

CAFÉ CRUZ

LARGE PARTY DINNER MENU



You may choose THREE entrees from the list below.

SPIT- ROASTED HARRIS RANCH PRIME RIB - 37

Fresh horseradish Dijon sour cream

FRESH FISH- (Market Price: 27 - 36)

Sauce of the evening

MARYLAND CRAB CAKES - 27

Lemon beurre blanc

HICKORY SMOKED BABY BACK RIBS - 28

Apricot Glaze

SPIT- ROASTED GARLIC HERB CHICKEN - 24

Aioli

SEASONAL CHOP SALAD - 22

Rotisserie chicken, shaved romaine, Applewood smoked bacon, gorgonzola cheese, seasonal ingredients, creamy lemon basil vinaigrette

VEGETARIAN POLENTA LASAGNA - 24

Tomato fennel sauce, roasted mushrooms, Reggiano & Fontina cheese

VEGAN LINGUINI PUTENESCA - 24

Capers, olives, tomatoes, fresh basil, garlic, roasted mushrooms, light marinara sauce

- Dinner includes an organic green salad with balsamic vinaigrette dressing
- Except for the pastas and chop salad, all entrees come with vegetable of the evening and pre-selected choice of mashed potatoes or polenta -same starch for all meals
- Gnocchi and Putanesca cannot both be selected for the same dinner

Thanks for choosing Café Cruz!