

# CAFÉ CRUZ

## LARGE PARTY DINNER MENU



You may choose THREE entrees from the list below.

**SPIT- ROASTED HARRIS RANCH PRIME RIB - 34**

*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!*