

# THE CAFE de PARIS

## ~ APPETIZERS ~

### ~ Starters & Small Plates ~

#### CALAMARI

Lightly battered, flash fried & Tossed in a sweet & spicy sauce w/ side of dip sauce 12.50

#### CAFÉ BRUSCHETTA

Fresh baked foccacia with marinated plum tomatoes, our signature three cheese blend & drizzled balsamic 11.00

#### POT STICKERS

Pork filled dumplings, pan seared & basted In a sweet & spicy sauce 12.50

#### BANG BANG CAULIFLOWER

Lightly breaded, served with our spicy "Bang Bang" sauce 11.00

#### MUSSELS

Sauteed in white wine, garlic, tomatoes & scallions with toast points 13.00

#### BANG BANG SHRIMP

Lightly coated shrimp tossed in spicy creamy Thai chili & Sriracha sauce w/ seaweed salad & coconut 14.00

#### WING DINGS

Served w/ sweet & sour sauce 11.00

#### SHRIMP SCAMPI

Served with garlic toast 14.50

#### JUMBO CHICKEN TENDERLOINS

w/ honey mustard dipping sauce 12.00

#### THE CAFÉ SAMPLER (shareable)

Bang Bang shrimp, calamari, Bang , Bang cauliflower, bruschetta, & pot stickers, sweet and spicy sauce 22.50

## ~ PIZZAS ~

#### CHEESE PIZZA 13.00

Traditional thin crust

#### CAESAR SALAD PIZZA 15.50

Cheddar & Caesar baked crust topped w/chilled salad of parmesan, romaine and creamy Caesar dressing

#### PEPPERONI PIZZA 14.50

#### HONEY MUSTARD 15.50

Chicken, honey mustard sauce, cheddar cheese

## ~ SOUPS & SANDWICHES ~

#### FRENCH ONION SOUP

Slowly cooked hand cut onions in a beef base, topped w/ mozzarella cheese, Swiss cheese and a homemade seasoned crouton  
6.50 cup 8.50 bowl

#### CLAM CHOWDER

Tender clams, diced onions and potatoes in a creamy broth  
6.50 cup 8.50 bowl

#### CRISPY ASIAN CHICKEN SANDWICH

With Asian slaw & teriyaki sauce, served on a brioche roll 14.50

#### OUR CAFÉ BURGER

Angus grade beef, charbroiled and served with lettuce and tomato on a brioche roll 13.50

Add choice of cheese 1.00

American  
Swiss

Cheddar

Mozzarella  
Gorgonzola

#### GRILLED CHICKEN SANDWICH

Grilled chicken, BBQ Ranch, caramelized onions, fire roasted tomatoes & Swiss cheese served on a baguette 14.00

#### FISH TACOS

Soft heated tortillas with fried schrod, homemade mango salsa, crunchy slaw, drizzled with creamy herb lime sauce 15.50

Sandwiches served w/ French fries or mixed greens  
(substitute sweet potato fries for \$1.00)

## ~ MAIN ENTREES ~

### HADDOCK PARISIENNE

Broiled with white wine, lemon and seasoned homemade Parisienne crumbs 21.00

### BAKED STUFFED HADDOCK

topped w/ crabmeat based homemade Ritz & sherry crumbs 22.00

### CEDAR PLANK SALMON

Signature item, topped with an orange ginger glaze 22.50

### TENDERLOIN STEAK TIPS

Grilled in our house marinade 25.50

### FISH'N CHIPS

Battered schrod, fried served w/ French fries & coleslaw 19.50

### PETIT FILET

7 ounce tenderloin steak, grilled and served w/ béarnaise sauce 29.00

*Above main entrees served w/ vegetable of the day & your choice of :  
penne marinara, potato of the day or rice of day*

## ~ PASTAS ~

### CHICKEN MARSALA

Chicken breasts sautéed in mushrooms, garlic, shallots & Marsala wine over linguini 19.50

### CHICKEN PARMESAN

Breaded in Italian breadcrumbs, pan fried, topped w/ mozzarella & marinara, served over linguini 18.50

### SHRIMP SCAMPI

Sautéed in garlic, scallions, wine, herbs, lemon butter & diced tomatoes w/garlic toasts over linguini 21.50

### PENNE, CHICKEN & BROCCOLI

Fire roasted chicken, broccoli & penne pasta tossed w/either an Alfredo or lemon wine sauce 18.00

*Add a house salad for 4.00 or small Caesar salad for 5.00*

## ~ ENTRÉE SALADS ~

*(Please specify if you want your dressing on the side)*

### CHOPPED SALAD

Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon tossed with BBQ Ranch sauce 13.50

### WEDGE SALAD

Iceberg wedge, hot crisp apple wood bacon pieces, diced tomatoes, creamy bleu cheese dressing, scallions, crumbled gorgonzola & a touch of balsamic glaze 13.50

### CAESAR SALAD

Romaine, homemade croutons, Parmesan, creamy Caesar dressing 12.00

### SALAD SIDEKICKS ~ ADDITIONAL TOPPINGS

GRILLED CHICKEN 5.00

GRILLED SHRIMP 8.00

GRILLED SALMON 9.00

MARINATED GRILLED BEEF TIPS 11.00





# COMMON MARKET DRINK LIST

## Cocktail Specials

### *Pomegranate Cosmopolitan*

*Ketel One Citroen Vodka, Cointreau, pomegranate juice, fresh lime and pomegranate seeds*

### *Caramel Orchard*

*Smirnoff Apple Vodka, Sour Apple DeKuyper, Butterscotch Schnapps, homestyle apple cider and sweet caramel rim*

### *Pumpkin Spice Martini*

*Crop Organic Spiced Pumpkin Vodka, Stoli Vanil and Baileys Irish Cream topped with a cinnamon sprinkle*

### *Fall Aperol Spritz*

*Aperol, Chambord, Prosecco and splash of Sierra Mist*

### *PB & J with a Twist*

*Screwball Peanut Butter Whiskey, fresh cranberry juice, homemade simple syrup and peanut butter cup garnish*

### *Autumn Sangria*

*Smirnoff Apple Vodka, Korbel Brandy, Guenoc Pinot Noir & homemade cinnamon simple syrup, infused with Granny Smith apples and garnished with a cinnamon stick*

### *Pomegranate Ginger Mocktail*

*Pomegranate juice, ginger beer, sparkling water & fresh squeezed lime, garnished with mint & pomegranate seeds*

## Wines by the Glass

### **White, Blush & Sparkling Wines**

*White Blend, Conundrum White*

*Pinot Grigio, Ecco Domani*

*Pinot Grigio, Santa Margherita*

*Chardonnay, Josh Cellars*

*Chardonnay, Kendall Jackson VR*

*Chardonnay, William Hill*

*Chardonnay, Sonoma-Cutrer*

*Sauvignon Blanc, The Crossings*

*Sauvignon Blanc, Oyster Bay*

*Reisling, Dr. Loosen Bros.*

*Rosé, Fleur de Mer*

*White Zinfandel, Beringer*

*LaMarca Prosecco*



### **Red Wines**

*Red Blend, Conundrum Red*

*Red Blend, Apothic*

*Chianti Classico, Coltibuono*

*Pinot Noir, Angeline*

*Pinot Noir, Guenoc*

*Pinot Noir, MacMurray Ranch*

*Malbec, Paqual Toso*

*Merlot, Fetzer Vineyards*

*Cabernet Sauvignon, Hess Select*

*Cabernet Sauvignon, Josh Cellars*

*Cabernet Sauvignon, Liberty School*

## Beers / Seltzers

### **Craft Beers:**

*Widowmaker Blue Comet IPA/ Mast Landing Neon Sails IPA/ Lone Pine Pumpkin Party Pumpkin Ale*

### **Domestic / Import Beers:**

*Budweiser / Bud Light / Coors Light/ Miller Lite /Magners/ Mich Ultra / Heineken / Heineken Light / Stella Artois/ Corona/ Extra / Corona Light / Amstel Light / Sam Adams Boston/ Sam Adams Seasonal / Allagash White/ Guinness / Lagunitas IPA / Sierra Nevada IPA/ Stella Artois / Modello Redbridge (gluten free)*

### **Non alcoholic:**

*Bud Zero/ Athletic Brewing Co.s Run Wild IPA / Heineken 00 / Beck's*

### **Seltzers:**

*Bud Lite Seltzers / High Noon Pineapple or Watermelon*

***\* Full Spirits Available \****