FISH AND CHIPS
BEER BATTERED COD WITH FRENCH FRIES (FRIDAYS ONLY)........... 11.95

DUCK ENCHILADAS
PAPILLA CHILI ENCHILADA SAUCE, VEGETABLES, QUESO ANEJO........... 10.95

ITALIAN POTATO FRITATA
WITH FRESH HERBS AND PARMESAN CHEESE........... 7.95

BRAISED SHORT RIBS SERVED WITH POLENTA........... 13.95

BABY BACK RIBS SERVED WITH CORN ON THE COB AND COLESLAW........... 16.95

MAIN COURSE

KNCKWURST AND BAKED BEANS
PIG ALL BEEF KNCKWURST WITH HONEY BAKED BEANS........... 9.95

HOMEMADE TURKEY CHILI
SERVED WITH A CORN MUFFIN, CHOPPED ONION, AND TOPPED WITH MELTED CHEESE........... 9.95

BROADWAY DELI STYLE CHICKEN PIE
TOPPED WITH SESAME SEED PASTRY CRUST........... 10.95

CHARKED TRUCK STAKE
GRILLED STRIPS OF TRUCK BREAST SERVED WITH MASHED POTATOES AND MUSHROOM GRAVY........... 10.95

GRILLED ATLANTIC SALMON
BONELESS FILLET OF SALMON CHAR-GRILLED WITH CREAM SPINACH AND NEW POTATOES........... 15.50

FRESH HAWAIIAN SWORDFISH
GRILLED SWORDFISH STEAK SERVED WITH STEAMED VEGETABLES AND YOUR CHOICE OF BROWN RICE OR STEAMED POTATOES........... 15.50

GROUND SIRLOIN STEAK
SMOTHERED IN GRILLED ONIONS AND MUSHROOM GRAVY SERVED WITH MASHED POTATOES........... 10.95

SISK STEAK
THIN SLICED GRILLED SISK STEAK WITH MASHED GRAVY SERVED WITH MASHED POTATOES........... 14.95

PRIME RIB MINUTE STEAK
OPEN FACED ON COUNTRY BREAD AND SERVED WITH MASHED POTATOES AND MUSHROOM GRAVY........... 14.95

BRAISED BEEF BRISKET
THIN SLICED STRIPS OF BRISKET SERVED WITH MASHED POTATOES AND MUSHROOM GRAVY........... 12.50

VEAL LIVER
SAUTEED IN VEAL STOCK AND BALSAMIC VINEGAR SMOTHERED WITH ONIONS AND BACON WITH MASHED POTATOES AND GRAVY........... 11.95

MEATLOAF
HOMEMADE MEATLOAF SERVED WITH MASHED POTATOES AND MUSHROOM GRAVY........... 10.50

GRILLED VEGETABLE PLATE
ASSORTED SEASONAL VEGETABLES GRILLED WITH YOUR CHOICE OF BAKED POTATO OR BROWN RICE........... 9.25

HERB MARINATED CHICKEN BREAST
GRILLED CHICKEN BREAST WITH FRESH HERBS, SERVED WITH VEGETABLES AND BROWN RICE........... 11.50

SHERPERS PIE
GROUND LAMB AND VEGETABLE STEW COVERED WITH GOAT CHEESE MASHED POTATOES........... 10.25

HOMEMADE ITALIAN AND CHICKEN SAUSAGES
BAUTTED WITH ONIONS AND PEPPERS AND SERVED WITH GRILLED POLENTA........... 12.50

ROASTED ROTTISERIE HALF HERD CHICKEN
SERVED WITH MASHED POTATOES AND MUSHROOM GRAVY........... 12.95

01/23/01
DELICIOUS HOMEMADE
BROADWAY DELI DESSERTS

CHOCOLATE FAN CAKE THREE LEVELED CHOCOLATE CAKE LAYERED WITH CHOCOLATE MOUSSE IN A STRAWBERRY SAUCE .................................................. 4.50
LEMON MERINGUE TART JUST TRY IT! .......................................................... 4.50
BROADWAY DELI CHEESECAKE TRADITIONAL AMERICAN STYLE CHEESECAKE .......................................................... 4.25
NON-FAT BROADWAY DELI CHEESECAKE .................................................. 4.75
CHOCOLATE BREAD PUDDING SERVED IN A VANILLA BEAN RUM SAUCE .......................................................... 4.25
ASSORTED COOKIE PLATE A SELECTION OF TODAY’S FRESHLY BAKED COOKIES .......................................................... 4.25
FRUIT COBBLER AN ABUNDANT SERVING OF BAKED PEACHES TOPPED WITH OUR CRISP STREUSEL CRUST (ALSO MODIFIED 1.75) .................................................. 4.50
BREAD PUDDING A GOURMET PORTION OF BAKED BREAD PUDDING IN A VANILLA BEAN SAUCE .......................................................... 4.00
APPLE PIE MILE HIGH SLICE SERVED WITH VANILLA SAUCE (ALSO MODIFIED 1.75) .......................................................... 4.50
CARROT CAKE MOIST AND TASTY AMERICAN FAVORITE .................... 3.50
CREME CARAMEL OUR OWN HOMEMADE FLAN TOPPED WITH CARAMELIZED SUGAR .......................................................... 4.25
TAPIoca CREME BRULLEE A SMOOTH VANILLA BEAN FLAVORED CREME BRULLEE ON A BED OF TAPIoca .......................................................... 4.50
CHOCOLATE CREME BRULLEE A RICH CREAMY CHOCOLATE CREME BRULLEE .......................................................... 4.50
DEVIL SIN CAKE MADE UP OF HAZELNUT AND CHOCOLATE, TOPPED WITH A CHOCOLATE MOUSSE .......................................................... 4.50
GIANT ECLAIR A FOOT LONG ECLAIR FILLED WITH VANILLA CUSTARD AND TOPPED WITH A CHOCOLATE GLAZE .......................................................... 4.75
FRESH FRUIT TART A DAILY OFFERING OF OUR CRISPY TART SHELL FILLED WITH PASTRY CREAM AND FRUIT Topping .......................................................... 4.75
TIRAMISU LAYERS OF LADY FINGERS SOAKED IN ESPRESSO LAYERED WITH MARSCAPONE CHEESE MOUSSE .......................................................... 4.75
ICE CREAM TWO SCOOPS OF Dr. BOB’S VANILLA, CHOCOLATE Nibs, CARAMEL, OR STRAWBERRY .......................................................... 4.50
NON-FAT FROZEN YOGURT TWO SCOOPS OF Dr. BOB’S VANILLA YOGURT .......................................................... 4.50
GIANT CHOCOLATE CHIP COOKIES .......................................................... 2.50
BROADWAY DELI BROWNIE A MOIST FLOURLESS BROWNIE WITH NUTS AND CHOCOLATE CHIPS (ALSO MODIFIED 1.75) .......................................................... 3.95
FRESH FRUIT SORBET from Dr. BOB’S ASK YOUR SERVER FOR TODAY’S SELECTION .......................................................... 4.75
FRESH BERRIES WITH WHIPPED CREAM .................................................. 5.50
PECAN PIE FRESHLY BAKED PECANS AND CARAMEL IN OUR HOMEMADE CRUST WITH WHIPPED CREAM .......................................................... 5.50

FOUNTAIN

IBC ROOTBEER FLOAT IBC ROOTBEER WITH A SCOOP OF VANILLA ICE CREAM .......................................................... 4.25
MILKSHAKES AND MALTS CHOCOLATE, STRAWBERRY AND VANILLA .......................................................... 4.50
CHOCOLATE OR VANILLA EGG CREAM TRADITIONAL EGG CREAM (ADD ALA MODIFIED 1.00) .......................................................... 2.25
BANANA SPLIT THE ALL AMERICAN CLASSIC WITH Dr. BOB’S .......................................................... 5.50
HOT FUDGE SUNDAE VANILLA ICE CREAM, HOT FUDGE, WHIPPED CREAM AND SLIVERED ALMONDS .......................................................... 5.00

BEVERAGES

COFFEE, DECAF, HOT TEA, & MILK .......................................................... 2.25
PARADISE ICED TEA .................................................................................. 1.95
COKE, 7-UP, GINGERALE, CLUB SOODA, DIET COKE & FRESCA .......................................................... 1.95
VERNON’S GINGERALE .......................................................... 2.25
I.B.C. ROOTBEER OR CREAM SODA .......................................................... 2.75
ORANGINA .......................................................... 2.75
LEMONADE .......................................................... 2.50
FRESH ORANGE, GRAPEFRUIT, APPLE, OR CARROT JUICE .................. 2.50
V-8 JUICE SMALL 3.50 LARGE 4.50 .......................................................... 2.50
Tomato JUICE SMALL 2.25 LARGE 3.60 .......................................................... 2.25
Cranberry JUICE SMALL 2.25 LARGE 3.50 .......................................................... 2.25
ESPRESSO SINGLe 2.25 DBL 3.25 .......................................................... 2.25
Cappuccino SINGLe 3.00 DBL 4.00 .......................................................... 2.25
CAFE AU LAIT .......................................................... 3.00
CAFE LATE .......................................................... 4.00
CAFE MOCHA .......................................................... 4.00
EVIAN .......................................................... 2.75
DUCALE SPARKLING MINERAL WATER .......................................................... 2.75

01/23/01