

# Café Lombardy

## Appetizers & Salad

### **Soup of the Day**

*Prepared daily with the freshest ingredients*

**\$10**

### **Maryland Crab Bisque**

*Roasted sweet Corn, She Crab Stock, Jumbo Lump Crab*

**\$12**

### **Calamari Fritti**

*Light Crispy & Tender with Herb Marinara Sauce*

**\$12**

### **Garlic Spicy Shrimp**

*Lemon Olive Oil and Brioche Toast*

**\$12**

### **Baked Camembert & Lavash Crisp**

*Glazed with Miel Acacia and Caramelized Sweet Onions & Figs*

**\$14**

### **Baby Arugula Salad**

*Chilled Beets, Citrus Segments, Blue Cheese, Apple Cider Vinaigrette*

**\$10**

### **Lombardy Salad**

*Mixed Field Greens, Roma Tomatoes, English Cucumbers*

*Shaved Fennel, Julienne Carrots, Champagne Vinaigrette*

**\$10**

### **Caesar Salad**

*Romaine Hearts with Caesar Dressing, Parmesan and Croutons*

**\$10**

*Add-ons*

*Grilled Chicken Breast | Seared Salmon | Gulf Shrimp*

**\$16**

**\$22**

**\$20**

## Lombardy Classics

### **Chilled Seafood Salad**

*Lemon Marinated Shrimp, Calamari, Sea Scallop,*

*Smoked Salmon, Mixed Greens, Tomatoes*

*Citrus Dressing*

**\$27**

### **Crab Cakes**

*Sweet Corn and Hearts of Palm Mache Salad,*

*Cactus Pear Vinaigrette*

**Market Price**

### **Chicken & Eggplant Salad**

*Grilled Chicken Breast, Eggplant and Olives Relish,*

*Field Greens, Feta Cheese and Toasted Pine Nuts*

**\$21**

### **Southern Style Chicken Breast**

*Pan Fried, with Swiss Chard, Corn Bread, Garlic Dressing*

**\$23**

### **Grilled Salmon**

*Carolina Gold Rice, Tomatillo Puree, Salsa Fresca, Avocado*

**\$27**

## **Meats**

### **Beef Tenderloin**

*8oz with Wild Mushroom Demi Sauce*

**\$34**

### **Double Bone Berkshire Pork Chop**

*12oz Roasted Garlic and Green Peppercorn Brandy sauce*

**\$28**

### **Australian Rack of Lamb**

*Pan Seared, Roma Tomatoes, Kalamata, Rosemary Demi*

**\$34**

### **Grilled New York Strip Steak**

*12 oz. Grilled Tomato, Chimichurri Sauce*

**\$32**

### **Braised Angus Bone-In Short Rib**

*Sweet and Spicy Chipotle with Red Wine Reduction*

**\$24**

## **Sides**

*Yukon Gold Mash Potatoes | Roasted Fingerling Potatoes | Sauté Garlic Baby Spinach | Hand Cut Fries | Jasmine Rice  
Butter Poached Tiny French Green Beans | Crispy Brussels Sprouts with Cranberries and Bacon | Steamed Vegetable Medley*

*Sweet Potato Au Gratin*

**\$6**

## **Pastas**

### **Mushroom Ravioli**

*Sauté Beech Mushrooms, English Peas, Garlic Cream sauce*

**\$22**

### **Egg Fettuccine**

*Tender Chicken Breast with Artichoke tossed with Pesto Sauce*

*Toasted Pine Nuts and Fresh Tomatoes*

**\$24**

### **Shrimp Linguine**

*Lemon and Butter, Capers and Parsley Sauce*

**\$24**

### **Penne All' Americana**

*Chicken Sausage, Pancetta, Shrimp, Spicy Pomodoro*

**\$26**

## **Sandwiches**

### **Chicken Melt**

*Blackened Chicken Breast, Provolone, Bacon*

*Honey Mustard Spread*

**\$14**

### **Just a Burger**

*Angus 8oz Burger, Brioche Burger Bun*

*Choose your topping*

*Bacon, Cheese, Grilled Onion, Mushrooms*

**\$14**

### **Monte Cristo Sandwich**

*Black Forest Ham & Smoke Turkey Breast*

*Creamy Havarti, Rustico Bread, Strawberry Preserves*

**\$16**

### **Salmon Burger**

*Fresh Ground Salmon with Bell Peppers and Mince Onion*

*Soft Burger Bun, Japanese Spicy Mayo*

**\$18**



*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\**