



We are proud to feature original artworks by Eloise Gamble. A portion of sales will go to further the amazing work of Thompson Child & Family Focus.

beginnings

- chicken tortilla soup - 4.50 cup - 5.50 bowl
- tomato-dill bisque - 4.50 cup - 5.50 bowl
- blackened chicken quesadilla - fresh tomato-cilantro salsa & southwest ranch sauce ~ 9.95
- seared ahi tuna - micro greens, ginger mustard & soy reduction ~ 11.95
- baked brie - oven baked brie with a duo of seasonal fruit compotes ~ 10.95
- beef carpaccio - capers, shaved parmesan, garlic crostinis & horseradish-dijon sauce ~ 10.95
- pc** spinach & artichoke dip - served in a focaccia bread bowl with tri-color tortilla chips ~ 8.50
- providence potato bites - flash fried mashed yukon gold potatoes mixed with scallions, bacon, crushed red pepper & cheese cheddar with southwest ranch dipping sauce ~ 5.95

starter salads

- baby spinach salad - mandarin oranges, crushed spiced pecans, goat cheese crumbles & whole grain mustard vinaigrette ~ 5.95
- warm arugula & spinach salad - sauteed mushrooms, pancetta & onion in oregano infused olive oil ~ 6.95
- classic caesar - shredded parmesan cheese & house-made croutons ~ 5.50
- baby iceberg lettuce wedge - blue cheese crumbles, bacon, grape tomatoes & blue cheese vinaigrette ~ 6.50
- providence salad - romaine & red leaf lettuce, croutons, roasted red peppers, feta cheese & balsamic vinaigrette ~ 5.50
- grilled asparagus salad - grape tomatoes, blue cheese crumbles, toasted pecans, arugula, balsamic glaze & extra virgin olive oil ~ 9.95

extra dressings - .75 each

pastas

- petit filet pasta - diced tomatoes & bacon in a parmesan cream sauce over orecchiette pasta ~ 18.95
- shrimp scampi - pancetta, tomatoes & fresh herbs in a garlic white wine sauce with angel hair pasta ~ 17.95
- pc** blackened chicken penne - sauteed onions, green & red peppers, gorgonzola cream sauce ~ 16.95
- tuscan primavera - artichokes, kalamata olives, mushrooms & onions in a tomato & herb reduction with angel hair pasta ~ 16.95

specialties

- grilled filet mignon - herbed mashed potatoes & shallot demi glace ~ 23.95
- grilled tarragon-dijon salmon - spinach infused risotto ~ 19.95
- pc** slow roasted prime rib - herbed whipped potatoes, au jus & horseradish sauce ~ 20.95
- grilled pesto ahi tuna - topped with fresh pesto, roasted potatoes & sauteed spinach ~ 20.95
- chicken marsala - saute of haricot vert, onion, mushrooms & roasted potatoes ~ 16.95
- parmesan encrusted flounder - served over leek risotto, grilled asparagus & finished with roasted vegetable mélange ~ 19.95
- shrimp & grits - andouille sausage, bacon tossed in a garlic butter sauce tossed over creamy stone ground grits, topped with cheddar cheese & scallions ~ 16.95
- add onions & peppers ~ 1.00

Substitutions are never a problem, but may require additional charges.

sides

- herbed mash - 2.95
- roasted haricot vert - 4.95
- grilled asparagus - 4.95
- spinach risotto - 4.95

lighter fare

- cafe club - sliced chicken breast, bacon, sliced tomato, arugula, aioli & fontina cheese on focaccia bread ~ 9.55
- grilled tilapia - lettuce, tomato & dill remoulade on a toasted baguette ~ 11.95
- pc** petit filet sandwich - boursin cheese, fried bermuda onion strings, lettuce & tomato on a wheat bun ~ 14.75
- grilled angus burger - cheddar cheese, lettuce, tomato, red onion & aioli sauce on a kaiser roll ~ 9.95
- sub pimiento cheese ~ 1.00

(sandwiches include choice of seasoned fries, chips or pasta salad)

- salmon salad - ginger molasses glazed salmon, mixed greens, cucumbers, mandarin oranges, snow peas, fried green tomato & thai peanut vinaigrette ~ 12.95
- cowboy beef salad - mixed greens, beef tips, green apples, blue cheese crumbles, bourbon soaked cherries, fried onion strings & balsamic vinaigrette ~ 13.95

<i>add to any dish on the menu</i>			
chicken - 4.95	beef tenderloin tips - 6.95	tuna - 6.50	shrimp or salmon - 6.95

children's menu available upon request

20% gratuity added to parties of 7 or more

www.providencecafe.com