



warbirds
café

art (at top) by Kelly Sullivan,
displayed above the hallway to
the warbirds museum hangar
www.sullistudios.com

APPETIZERS

Bacon-Wrapped Figs balsamic reduction \$8

Crab Cakes roasted red pepper coulis \$12

Fried Baby Artichokes thai chili aioli \$7

Chicken Wings asian glaze, sesame seeds \$8

Home-Fried Potato Chips gorgonzola, caramelized onions \$8

Spinach Artichoke Dip pita chips \$7

SALADS

Apple Almond Brie citrus champagne vinaigrette \$8

Peppered Chevre pine nuts, red grapes, maple vinaigrette \$8

Mixed Green carrots, grape tomatoes, cucumbers,
hearts of palm, fried onions, choice of dressing \$6

Caesar romaine, croutons, asiago \$5/starter-size
entrée-size with grilled or blackened salmon \$15, chicken \$12, shrimp \$13

ENTRÉES

Grilled Beef Tenderloin caramelized red onions, port wine reduction \$29

Grilled Elk Medallions roasted shallots, blueberry demi-glace \$30

Grilled New York Strip Steak \$24

New Orleans-Style Chicken Bordelaise baby artichokes, white wine, garlic \$16

Trout \$18 / **Tuna** \$23 / **Salmon** \$20
choice of lime chive butter; blackened; mango curry glaze;
fresh fruit salsa; creamy caper dill sauce

Shrimp Linguini sun-dried tomato pesto alfredo \$18

Grilled Pork Porterhouse cajun bbq sauce \$25

Grilled Buffalo Burger caramelized red onions, brie, sweet potato fries \$15

Grilled Portobello Mushroom polenta cakes, sun-dried tomato cream sauce \$15

Tempeh may be substituted for the meat or fish in many of our dishes

Parties of 6 or more will have an 18% gratuity added to their bill
\$2 surcharge for splitting entrées

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness, especially if you have certain medical conditions