

# DINNER MENU

## Appetizers

### **Monterey Fried Calamari**

Coated in Seasoned Cracker Mill Sweet Basil Aioli, Mango Lemon Grass Relish, Sun Dried Tomato Aioli

### **Fire Roasted Castroville Artichoke**

Marinated in Sweet Balsamic Vinegar Served with a Sun Dried Tomato Aioli

### **"The Beach" Crab Cakes**

Oriental Slaw and Sweet Chile Sauce

### **Crab Stuffed Mushrooms**

Roasted Mushroom Caps Stuffed with Lump Crab and Dusted with Parmesan Cheese

### **Baked Goat Cheese**

Soft Baked Lauren Goat Cheese and Warm Seasoned Flat Bread Served with Kalamata Olive Tapanade, Sun Dried Tomato Relish and Roasted Garlic

### **Grilled Shrimp Cocktail**

Fire Grilled Jumbo Prawns and bay Shrimp Marinated in Fresh Squeezed Lime Juice Served with Avocado and Horseradish Cocktail Sauce

### **Coconut Prawns**

Jumbo Prawns Marinated in Coconut Milk and Honey Battered and Fired with Shredded Coconut Served on a Bed of Mixed Greens, Sliced Roma Tomato and an Orange Remoulade Dipping Sauce

### **Bacon Wrapped Lobster**

Fresh Rock Lobster Meat Wrapped in Apple Wood Smoked Bacon Pan Seared and Topped with Lemon-Lime Butter

### **Cafe Beach Sampler**

Monterey Fried Calamari, Fire Roasted Artichokes and Mini Crab Cakes Smoked Jalapeno Salsa, Creamy Basil Aioli and Mango Lemon Grass Relish

## Soup & Organic Greens

### **Monterey Bay Clam Chowder or Soup of the Day Carmel Valley Organic Greens**

Choice of Blue Cheese, Ranch, 1000 Island or House Vinaigrette

### **Monterey Salad**

Baby Spinach, Granny Smith Apples, Glazed Walnuts and Raspberry Vinaigrette

**Cafe Beach Caesar**

Hearts of Romaine with Parmesan Cheese, Anchovy Fillets & Seasoned Croutons Grilled Chick Breast, Lump Crab Meat, or Bay Shrimp may be Added

**BLTA Salad**

Iceberg Lettuce wedge with Tomato, Sliced Avocado Apple Wood Smoked Bacon and Garlic Croutons

**California Sunset Salad**

Baby Spinach with Hard Boiled Egg, Sweet Maui Onions Fresh Mozzarella Cheese, Craisins and Mandarins

**Spinach Salad**

Iceberg Lettuce wedge with Tomato, Sliced Avocado Heirloom Tomatoes, Sweet Bell Peppers Rock Crab Meat, Sunflower Seeds and Pecorino Cheese

**Pomegranate Ahi Tuna Salad**

Baby Greens tossed in Sweet Pomegranate Dressing topped with Marinated Sashimi Tuna

Entrees

**Fresh Monterey Sand Dabs**

Lightly Coated with Seasoned Cracker Mill Served with Lemon-Caper Beurre Blanc

**Cafe Beach Tuna**

Char Broiled Tuna with a Pink Peppercorn Port Reduction

**Snap Crackle Salmon**

Fresh Filet of Salmon Rolled in a Light and Crunchy Coating Topped with a Champagne-Raspberry Sauce

**Pistachio Crusted Halibut**

Marinated in Thai Curry-Coconut Milk Served with Orange-Passion Fruit Sauce

**Parmesan Sea Bass**

Oven Roasted Sea Bass Crusted with Parmesan Cheese Fresh Basil and Seasoned Bread Crumbs

**Caribbean Breast of Chicken**

Marinated in Lime Juice, Garlic, Cilantro and "Jerk" Seasoning served with Rum-Laced Fruit Salsa

**Scallopini of Pork Reisling**

Sauteed with Bermuda Onions, Pine Nuts and Riesling Raisins in a Hunters Sauce over Garlic Mashed Potato

**New York Steak**

USDA Choice with Wild Mushroom Sauce served with Garlic Mashed Potato

**Beef Tenderloin**

8 oz Hand Carved Filet Mignon topped with Boursin Cheese

**Lamb Chops**

Double Cut New Zealand Lamb Chops with Rosemary Scented Au Jus

**Vegetable Primavera**

Sauteed Vegetables & Portabello Mushrooms with a Sun Dried tomato Sauce over Penne Pasta

**Cioppino**

Assorted Fresh Seasonal Fish and Shell Fish in a Cioppino Sauce served with Semolina Linguine

**Crab Pasta**

Sauteed Lump Crab Meat with Tomato, Spinach, Pine Nuts, Mushrooms and Garlic Served over Angel Hair Pasta with a White Wine & Lemon-Caper Butter Cream Sauce

**Point Lobos Pasta**

Sauteed Chicken, Sweet Italian Sausage, roasted Bell Pepper, Garlic and Basil Served over Penne Pasta with a light Marinara Sauce