

# Café Olé

## Tapas

### Shrimp Cocktail 10

Five jumbo shrimp with homemade cocktail sauce

### Crab Cakes 11

Finished with a homemade crab cream sauce

### Bruschetta 13

Thinly sliced prosciutto with roasted tomatoes, buffalo mozzarella, basil and grilled ciabatta bread

### Coconut Shrimp 11

Breaded coconut shrimp served with a Piña Colada sauce

### Clams Adele 14

Clams in shell sautéed in a garlic lemon wine butter sauce

### Tomato Flat Bread 10

Flat bread drizzled with olive oil, tomato sauce, fresh mozzarella, fresh basil and roma tomatoes baked to perfection

### Spring Rolls 11

Seasoned pork with cabbage, carrots, zucchini and squash served with an orange marmalade sauce for dipping

### Mussels Marinara 14

One pound mussels sautéed with white wine and garlic, topped with our homemade marinara sauce and finished with toast points

### Oysters Rockefeller 13

Six half shell oysters topped with a Swiss cheese spinach and bacon spread baked to a golden brown

\$5 split fee for entrees

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## Sopas

### Soup of the Day 7

### San Cocho 7

A traditional Dominican soup consisting of plantains, yucca, corn, potatoes & chicken

### Three Tomato Salad 10

Roma tomatoes, air loom tomatoes and beef steak tomatoes sliced and drizzled with olive oil, garlic and fresh basil. Served with a goat cheese and pimento spread and toast points

### Caesar Salad

Traditional Caesar Salad finished with your choice of :

Chicken - 11    Salmon - 13  
Tilapia - 11    Shrimp - 13

Prepared blackened or grilled

## Ensaladas

### Warm Goat Cheese Salad 14

Fried goat cheese with raspberries, cucumbers and sliced almonds, finished with raspberry vinaigrette

### Georgia Peach Salad 11

Mixed greens topped with grilled chicken, cucumbers, red onion, candied pecans, sliced peaches and tossed in a sweet Vidalia onion dressing

### Caribbean Cobb Salad 13

Mixed greens garnished with sliced avocados, grilled pineapple, shaved prosciutto, figs and feta cheese. Served with a citrus vinaigrette

### House Salad 4

Mixed greens with tomatoes, onions and sliced green olives

### House Caesar Salad 4

Fresh romaine tossed in Caesar dressing, croutons and grated parmesan cheese

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# *Cenas*

Entrées include a House Salad or House Caesar Salad, vegetable garnish & choice of side

## *Tuna 22*

Sashimi grade tuna prepared sesame au poivre, seared to your liking with an Asian ginger sauce & cucumber slaw

## *Tilapia Caliente 17*

Mediterranean style, pan fried in olive oil & seasoned to perfection

## *Salmon 21*

Scotland

## *Sea Bass 26*

Chile

## *Gulf Grouper 22*

Always fresh sometimes exotic.  
Market price

## *Mahi Mahi 21*

Coconut encrusted Mahi pan seared

## *Seafood Platter 26*

4oz Rock lobster, scallops, shrimp and flounder broiled to perfection

Our seafood comes with your choice of grilled, blackened, baked or poached and served with your choice of Kiwi Salsa, Pineapple Salsa, Mango Salsa, Guava Glaze, Lobster Sauce Dill Sauce, Rosemary & Garlic infused Demi sauce, Orange Glaze

## *Caribbean Jerk Pork Chops 21*

Grilled and topped with brie, roasted sliced apple and mango chutney

## *New York Strip 32*

14oz. Angus Beef seasoned and grilled with a mushroom demi-glaze

## *Filet Mignon 31*

8oz. Angus Beef seasoned and grilled with a hollandaise sauce

## *Rib Eye 24*

12oz. Angus Beef seasoned and grilled with crumbled blue cheese sauce

Add 4oz. rock lobster  
to steak order 6

## *New York Strip 27*

14oz. Angus beef seasoned and served with rosemary and garlic infused demi

## *Prime Rib 25*

14oz. Angus beef slow roasted and served with a horseradish sauce and au jus

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### *Black Diamond Steak Kabobs 18*

Marinated Angus beef filet mignon tips grilled with onions and peppers topped with a teriyaki glaze and served on a bed of Spanish rice

### *Veal Marsala 24*

Veal cutlets dusted with flour and seasoning sautéed with marsala wine and a rosemary infused demi with portabella mushrooms served with fettuccini

### *Pasta Con Ajo 15*

Fresh garlic sautéed in olive oil & tomato, then tossed in pasta with fresh basil

Add chicken - 2    Add shrimp - 4

### *Tortellini Romano 19*

Sautéed chicken, artichokes, tomatoes, and olives in a garlic oil topped with cheese

### *Scallop Cepada 19*

Pan seared jumbo scallops in a brown sage butter topped with a mango papaya salsa and served with rice

### *Chicken Picatta 18*

Sautéed chicken finished with a lemon butter wine sauce with capers & served with rice

### *Meatloaf 17*

Our homemade meatloaf served with mashed potatoes and topped with gravy

### *Caribbean Pork 19*

Marinated pork medallions grilled and topped with apples, brie cheese and a mango chutney

\$ 19

### *Chicken Sante Fe 16*

Grilled chicken breast topped with a black bean corn salsa, pico de gallo and a southwest cream sauce

### *Sides:*

Baked Potatoes, Caribbean Rice  
Seasoned Mashed Potatoes,  
Chef's Vegetables

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## Pasta's

### *Calypso Shrimp Pasta 21*

Six jumbo shrimp sautéed in a clam broth with Caribbean spices, tossed in a light cream sauce on a bed of fettuccini

### *Sausage Rigatoni 17*

8oz of Italian sausage tossed in cheese stuffed rigatoni and topped with our princess sauce

### *Scallop Farfalle 19*

Sautéed scallops with sun dried tomatoes, spinach, basil and bowtie pasta in a light cream sauce

### *Blackened Chicken Alfredo 18*

Blackened chicken with steamed broccoli florets tossed in our homemade alfredo sauce and served on a bed of fettuccini  
\$ 18

### *Shrimp Scampi 22*

Sautéed shrimp with garlic in a lemon butter wine sauce tossed in pasta

### *Lobster Ravioli 21*

Lobster stuffed ravioli finished with a cucumber lobster sauce

## Postres

### *Homemade Chocolate Tort 6.50*

Served with vanilla ice cream and seasonal berries

### *Caribbean Cake 7.50*

Sensuous moist vanilla cake drizzled with raspberry sauce

### *Homemade Brickle Brownie 7.50*

With vanilla ice cream

### *Sorbet 6.50*

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