



CALIFORNIA COOKING

SANTA MONICA

BURBANK

SAN DIEGO

TEMPE

OLD PASADENA

SAN JOSE

*There's a Crocodile in your backyard*





# Crocodile Cafe

Welcome to the Crocodile Cafe, home of **CALIFORNIA COOKING**.  
A style of cooking that uses fresh ingredients  
with creative marinades, vinaigrettes and salsas.  
Simply prepared over an oakwood grill,  
familiar favorites like pizzas, pastas, burgers and salads are transformed  
into dishes that are absolutely delicious.

## APPETIZERS & SALADS

### SOUP OF THE DAY

Cup 4.00 Bowl 5.25

### HUGO'S SIDE BY SIDE SOUP

Our Famous Tortilla Soup side by side in a Bowl with our  
Homemade Black Bean Soup. 5.95

### CRAB CAKES

Three Crab cakes served golden brown with Brandy Shrimp  
Sauce and Mango Tomato Relish. 9.95

### GIANT ONION RINGS

Housemade Sweet Onions with our own Buttermilk Bread Crumb  
coating. Served with Ranch Dipping Sauce. 6.90

### BLUE CORN TAQUITOS

Filled with Smoked Chicken, Fresh Herbs and Cheese. Served  
with Guajillo Sauce, Fresh Guacamole, Napa Slaw and Ranchero  
Cheese. 9.50

### GREEN LIP MUSSELS

The favorite steamer. Sautéed together with Fresh Garlic and White  
Wine making a tangy, flavorful broth. Great for sharing! 9.95

### CAESAR SALAD

Traditional Caesar Dressing. 8.50 Small Caesar Salad 6.25  
Served with Oakwood Grilled Chicken. 9.95  
Small Chicken Caesar Salad 7.50

### TORTILLA SOUP

Fire roasted Jalapeno Chiles, Tomatoes, Fresh Corn and Cilantro  
blended with Corn Tortillas into a rich, spicy broth. Topped with  
Oakwood grilled Chicken, Fresh Avocado, Ranchero Cheese and  
Tortilla strips. Garnished with Crema Fresca and Green Onions.  
Cup 4.25 Bowl 5.95

### BRUSCHETTA

Flatbread Topped with Marinated Roma Tomatoes, Garlic, Basil,  
and Parmesan Cheese. 7.25

### SPINACH & ARTICHOKE DIP

Fontina, Parmesan & Blue Cheeses blended together with Fresh  
Spinach & Artichoke. Served hot with tri-colored Tortilla Chips.  
8.95

### BBQ CROC WINGS

A generous portion of Chicken Drumettes are oakwood grilled  
and coated in our spicy, tangy BBQ Sauce. Served with Napa  
Slaw & Ranch Dressing for dipping. 9.95

### CHINESE POT STICKERS

Filled with Shrimp and Fresh Vegetables. Served with Napa Slaw  
and Sweet and Sour Sauce. 8.75

### MIXED GREENS

With Jicama, Carrots and Pinenuts. Served with your choice of  
Ranch, Bleu Cheese or Vinaigrette Dressing. 6.25 Small 5.25

## More Than SALADS

### PIZZA SALAD

Baby Spinach, Gorgonzola Cheese, Roma Tomatoes and White  
Onions on a Thin Parmesan and Garlic Crust with Balsamic  
Vinaigrette Dressing. 9.25

### BLACKENED CHICKEN SALAD

Cajun Spiced Blackened Chicken Tenders. Served on Romaine  
Lettuce tossed together with Toasted Almond Slices, Fresh  
Avocado, Parmesan Cheese and BBQ Ranch Dressing. Topped  
with Thin Tortilla Strips. 11.75

### BLUE CORN TOSTADA SALAD

Fried Blue Corn Tortilla topped with warm Black Beans and mixed  
greens with Balsamic Vinaigrette, Oakwood Grilled Chicken, Fresh  
Corn, Mozzarella, Guacamole and Pico de Gallo. 11.75

### STEAK AND WARM WILD MUSHROOM SALAD

Certified Angus Beef™ Marinated Flank Steak, Crispy Onions,  
Sautéed Wild Mushrooms, Romaine Lettuce, Tomatoes, Croutons  
and shaved Parmesan cheese. Served with Roasted Tomato  
Vinaigrette. 11.95

### GREEK SALAD

Baby Greens, Asparagus, Sweet Peppers, Artichoke Hearts,  
Kalamata Olives, Marinated Cucumbers, Carrots, Tomato, Feta  
Cheese and Balsamic Vinaigrette. 10.95

### COBB SALAD

Mixed Greens with Grilled Chicken, Bacon, Avocado, Shredded  
Egg, Tomato, Blue Cheese Crumbles and Balsamic Vinaigrette.  
10.95

### PEAR AND STILTON BLUE CHEESE SALAD

Mixed Baby Greens with Stilton Blue Cheese and Pears. Tossed  
with Chili Pecans and Citrus Vinaigrette Dressing. 10.95

### THAI CHICKEN SALAD

Napa Cabbage and Romaine Lettuce tossed in Honey Lime  
Vinaigrette, topped with Sesame Seeds, Julienne Red Peppers,  
Marinated Cucumbers and Fried Rice Noodles. Surrounded by  
Oakwood Grilled Chicken and Linguini tossed with a Spicy  
Peanut Sauce. 10.50

### PACIFIC RIM CHICKEN SALAD

Grilled Chicken, Crispy Won Tons, Bok Choy, Snow Peas,  
Marinated Cucumbers, Water Chestnuts, Sweet Peppers,  
Sesame Seeds and Peanuts, tossed with a Coriander Honey  
Mustard Dressing. 10.95

### SALMON & SHRIMP SALAD

Grilled Salmon and Garlic Sautéed Shrimp with Asparagus, Red  
Onions and Tomatoes on Baby Field Greens with Balsamic  
Vinaigrette. 11.95

In keeping with environmental and conservation concerns,  
we gladly serve water upon request.



# Crocodile Cafe

## HANDSHAKEN MARGARITAS

A Crocodile Favorite! Served with Shaker and Strainer, then poured at the table over ice. 5.50  
Try a Premium Margarita! Conmemorative or Herradura 6.25 Cuervo Gold 5.75

## BEER

### SPECIAL SELECTION MICRO BREWS

On tap (Ask Your Server) pint 5.00 22 oz. 6.50

Bottled (Ask Your Server) 4.50

MILLER LITE	3.25	CORONA	3.50
ROLLING ROCK	3.50	HEINEKEN	3.95
RED HOOK, ESB	3.95	SAMUEL ADAMS	3.95
BUDWEISER	3.25	AMSTEL LIGHT	4.50
BUD LITE	3.25	O'DOULS, NON-ALCOHOLIC	3.50

## WINES

	Glass	Bottle
<b>SPARKLING WINE</b>		
Domaine Chandon Brut, Napa	8.25	31.50
<b>CHARDONNAY</b>		
Crocodile Cafe, Central Coast	5.00	19.00
Kendall-Jackson, Lake County	7.60	29.50
Clos Du Bois, Sonoma	7.85	30.45
Chateau Ste. Michelle, Washington	7.25	28.00
<b>PINOT GRIGIO</b>		
Bollini, Italy	6.00	23.00
<b>SAUVIGNON BLANC</b>		
Callaway, Temecula, CA	5.00	19.00
<b>WHITE ZINFANDEL</b>		
Crocodile Cafe, Central Coast	5.00	19.00
<b>CABERNET SAUVIGNON</b>		
Crocodile Cafe, Central Coast	5.00	19.00
R.H. Phillips, North Coast	5.80	22.00
Rosemount Shiraz, Australia	5.50	21.00
Chateau Ste. Michelle, Washington	7.25	28.00
<b>PINOT NOIR</b>		
Villa Mt. Eden, Central Coast	7.00	27.30
<b>MERLOT</b>		
Fetzer "Eagle Peak", Mendocino	6.30	24.25
Stonehedge, Napa	5.80	22.00

## BEVERAGES

PASSION FRUIT ICED TEA	Complimentary Refills	2.00
HOUSEMADE LEMONADE	Complimentary Refills	2.95
BOTTOMLESS SODAS	2.00	FRUIT JUICES 2.50
EVIAN Natural Mineral Water	2.95	
SAN PELLEGRINO Sparkling Mineral Water	2.95	
HOT CHOCOLATE	2.50	MILK 2.00
FRESHLY GROUND COFFEE/DECAF	2.00	
BLACK & HERB TEAS	Ask your Server for the selection	2.50

We want you to be completely satisfied with your experience  
in our restaurant. Whatever may be less than that,  
we guarantee to fix to your satisfaction.





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## OAKWOOD GRILL & OVEN ROAST

### MARINATED FLANK STEAK

Certified Angus Beef™ Oakwood Grilled and Sliced Thin. Served with Black Beans, Pico de Gallo, Guacamole and Flour Tortillas. 13.95

### TRADITIONAL CUBAN CHICKEN

Chicken Breast marinated in Lemon and Fresh Garlic, then roasted. Topped with lemon marinated white onions. Served with  
White Rice and Black Beans. Accompanied by traditional Fried Plantains. 14.95

### 10 OZ. CENTER CUT TOP SIRLOIN STEAK

Certified Angus Beef™ Oakwood Grilled, served with a Portabella Mushroom Red Wine Reduction, Garlic Mashed Potatoes,  
sautéed Fresh Vegetables and Grilled Onions. 16.95

### OAKWOOD GRILLED FRESH SALMON

With Garlic Mashed Potatoes and sautéed Fresh Vegetables. Topped with Tomato Mango Relish and Guajillo Sauce. 16.50

### VEGETARIAN PLATTER

Veggie heaven! A tower of Garlic Mashed Potatoes and Refried Black Beans topped with Grilled Red Onions and Ranchero  
Cheese. Surrounded by Fried Plantains, Oakwood grilled Portabella Mushroom, Zucchini, Red Bell Peppers and Asparagus  
Spears draped with Ranch Dressing. Finally, two Ricotta & Spinach Raviolis topped with our tangy Marinara Sauce. 12.75

### GRILLED CHICKEN QUESADILLA

Oakwood Grilled Chicken sautéed with Red Onions, Peppers and Pepper Jack Cheese. Served with Pico de Gallo, Sour Cream  
and Guacamole. 9.50

### HOUSEMADE TURKEY MEATLOAF

Three generous slices of our own Turkey Meatloaf and Mushroom Gravy topped with a Housemade Sweet Onion Ring. Served  
with Garlic Mashed Potatoes and sautéed Fresh Vegetables. 12.95

### ROASTED HALF CHICKEN

Marinated in Rosemary, Garlic, Olive Oil and slow roasted in our wood burning oven. Topped with a Lemon Beurre Blanc Sauce.  
Served with Garlic Mashed Potatoes and Sautéed Fresh Vegetables. 14.95

### BRAISED LAMB SHANK

16 oz. Shank, Braised in Red Wine, Rosemary, Garlic and Natural Juices. Served in a Cabernet Sauce with Garlic Mashed  
Potatoes and Fresh Vegetables. 16.95

## SANDWICHES

### THE ORIGINAL OAKWOOD GRILLED BURGER

Certified Angus Beef™ 1/2 Pound Ground Chuck with Grilled or Raw Onions. Served with Curly Fries & the Works (Mustard,  
Mayo, Ketchup, Pickles, Relish, Lettuce & Tomato). 9.95 with Cheese 10.95

### SAVORY CHICKEN BURGER

Fresh Ground Chicken Breast mixed with White Onion and Spices then oakwood grilled. Served on a toasted Sesame bun  
with Ranch Dressing, Smokey Bacon, Roma Tomatoes, Watercress and Marinated White Onions.  
Served with Curly Fries. 8.95 with Cheese 9.95

### GRILLED AHI SANDWICH

Oakwood Grilled Fresh Ahi Tuna with Roma Tomatoes, Baby Lettuces, Grilled Onions and Wasabi Mayonnaise on a Pan Rustique  
roll. Served with Curly Fries. 11.50

### SMOKED HAM AND CHICKEN SANDWICH

With Roma Tomatoes, Jack Cheese, Avocado, Chipotle Mayonnaise on a Jalapeno-Cheddar Roll. Served with Curly Fries. 11.25

### GRILLED PORTABELLO MUSHROOM SANDWICH

With Arugula, Roasted Peppers, Grilled Red Onions and Goat Cheese Mayonnaise on an Onion Roll. Served with Curly Fries. 9.95

### NEW YORK STEAK SANDWICH

With Crispy Onions, Roma Tomatoes and Leaf Lettuce on a Garlic Parmesan Sourdough Roll. Served with Curly Fries and Spicy  
BBQ Sauce. 12.50

### SMOKED TURKEY BREAST SANDWICH

Thinly sliced and served "double-decker" style on Wheat Toast with Pesto Mayonnaise, Dried Cranberries, Sunflower Sprouts,  
Cucumbers and Roma Tomatoes. Served with Curly Fries. 11.25

### GRILLED CHICKEN SANDWICH

With Fire-Roasted Sweet Peppers, Watercress and Lemon-Caper Mayonnaise on a Rosemary Roll. Served with Curly Fries. 10.25

An 18% Gratuity will be added to parties of 8 or more.



## PASTA, PIZZA & SAUTE'

### CHICKEN AND SPINACH RAVIOLI

With Today's Sauce. 12.50

### LINGUINI WITH SUN DRIED TOMATOES AND PROSCIUTTO

Linguini tossed together in a Cream Sauce with Sun Dried Tomatoes and diced Prosciutto. Topped with sliced Green Beans and more  
Prosciutto. 12.95

### ANGEL HAIR WITH SHRIMP

Sautéed Rock Shrimp, Zucchini, Carrots, Green Onions and Tomatoes in a Brothy Sesame Cream and Spicy Soy Sauce. Topped with Black  
& White Sesame Seeds and a pair of Tiger Shrimp. 13.95

### FETTUCCINI WITH GRILLED CHICKEN

Tossed together with Roasted Pasilla Chile and Fresh Corn in an Ancho-Chile Cream. Crowned with Tri-Colored Peppers and  
Fresh Cilantro. 13.95

### CAJUN JAMBALAYA FETTUCCINI

Grilled Chicken and Rock Shrimp, Sautéed with Andouille Sausage, Red Onions, Peppers, Broccoli and Mushrooms in an Extra Spicy  
Roasted Tomato Sauce. 16.95

### RAVIOLI TRIO

Two each of Exotic Mushroom, Spinach and Sweet Potato Raviolis. Topped with a Ginger Cream Sauce. Served with a Fresh Corn Medley.  
Garnished with Tri-Colored Peppers and Green Onion. 12.50

### RIGATONI AND THREE CHEESES WITH WILD MUSHROOMS

Rigatoni in a Parmesan, Gouda, Fontina Cream Sauce with sautéed Shiitake, Portabella and Button Mushrooms. Garnished with tri-colored peppers  
and green onions. 11.50

### CASHEW CHICKEN STIR FRY

Chicken Tenders, Caramelized Cashews, Bell Peppers, Water Chestnuts, Pea Pods, Ginger, Mushrooms and Onions in an Orange Soy Sauce on  
Seasoned Jasmine Rice. 11.95

### SOFT TACOS

Chicken or Fish Sautéed with Roma Tomatoes, Red Onions and Cilantro. Topped with Ranch Dressing, Guacamole and Grilled Green  
Onions on Flour Tortillas. Served with Black Beans and White Rice. Chicken 9.95 Fish 10.95

### SAUSAGE AND SPICY PEPPERONI PIZZA

Our Zesty Marinara Sauce, Housemade Red Wine Sausage, Spicy Pepperoni, Mozzarella and Fresh Mushrooms. 10.95

### MEDITERRANEAN PIZZA

Mozzarella Cheese, Pesto Sauce, Sun-Dried Tomatoes, Artichoke Hearts, Fresh Spinach and Kalamata Olives. 10.75

### OUR FAMOUS BARBECUE CHICKEN PIZZA

Our most popular pizza, Grilled Chicken, Mozzarella and Smoked Gouda Cheeses, Cilantro, Red Onion and Tangy BBQ Sauce. 10.95

### FOUR CHEESE PIZZA

Mozzarella, Gorgonzola, Fontina and Goat Cheese with Fresh Roma Tomatoes, Basil and Oregano. 9.50

### CROCODILE'S THREE SECTION PIZZA

Three in one: Barbecue Chicken, Sausage with Spicy Pepperoni, and Four Cheese. 10.85

### SZECHUAN BEEF CALZONE

Strips of Szechuan style Beef, Mozzarella and Gorgonzola Cheese with Grilled Onion. 10.75

### PEPPERONI AND SALAMI CALZONE

Mozzarella and Ricotta Cheese, Red Onions and Zesty Marinara Sauce. 10.95

## SIDES

CURLY FRIES	3.50	BLACK BEANS	3.30
GARLIC MASHED POTATOES	3.50	With salsa and sour cream	
FRESH VEGETABLES	3.30	FRIED PLANTAINS	2.75
JASMINE RICE	2.50	With sour cream	

= VEGETARIAN - May include cheese or dairy.





# Crocodile Café

## DESSERTS

### WHITE CHOCOLATE BROWNIE SUNDAE

*Our Signature Dessert*

A Homemade Chocolate Brownie with White Chocolate Chips. Topped with Ben & Jerry's Vanilla Ice Cream, Hot Fudge, Whipped Cream and Chopped Nuts. Served with extra Hot Fudge on the side! 6.95

### DUTCH APPLE CARAMEL STREUSEL

Cheesecake style. Served with Chocolate and Caramel Sauce. 5.50

### CHEESECAKES!

Crocodile Café Features "Cheesecake Factory" Cheesecakes.

Ask Your Server for Today's Choices. 5.50 Plain 4.95

### STRAWBERRY LEMON CAKE

Two Slices of Lemon Bundt Cake topped with Fresh Strawberries, Strawberry Sauce, Vanilla Ice Cream and Fresh Whipped Cream! 5.95

### DOUBLE LAYER CARROT CAKE

With Raisins, Pineapple, Cream Cheese Frosting and lots of nuts 5.50

### CHOCOLATE LOVERS FUDGE CAKE

Garnished with our very own Chocolate Grand Marnier Sauce and housemade Whipped Cream 5.50 Try this one Ala Mode!

### BEN & JERRY'S

Ice Creams and Sorbets.

Three Scoops served with a Homemade Cookie! 4.95

## ESPRESSO BAR

CAPPUCCINO	3.90	ESPRESSO	3.25
CAFE AU LAIT	3.90	CAFE LATTE	3.90
CAFE MOCHA	3.90		

CROCODILECAFE.COM

