

FIGGECAFÉ

FEATURING *Chef Stu*

BISTRO BOWLS

Served with Multi Grain Pilaf or Riced Cauliflower and Garden Vegetable Saute

Neo Post Modern Polynesian

Grilled Chicken Breast 14

Mini Bell Peppers and Juicy Chicken Breast Slices in a Sesame Ginger Marinade Finished with Pineapple Mango Salsa Garnished with Scallions and Shredded Carrots

Cubed Salmon Filet 15

Fresh Salmon Bites Pan Seared in Avocado Oil with Spinach and Mushrooms Finished with Herb Butter and Charred Pecans

Seafood Alfredo 16

Tender Shrimp, Scallops and Surimi Sauteed with Tomatoes & Scallions Simmered in a Parmesan Cream Finished with Basil Oil and Shaved Asiago

Black & Blue Beef 15

Tender Chopped Chuck Steak Sauteed with Forest Mushroom & Red Onion Finished with Gorgonzola Cream and Cracked Black Pepper

SANDWICHES

Served with Freshly Cut Fries or Fresh Fruit

Rustic Burger 15

Dry Rubbed Chuck Roast, Ground Fresh and Grilled Tender and Juicy With Melted Cheddar Cheese, Crisp Lettuce, Tomatoes and Scallions on a Grilled Bun

Ketchup - Mayo - Mustard - Zesty Sriracha - BBQ
A1 Steak Sauce - Creamy Horseradish

Chicken Salad Club 14

Tangy All White Meat Chicken Salad and Smoky Ham with Crisp Romaine, Tomatoes and Bacon on a Flaky Croissant

Gothic Ham n Cheese 13

Layers of Thinly Sliced Black Peppered Ham with Havarti and Swiss on Grilled Pumpnickel Bread with a side of Garlic Parmesan Dipping Sauce

Harvest Moon 13

Black Bean and Quinoa Salad on Folded Naan with Tomatoes, Spinach, Local Seasonal Sprouts and Grilled Sunflower Seeds

CHILLED PLATES

Coastal Collection 17

Assorted Cheeses, Smoked Salmon Lox, Mango Grilled Shrimp & Surimi Bites Served with Artisan Table Breads, Nuts, Fruits and Vegetables

Artisan Charcuterie 15

A Melange of Dry Forcemeats, Imported Cheeses, Fresh and Dried Fruits, Brined and Grilled Vegetables and assorted Table Breads

B.L.T. Salad 14

Romaine Salad tossed with Our Creamy Tomato Dressing and Fresh Croutons Topped with Loads of Crispy Bacon Garnished with Scallions and Shredded Carrots

Loaded Caesar Salad 14

Fresh Romaine Lettuce Tossed with Our Garlic Parmesan Dressing Topped with Olives, Tomatoes, Scallions, Shredded Carrots, Roasted Bell Peppers, Fresh Croutons and Asiago Cheese

Garden Salad 12

Tender Spinach, Crisp Romaine, Tomato, Carrot, Zucchini, Roasted Bell Peppers, Scallion with Local Seasonal Sprouts, Roasted Nuts and Crumbled Goat Cheese

House Made Dressings

Garlic Parmesan - Creamy Tomato - Zesty Sriracha
Roasted Pepper Vinaigrette

Add Chicken 3
Add Salmon 5
Add Burger 5
Add Shrimp 7

SIGNATURE SOUPS

4 Cup 7 Bowl

Vegetable Cheddar Chowder
Florentine Beef & Mushroom

SWEET TREATS 6

Black Forest Bomb
Sour Cream Apple Crumb

BEVERAGE LIST

Fountain Drinks \$2.65

Pepsi	Diet Mt Dew	Fresh Brewed
Diet Pepsi	Sierra Mist	Iced Tea
Mt Dew	Lemonade	