

Miss Addie's Café and Pub

Dinner Menu

Appetizers

Steamed Mussels - A dozen New Zealand green shelled mussels steamed in white wine, butter, and garlic. \$12.95

Southwestern Egg Rolls - Egg rolls stuffed with seasoned chicken & black beans served on a bed of julienne vegetables with a creamy southwestern sauce. \$6.95

Escargot - Escargot lightly sautéed with garlic and tomato, finished with a burgundy wine. \$6.95

Blue Crab Cakes - Finished with a cream lobster sauce and served atop wine poached julienne vegetables. \$10.50

Shrimp Provençal - The chef will prepare a smaller version of the entrée. \$9.25

Swedish Meatballs - Zesty beef & pork with green onions, & bell peppers; smothered with a spicy sour cream sauce. \$5.95

Stuffed Mushrooms – Mushrooms stuffed with Italian sausage, Parmesan & mozzarella cheeses. \$6.95

Soup and Salads

All large salads are served with crackers and sweet bread.

Dressings: Poppyseed, Ranch, Bleu Cheese, Greek Vinaigrette, Fat Free Honey Mustard

Soup du Jour or Tortilla Soup Cup \$3.50 Bowl \$4.95

Addie's Salad - Baby greens with mandarin oranges, sugared pecans, red onion, and poppyseed dressing. \$4.75 Smaller portion with entrée \$1.00 Add chicken breast for \$2.00

Traditional Caesar Salad - Tender romaine hearts tossed with Parmesan cheese & homemade croutons in a classic Caesar dressing. \$5.95 Smaller portion with entrée \$1.95 Add chicken breast for \$2.00 Add shrimp for \$4.95

Oriental Chicken Salad - Toasted almonds, julienne vegetables, baby corn, mandarin oranges, & crispy Chinese noodles on a bed of mixed greens, topped with a breast of chicken, and served with Oriental dressing. \$7.95

Chef Salad - Mixed Greens with ham, cheddar cheese, tomato and hard-boiled egg. \$7.95

Club Salad - Mixed Greens topped with turkey, jack cheese, bacon, tomato, and red onion. \$7.95

Greek Salad - Mixed greens, feta cheese, ham, rotini pasta, black olives, green pepper, red onion, and tomato. \$7.95

Pasta Entrees

All pasta entrees are served with your choice of a house salad or a cup of soup. Our chef chooses the pasta nightly.

Eggplant Parmesan – Chef's choice pasta tossed in a zesty marinara sauce topped with baked eggplant. \$8.95

Chicken Alfredo – Chef's choice pasta with a roasted breast of chicken in a Parmesan cream sauce. \$11.95

Marinara Primavera – Chef's choice pasta served in a zesty marinara sauce with sautéed fresh vegetables. \$8.50

Seafood Pasta – New Zealand green shelled mussels, sea scallops and shrimp in white wine, butter and garlic. \$16.95

Chicken Entrees

All chicken entrees are served with your choice of a house salad or a cup of soup.

Addie's Chicken – Breast of chicken served with a roasted onion cognac cream sauce, accompanied by Miss Addie's potatoes & vegetable. \$12.95

Pan Seared Escalloped Chicken – Lightly breaded chicken breast finished with a wild mushroom cream sauce, with Miss Addie's potatoes and fresh vegetable. \$12.95

Pesto Chicken* – Chicken breast crusted with basil pesto, and served atop a bed of pasta tossed with garlic, basil, & tomato sauce. \$14.95

Chicken Scampi* - A pan seared chicken breast, accompanied by a generous portion of shrimp scampi. \$14.95

* these entrees feature a bold garlic flavor.

Beef Entrees

All beef entrees are served with Miss Addie's potatoes and fresh vegetables. The chef can not guarantee the tenderness of beef ordered past medium well. Sauces include Diane, Addie's, Jack Daniels, Burgundy and Herb Butter.

Tenderloin – Whole roasted 8 oz. beef tenderloin with your choice of sauce. \$24.95

Filet - 8 oz filet of beef finished with your choice of sauce. \$26.95

Strip - Choice 10 oz. New York Strip served with you choice of sauce. \$24.50

Pork and Duck Entrees

All Pork & Duck entrees are served with Miss Addie's potatoes, fresh vegetable & your choice of a house salad or a cup of soup.

Addie's Pork Tenderloin - Center cut 8 oz. boneless pork loin served with a cognac cream deglazed onion sauce. \$12.95

Smoked Pork Tenderloin - Tender juicy pork tenderloin, with a light smoked apple barbeque sauce \$13.95

Duck Diane - Roasted duck breast served medium rare with caramelized onions simmered

in a veal au jus and brandy. \$15.95

Seafood Entrees

All seafood entrees are served with your choice of a house salad or a cup of soup.

Potato Crusted Salmon - Served on a bed of julienne vegetables and finished with a lobster cream sauce. \$14.95

Stuffed Tilapia - Filet of Tilapia stuffed with a crabmeat dressing, served on a bed of julienne vegetables & finished with a cream lobster sauce. \$16.50

Shrimp Provençal - Jumbo shrimp sautéed with garlic, olives, fresh tomatoes, & herbs in a white wine butter sauce. \$17.95

Scallops - Large sea scallops sautéed with a white wine lemon butter sauce with a touch of cream and a hint of garlic. \$16.95