THE American Cafe
Enjoy a new way of dining, inspired by the Spanish—it’s called "Tapas." Savor the international flavor of these sociable samplers—create a meal by ordering several tasty "little dishes" to share.

**Mediterranean Sword:** Skewer of grilled Swordfish, served over a spicy Red Pepper Sauce and garnished with a Feta Mint Yogurt Sauce. $5.25

**Peanut Chicken:** Skewered fresh Chicken Breast, grilled and served over an authentic Peanut Sauce. $3.95

**Steak au Poivre:** Fresh Tenderloin of Beef rolled in Peppercorns, skewered and grilled. Served over savory sautéed Mushrooms. Bon Appetit! $5.25

**Lamb Brochette:** Marinated fresh Lamb skewer, grilled and served over a spicy Red Pepper Sauce garnished with a Feta Mint Yogurt Sauce. $4.95

**Mediterranean Chicken:** Fresh Chicken Breast, skewered and grilled. Served over a spicy Red Pepper Sauce garnished with a Feta Mint Yogurt Sauce. $4.25

**Santa Fe Ravioli:** An Italian favorite with our own Southwestern twist. Four Raviolis stuffed with Red Bean Gumbo, Green Chilis, Pesto & Red Chills—each has a taste of its own. $4.95

**Sesame Noodles:** Linguini tossed in a Sesame Dressing with Red Peppers and chopped Watercress. $1.50

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**Appetizers**

Try one of our legendary Café favorites.

**Baja Rolls:** Shaved Roast Turkey, Avocado, Tomatoes and Alfalfa Sprouts rolled in a Soft Flour Tortilla. Served with sides of Guacamole and fresh Salsa. The sushi of the Southwest!! $4.75

**Hot Artichoke Dip:** Artichoke Hearts, Spinach and Parmesan Cheese oven browned and served piping hot with fresh Sourdough Bread. $4.75

**Hot Crab & Spinach Dip:** Backfin Crabmeat, Spinach and melted Mozzarella Cheese oven browned and served hot with fresh Sourdough Bread. $5.25

**Monterey Quesadilla:** Monterey Jack, Red Bell Peppers and diced Tomatoes folded inside an authentic Soft Flour Tortilla. Served hot with sides of fresh Salsa and Guacamole. $4.45

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**Chicken & Chorizo Quesadilla:** Grilled Chicken Breast and Spicy Sausage simmered in a zesty red sauce, topped with Monterey Jack and folded into a Soft Flour Tortilla. Ole! $4.45

**Louisiana Hot Wings:** Hot and spicy jumbo Chicken Wings with chilled Carrot Sticks, Cucumbers and Bleu Cheese Dressing. $5.25

**100 MPH Nachos:** Our award winning Arizona Vegetarian Chili over a bed of crispy Red, White and Blue Tortilla Chips, topped with Cheddar, Monterey Jack, Black Olives and Jalapeño Peppers with sides of Guacamole and Sour Cream. $4.95

**Guacamole & Chips:** Fresh Guacamole and Salsa served with a basket of authentic Red, White & Blue Tortilla Chips for dipping. $3.45
Our soups, brimming with an abundance of fresh ingredients, are prepared daily. Enjoy by the cup, bowl or as a combo!

**Famous Crab & Corn:** Hand-picked Backfin Crabmeat & sweet Corn in a rich, creamy chowder. Cup $2.95, Bowl $3.95 ✴

**Turkey With Wild Rice:** Tender Turkey, fresh Garden Vegetables and Wild Rice in a flavorful Turkey Broth. Cup $2.25, Bowl $2.95

**100 MPH Chili:** A bowl of our award winning Arizona Vegetarian Chili topped with Cheddar, Monterey Jack, Chopped Tomatoes, Onion and a dollop of Sour Cream. $3.95 🌶

**Arizona Vegetarian Chili:** Our award winning recipe—slow cooked with fresh Tomatoes, Pinto Beans, Green Peppers, Mushrooms, Onions and seasonings—topped off with a dollop of Sour Cream. Cup $2.25, Bowl $2.95 🌶

**Sandwich & Soup:** One-half of a "Turkey and Cheddar" or "California" Specialty Sandwich served with your choice of Soup. $4.95

**Salad & Soup:** Our fresh House Salad or signature Caesar Salad, paired with the Soup of your choice. $4.95

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**Salads**

Enjoy one of our generously portioned Salad Entrees bursting with the flavor and freshness of hand selected produce.

**House Salad:** A mix of crisp Romaine, Spinach and iceberg Lettuce with Cherry Tomatoes, Croutons and the Dressing of your choice. $3.50 🍏

**Field of Greens:** Assorted hand picked Organic Baby Leaf Lettuces and Field Greens with Cherry Tomatoes. Served with the Dressing of your choice. $4.75 🍏

**Caesar Salad:** Crisp Romaine Lettuce tossed in our Caesar Vinaigrette Dressing, sprinkled with Garlic Croutons and freshly grated Parmesan. Small $3.95, Large $5.95 🍏

**Grilled Chicken Caesar:** Our Grilled Chicken Breast sliced & served over our signature Caesar Salad with chopped Tomatoes. $7.25 🍏

**Grilled Chicken**

A Middle Eastern grain tossed with marinated Chicken and Golden Raisins. Served over chilled Garden Greens and garnished with fresh Fruit. $6.95 🍏

**Border Salad:** Our award winning Arizona Vegetable Chili over a fresh bed of Greens, topped with Pico de Gallo, Cheddar & Jack, Black Olives and Tortilla Chips—with Ranch Dressing on the side. $5.95 🌶

**Cobb Salad:** Roast Turkey Breast, Cured Ham and Monterey Jack over fresh Garden Greens with Bacon, Avocado and Tomato. Served with Bleu Cheese Dressing. $6.95 🌶

**Oriental Chicken Salad:** Tender Grilled Chicken Breast, Mandarin Oranges, Toasted Almonds and Sesame Seeds over freshly chopped Greens. Served with Mandarin Orange Dressing. $7.25 🌶

**Our salad dressing selection:**
- Fresh Herb Italian
- Giardiniera
- Honey Mustard
- Ranch
- Caesar Vinaigrette
- Bleu Cheese
- Low Fat Thousand Island
- Mandarin Orange
Pastas

Each of our unique Pastas are served with freshly Baked Garlic Breadsticks.

Enjoy as a vegetarian dish, or top your Pasta selection with tender Grilled Chicken Breast or Blackened Chicken Breast for an additional $1.50

Cafe Primavera:
Artichoke Hearts, Steamed Broccoli Florets, Tomatoes and Black Olives over a bed of Fettuccine tossed in creamy Alfredo Sauce. $7.45

Garden Fettuccine:
Sautéed Zucchini and Mushrooms with fresh Tomatoes over a bed of Tomato Basil Fettuccine tossed with Almond Pesto. Magnificent! $7.25

Fettuccine Roma:
Egg Fettuccine tossed with our classic Tomato Basil Sauce with Black Olives and freshly Grated Parmesan. $6.95

Mushroom Pesto
Lasagna: Layers of Spinach Lasagna stuffed with Three Cheeses, fresh sliced Mushrooms and Pesto. Served with our classic Tomato Basil Sauce on the side. $7.95

Midnight Pasta: Exotic Onyx Pasta tossed in a delightful Mushroom Lemon Garlic Cream Sauce. $7.45

Pasta Bangkok: Tricolor Spaghetti with Oriental Stir Fry Vegetables tossed in an authentic Peanut Sauce. $7.45

Fettuccine Alfredo:
Egg Fettuccine tossed in the classic Alfredo Sauce and topped with freshly Grated Parmesan $6.95

Sausage Lasagna Verde:
Layers of Spinach Lasagna stuffed with Spicy Italian Sausage and Three Cheeses. Served with our classic Tomato Basil Sauce on the side. $7.95

Enjoy a House or Caesar Salad with your entree for only $1.95

Cafe Specialties

All Specialty Entrees begin with the highest quality ingredients and are prepared to perfection with our award winning recipes.

Chattanooga Chicken Pot Pie: Chunks of tender Chicken Breast and Garden Vegetables baked in a flaky Pastry Crust. One taste of it brings you back home. Served with our House Salad. $6.95

Chesapeake Crab Cakes: Our famous Crab Cakes are prepared daily with only the finest Hand-picked BackFin Crabmeat and baked until golden brown. Served with Seasonal Vegetables. $12.95

Smothered Chicken:
Fresh Grilled Chicken Breast, smothered with melted Swiss Cheese, Sautéed Onions, Mushrooms & Bell Peppers. $8.95

NY Strip Steak: Fresh ten ounce center cut Steak grilled to order and finished with our Garlic Basted Butter. $12.95

Enjoy a House or Caesar Salad with your entree for only $1.95
All of our Signature Sandwiches are made with Bread baked daily, and served complete with your choice of one of our delicious Salads: House Salad, Sesame Noodles, Potato Salad, Pasta Salad or Potato Chips.

New Orleans Jazz:
Shaved Roast Turkey Breast topped with Steamed Broccoli and melted Monterey Jack Cheese. Served with Garden Buttermilk Dressing on a Twist Roll. $6.25

Grilled Chicken Caesar:
Tender Grilled Chicken Breast with crisp Romaine Lettuce tossed in classic Caesar Vinagrette Dressing with grated Parmesan and Tomato. Served on a Sourdough Tomato Baguette. $6.25

The Classic Reuben:
Hot Lean Corned Beef, melted Swiss Cheese, Sauerkraut and low fat Thousand Island Dressing. Served on Marbled Rye. $5.95

The Grilled Veggie:
Fresh Grilled Zucchini, Tomatoes and Leaf Spinach covered with melted Monterey Jack Cheese. Served with Garlic Romano Dressing on a Twist Roll. $5.25

New York Club:
Triple Decker stacked with Shaved Roast Turkey Breast, Bacon and Ham. Served with Lettuce, Tomato and mayonnaise on Marbled Rye. $6.25

The Californian:
Monterey Jack Cheese with Avocado, Sprouts, Tomato Slices and Garden Buttermilk Dressing. Served on our Sunflower Bread. $5.45

Chicken Salad Sandwich:
Chicken Salad piled high and served with Lettuce on our Seven Grain Bread. $5.95

Chesapeake Crab Cake:
Our famous Crab Cakes are prepared daily using only the finest Hand-picked Backfin Crabmeat and baked until golden brown. Served with Lettuce, Tomato and Tartar Sauce on a Twist Roll. $7.95

Cafe’s Turkey Reuben:
Hot Shaved Roast Turkey Breast with melted Swiss Cheese, Sauerkraut and low fat Thousand Island Dressing. Served on Marbled Rye. $5.95

Turkey & Wisconsin Cheddar:
Shaved Roast Turkey Breast topped with Wisconsin Cheddar and served with mayonnaise on our Seven Grain Bread. $5.45

Turkey Californian:
Shaved Roast Turkey Breast and Monterey Jack Cheese with Sprouts, Avocado, Tomato Slices and Buttermilk Dressing. Served on our Sunflower Bread. $5.95

Baja Roll Platter:
Layers of Shaved Roast Turkey, Avocado, Tomatoes and Alfalfa Sprouts rolled into a Soft Flour Tortilla. Served with our Sesame Noodles. $5.95

Pulled Pork BBQ:
Slow cooked, pulled Barbecue Pork served on a fresh Twist Roll. $5.95

Grilled Fish:
Today’s fresh Fish Selection served with Lettuce, Tomato and Tartar Sauce on a Twist Roll. $6.95

Albacore Melt:
Fresh Albacore Tuna Salad topped with melted Cheddar and chopped Tomatoes on our Twist Roll. $5.95

Select the bread of your choice if you’d like, all baked FRESH daily:
- Seven Grain Bread
- Sunflower Bread
- Marbled Rye Bread
- Sourdough Tomato Baguette
- Twist Roll

○ indicates Vegetarian  ★ Cafe Suggestions
Pizzazz Pizzas!

Zap your taste-buds with our brand-new gourmet pizzas. With delectable hand-formed dough. The finest premium cheeses. And of course, a tomato sauce with the special zip of California sun-ripened tomatoes. Go ahead. Here are 6 unique ways to put some fresh zing in to your meal.

**Vege-tabulous** - Artichoke hearts, plum tomatoes, zucchini, red onions, mushrooms, broccoli, roasted garlic and bell peppers. $6.95

**Six Cheese & Tomato** - Mozzarella, provolone, monterey jack, aged cheddar, romano and parmesan cheeses with ripe Roma tomatoes. $6.25

**Sausage, Mushroom & Pepperoni** - Chicken Italian sausage, sauteed mushrooms and imported pepperoni. $6.95

**Chicken Alfredo** - Grilled breast of chicken, steamed broccoli and alfredo sauce. $6.95

**Howlin' BBQ Chicken** - Grilled breast of chicken, red onions and BBQ sauce. $6.95

**White Pizza** - With roasted garlic mozzarella, provolone and romano cheeses. $5.95

*THE AMERICAN CAFE*
Sandwiches

We use only the finest quality meats - fresh, never frozen. Taste the difference.

Fresh Ground Beef, Fresh Ground Turkey or Veggie Burger: $5.45

Fresh Grilled Chicken Breast or Fresh Blackened Chicken: $6.25

Top off your favorite type of Sandwich with one of our Specialty Combinations for an additional 50¢:

Monterey Classic: Grilled Zucchini, sautéed Mushrooms and melted Monterey Jack.

Cheese Please: Choice of Cheddar, Swiss or Monterey Jack.

Little Rock n' Roll BBQ: Melted Cheddar Cheese and Hickory BBQ Sauce.

Bacon Cheddar Cheese: Melted Cheddar and Cured Bacon.

Santa Cruz Special: Melted Monterey Jack, Cured Bacon and Guacamole.

Tour de France: Fresh sautéed Mushrooms & melted Swiss.

100 MPH Chili: Melted Cheddar and our Famous Veggie Chili topped with a dollop of Sour Cream.

Diamond Head: Melted Swiss and Grilled Pineapple with a Teriyaki Glaze.

Each served on a freshly Baked Roll with your choice of Pasta Salad, Sesame Noodles, Fresh House Salad, Potato Salad or Potato Chips.

Beverages

Wines:

Chardonnay

Kendall Jackson: A well rounded, dry wine—delicious with grilled fish and pasta. Glass: $5.25 Bottle: $20.00


American Cafe: A medium dry wine with abundant fruit and a soft finish. Glass: $3.50 Bottle: $14.00

Cabernet

American Cafe: A lighter style Cabernet. Hints of cherry and blackberry with a soft body and full finish. Glass: $3.50 Bottle: $14.00

Merlot

Columbia Crest: Rich and full bodied, with a soft, mellow berry flavor. Glass: $4.25 Bottle: $16.00

White Zinfandel

Sutter Home: A naturally sweet, refreshing wine with a lively raspberry flavor. Glass: $3.75 Bottle: $15.00

American Cafe: This wine is light and has a refreshing, subtle fruit flavor. Glass: $3.50 Bottle: $14.00

Beers:

Please ask for our draught and bottled selections.

Coffee: $1.00

(Regular or Decaffeinated)

Espresso: $1.95

Cappuccino: $2.25

Hot Tea: $1.25

Iced Tea: $1.25

Fountain Soda: $1.25

(Refills)

Milk: $1.00

Mineral Water: $1.95

Call 1-800-538-9885 For Details On Catering

Gift Certificates Available

Baby Food Available at No Charge

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**Desserts**

**Boca Brownie:** "Double Delicious" Chocolate Brownie, topped with Ice Cream, Chocolate Sauce and fresh Whipped Cream. $3.45

**Reese’s Peanut Butter Pie:** The creamy, crunchy taste of Reese’s Peanut Butter Cups in a Peanut Butter Graham Cracker Crust—Sinfully delicious. $3.45

**Strawberry La Bomba:** A melange of fresh Strawberry, Amaretto Cream, and buttery Almond Flecked Cake. Ciao Bella!! $3.45

**The Messiest Sundae:** Chocolate Sauce slopped over Ice Cream with Whipped Cream and Chocolate Chip Cookies everywhere. $3.45

**Steve’s Ice Cream:** Two Scoops of your favorite flavor: Chocolate NY Super Fudge Chunk, Coffee, French Vanilla, Strawberry Frozen Yogurt (Non-fat!) $2.45

**Apple Cobbler:** Apple Chunks with Raisins and Cinnamon, baked bubbly hot, and topped with a scrumptious Toasted Streusel Topping. $2.95 A la mode $3.95

**Authentic NY Style Cheesecake:** $2.95, with fresh Strawberries (seasonal) $3.25

**Torta Tiramisu:** An Italian tradition, blending the flavors of creamy Mascarpone Filling, Sponge Cake laced with Kahlua and Marsala all in a delicate Chocolate Crust. $3.95

**Key Lime Pie:** Refreshingly tart and creamy smooth, with a crunchy Granola Crust. Light & satisfying! $3.45

**Specialty Drinks**

**Georgia Peach:** Peach Schnapps and Cranberry Juice, with freshly squeezed Orange Juice. $2.95

**Sparkling Raspberry:** Raspberry Liqueur and Champagne. $3.25

**Frozen Banana Split:** A creamy blend of Banana Liqueur, Frangelica, and Creme de Cacao with a splash of Pineapple. $3.95

**Crocodile Cooler:** Absolut Citron, Midori and Triple Sec, mixed with a splash of Sprite and Sours. $3.95

**Fruit Cocktail:** Peach Schnapps, Midori and Rum, mixed with a blend of Orange, Pineapple and Cranberry Juices. $3.95

**Hawaiian Punch:** A fruity mix of Amaretto, Vodka, Orange & Pineapple juices with a splash of Grenadine. $3.95

**Pink Lemonade:** Absolut Citron and Cranberry Juice with Sours for tartness. $3.50

**Cookies and Cream:** A smooth frozen blend of Frangelica and Creme de Cacao. $3.95

**Fresno Refresher:** Crushed Strawberries and Mineral Water. $2.95

**Frozen Tropical Sunshine:** Jamaican Rum with Strawberries, Bananas, Pineapple and Coconut Cream. $3.95, without alcohol. $2.95.
Ultimate Irish Coffee: Irish Whiskey, Cointreau, Kahlua & Tia Maria topped with fresh Whipped Cream. $4.50

Cambridge Coffee: Irish Cream & Hazelnut Liqueur topped with fresh Whipped Cream. $4.50

Keoke Coffee: Brandy, Kahlua and Dark Cream de Cacao topped with fresh Whipped Cream. $4.50

Lady Godiva: Grand Marnier & Creme de Cacao topped with fresh Whipped Cream. $4.50

Milky Way: Kahlua and Creme de Cacao with fresh Whipped Cream. $4.50

Cafe Cappuccino: We use only the finest imported Italian espresso beans and fresh steamed milk. $2.25

Coffee: Our freshly brewed Colombian house blend. (Regular & Decaffeinated) $1.00

Espresso: Always a classic finisher. $1.95

After Dinner Cordials are also available

Ask us about Gift Certificates

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