

# UPPER WEST SIDE CAFÉ

## Shares

SQUASH TART yellow squash, zucchini flower, peaches, ricotta, prosciutto,	10
PATH VALLEY FARM SPRING MIX house vinaigrette	8
CAPRESE farm tomatoes, burrata, pesto served with grilled bread	9
CHICKEN TENDERS & FRIES sweet chile dipping sauce, homemade green ketchup	10
CRISPY CALAMARI chipotle aioli	10
CHICKEN WINGS sweet chile glaze	10
HALLOUMI FRIES za'atar, harissa-mint yogurt	8
HAND-CUT FRIES <b>add</b> melted cheese 2	7
FLATBREAD tomato or oil base <b>CHOOSE 3:</b> greens, onions, ham, turkey pepperoni, bacon, gruyere, parmesan, cheddar	11

## Soup, Salads & Sandwiches

SOUP OF THE DAY	7
SUMMER STEAK SALAD iceberg, corn, tomatoes, red peppers, bacon, onions, cucumber ribbons, eggs, toasted pistachios with blue cheese dressing	18
ARUGULA SALAD cherry tomato, walnuts, currants, sheep cheese, ginger dressing	14
BEET & GOAT CHEESE SALAD arugula, grapefruit, curry yogurt	13
CHICKEN CAESAR SALAD romaine, parmesan	16
THAI GRILLED SHRIMP iceberg, bok choy, nappa cabbage, carrots, cucumber, red pepper, alfalfa sprouts, watermelon, peanut dressing *contains nuts*	18
SQUASH ON FIRE BURGERS* <b>ask server for details on each*</b> the courtside 14, the sparky 16, the twelve alarm 16, the champions 16	14*
AVOCADO BLT guacamole spread, chipotle aioli, rustic toast, house salad	14
PORK ROAST PANINI prosciutto, arugula, apple, horseradish mustard, rustic bread, tomato-corn salad	15
CHICKEN PANINI eggplant mousse, pesto, tomato, burrata, rustic bread, tomato-corn salad	15
TUNA SALAD SANDWICH celery, cornichon, apple, lettuce, tomato, baguette, house salad	14

## Mains

VEGETABLE PAPPARDELLE gruyere, parmesan, seasonal vegetables <b>add</b> sautéed chicken 5	18
CURRY CHICKEN coconut curry, saffron-almond rice, currants, crispy bok choy	22
VEAL PICCATA pan-fried, parmesan, marsala, mesclun greens	25
DUO OF BEEF TENDERLOIN herb butter, mushroom sauce hand-cut fries, seasonal vegetables	26

## Sweets

CHOCOLATE / VANILLA / COFFEE ICE CREAM	6
STRAWBERRY SORBET	6
LEMON CAKE	6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.



# EXECUTIVE LUNCH

In & Out in 30 minutes

\$26 plus tax

## Starter

SOUP OF THE DAY

OR

CAPRESE

farm tomatoes, burrata, pesto served with grilled bread

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## Main

AVOCADO BLT

guacamole spread, chipotle aioli, rustic toast, house salad

OR

CURRY CHICKEN

coconut curry, saffron-almond rice, currants, crispy bok choy

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## Dessert

LEMON CAKE

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## Beverages

WATER OR COFFEE

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