

# CAFÉ ALCAZAR

## WINES

### HOUSE WINE

*Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel*

Glass	\$6.00	Full Carafe	\$20.00
Half Carafe	\$11.00	Bottle	\$30.00

### WHITE AND SPARKLING WINES

	GLASS	BOTTLE
Benzinger, Chardonnay	\$8.00	\$32.00
Redbreast, Riesling	\$8.00	\$32.00
Kouros, Dry White	\$8.00	\$32.00
Franciscan, Sauvignon Blanc	\$9.00	\$34.00
Canei Lambrusco, Dell' Emilia	\$8.00	\$30.00
Franciscan, Chardonnay	\$9.50	\$42.00
Cinzano Asti, Sparkling White	\$9.00	\$42.00
Lafitte, Sparkling Rosé	\$9.00	\$42.00
Clifford Bay, Sauvignon Blanc	\$8.00	\$32.00

### RED WINES

Kouros, Dry Red	\$8.00	\$32.00
Franciscan Cabernet	\$9.00	\$42.00
Franciscan, Merlot	\$9.00	\$42.00
Villa Antinori, Toscana	\$10.00	\$45.00
Franciscan Magnificat	\$15.00	\$60.00
Brunello Di Montalcino	\$15.00	\$70.00
Benzinger, Merlot	\$8.50	\$34.00
Benzinger, Cabernet	\$8.50	\$34.00
Hahn, Pinot Noir	\$8.00	\$32.00
St. Francis, Merlot	\$8.00	\$32.00
St. Francis, Cabernet	\$8.00	\$32.00



*We are proud to offer two wonderful, fruit infused apéritif wines from Provence, France:*

*Orange Colombo – premium wine with fresh citrus taste*

*RinQuinQuin – smooth and mellow, bursting with peach flavor*

*Please ask your server for more information*





## APPETIZERS

### ESCARGOT

Classically prepared with white wine, garlic butter and minced herbs.....\$10.95

### HUMMUS

Blend of garbanzo beans, tahini, garlic and lemon, served with sliced cucumbers and pita points...\$10.95

### SESAME SHRIMP

Grilled shrimp skewers served with Alcazar sesame soy dipping sauce .....\$14.95

### FRUIT AND CHEESE PLATE

Seasonal fruit and assorted cheeses .....\$12.95

with Italian meats .....\$15.95

## SOUPS

Avgolemeono (*classic Greek soup*) • Soup of the day Cup....\$4.00 Bowl....\$5.50  
Classic French Onion Bowl.....\$5.50 *Our homemade soups are prepared daily*

## SANDWICHES

### CAFÉ MELT

Sliced baked chicken breast, melted cheese, lettuce, tomato and our own creamy mustard dressing .....\$10.95

### CURRIED CHICKEN SALAD

Served with lettuce and tomato .....\$10.95

### CLASSIC CLUB

Sliced baked chicken breast, bacon, cheese, lettuce, tomato and mayonnaise.....\$10.95

### HUMMUS

Blend of garbanzo beans, tahini, garlic and lemon, & fresh veggies on whole grain bread or pita \$10.95

### TURKEY, BACON AND AVOCADO

Turkey served with lettuce, bacon, avocado, tomato and chipotle mayonnaise .....\$10.95

### HAM & SWISS

Served with lettuce, tomato, mayonnaise and mustard .....\$10.95

*Sandwiches are served on whole grain bread with homemade potato salad. Substitute croissant – 1.00*

## COMBOS

### SOUP & HALF SANDWICH

Choice of soup and any half sandwich (served on whole grain bread) .....\$10.50

### SOUP & SALAD

Choice of soup and garden salad .....\$10.50

*For the choice of French onion soup with sandwich or salad – add 2.00*

## SALADS

### GREEK SALAD

Lettuce, tomatoes, cucumbers, feta cheese, olives, Greek peppers, stuffed grape leaves .....\$11.95

### HUMMUS SALAD

Blend of garbanzo beans, tahini, garlic and lemon, served on lettuce with fresh veggies and toasted pita points .....\$10.95

### TOMATO AND AVOCADO SALAD

Fresh tomato, avocado, Frixia olive oil and herbs.....\$10.95

### CAESAR SALAD

Romaine lettuce and croutons dressed with olive oil, lemon juice and seasonings.....\$10.95

with chicken.....\$12.95

with shrimp.....\$14.95

### EAST MEETS WEST

Curried chicken salad on lettuce with fresh seasonal fruit and veggies .....\$12.95

*Salads are served with bread on request.*



## ENTRÉES

### SHRIMP SCAMPI

Sautéed fresh shrimp and mushrooms tossed in white wine, garlic, butter, romano cheese and fresh parsley over linguini .....\$15.95

### SHRIMP GIOVANNI

Fresh shrimp baked with a crisp topping of bread crumbs, sherry and romano cheese, served with linguini tossed in mushrooms, white wine, garlic and butter ..... \$14.95

### ARTICHOKES GIOVANNI

Imported artichoke hearts baked with a crisp topping of bread crumbs, sherry and romano cheese, served with linguini tossed in mushrooms, white wine, garlic and butter .....\$12.95

### PASTA ZORATOA

Asparagus, roasted red peppers, squash, onion, pesto, Asiago cheese, Alfredo sauce served with penne pasta .....\$13.95

### FRESH CATCH

Blackened or with garlic butter, served with asparagus, squash, roasted red pepper and Alcazar rice.....Market price

### GRILLED SALMON

Grilled Alaskan salmon topped with lemon caper dill sauce served with linguini .....\$16.95

### CRÊPES ALCAZAR

Two crepes filled with ricotta, cream cheese, spinach, mushrooms and onions, topped with a basil cream sauce, served with rice.....\$11.95  
 with sliced baked chicken breast .....\$13.95  
 with fresh shrimp.....\$15.95

### PANINIS ALCAZAR

Grilled and pressed freshly baked ciabatta bread stuffed in four different ways .....\$11.50  
 – **ROAST BEEF**, cheddar cheese, balsamic grilled purple onions, and horse radish aioli  
 – **HAM**, swiss cheese, pineapple, balsamic grilled purple onions and honey mustard aioli  
 – **FETA CHEESE**, cucumbers, pepperoncini, Kalamata olives and fire roasted red peppers  
 – **GRILLED ASPARAGUS**, fire roasted red peppers, grilled zucchini, balsamic grilled purple onions, feta cheese and homemade pesto

### BEAN & CHEESE BURRITO

Seasoned beans baked with cream cheese inside a tortilla, topped with homemade salsa and melted cheese .....\$10.95  
 with baked chicken breast.....\$11.95

### RICE & BEANS SUPREME

Rice topped with seasoned black beans, homemade salsa, and melted cheese.....\$10.50  
 with baked chicken breast .....\$11.50

### PIZZA DU JOUR

Our fresh toppings change daily, all on a classic crust..... Ask your server  
 Add a side salad – \$6.50

## FRIXA OLIVE OIL

*The premier extra virgin olive oil that we use here at the Café Alcazar is available for purchase. Produced by owner George Chryssaidis and his family, this exceptionally rich and pure oil cold-pressed from Koroneiki olives is imported from Frixia, Greece. It is available in three sizes. Please ask your server for more details.*

250ml – \$10, 500ml – \$15, 750ml – \$20

## DESSERTS

*Treat yourself to one of our unique and delicious sweets from the dessert menu – \$7.00*

*Prices are subject to change. All major credit cards are accepted. A 20% gratuity will be added to parties of six or more. So we may serve all our customers promptly, we cannot provide separate checks.*

*Please note: if you request some foods prepared not completely cooked, it may be a health hazard.*





# CAFÉ ALCAZAR

## BEVERAGES

### BEER

- Domestic beer –  
Yeungling, Budweiser, Bud Light .....\$5.00
- Imported beer –  
Heineken, Corona Extra, Amstel Light, Beck's Sapphire, Leffe,  
Leffe Blond, Modelo Especial, Stella Artois, Estrella Damm,  
Hoegaarden, seasonal Greek lager .....\$6.00

### BOTTLED SPARKLING OR STILL WATER

- Saratoga Sparkling - 12 oz., Saratoga Distilled - 12 oz.,  
Perrier - 11.5 oz .....\$3.75

### TEA AND COFFEE

- The Republic of Tea (*organic, natural flavored, 16.9 oz. bottle*) –  
Pomegranate Green, Ginger Peach, Passion Fruit,  
Raspberry Quince, Blackberry Sage, Acai Berry Red .....\$6.00
- Hot tea, unsweetened ice tea, Zinger ice tea .....\$3.00
- Coffee, decaf, espresso .....\$3.00

*Ask your server about our wide selection of gourmet coffees*

### FRUIT AND SOFT DRINKS

- Pepsi, Diet Pepsi, Sierra Mist, Crush, Dr. Pepper, Mountain Dew, lemonade ..\$3.00