

Pascal's Café & Grill

www.pascalscafe.com

*Just for your pleasure we have put this menu together
Let your curiosity guide you.
Share dishes or savor them as your own.
Please No Substitution.
Sincerely, *Lisa and Pascal Hurtebize**

*Vegetarian Dishes are marked with **

Appetizers and Tapas

<i>*Crusty Baguette served with E.V Olive Oil and Aged Balsamic Vinegar</i>	4~
<i>Chilled Avocado Soup and Crispy shrimp with Fresh Garden salsa</i>	5~
<i>Northern Italy Brushetta with Chicken and light Roasted Garlic herb Vinaigrette</i>	6~
<i>Pan Seared Fresh Duck Foie Gras with a fresh Blueberry and Port Wine Reduction</i>	16~
<i>*Fried Sweet Vidalia onion Rings with Spicy Remoulade</i>	5~
<i>Grilled Fresh Jumbo Sea Scallops with Fire Roasted Red Pepper Coulis</i>	12~
<i>Grilled Jumbo Shrimp cocktail with a Parisian cognac cocktail Sauce</i>	9~
<i>Blue Lump Crab Cakes with Housemade Tomato Preserve and lemon Beurre Blanc</i>	13~
<i>*Chilled Iceberg lettuce Wedge with Homemade Creamy Gorgonzola Dressing and smoked Bacon</i>	6~
<i>*Romaine Salad, Toasted Nuts, Gorgonzola and Sweet Vidalia onion Vinaigrette</i>	6~

Large Plates

<i>Scaloppini of Chicken a la Picatta with lemon, chardonnay capers Sauce</i>	15~
<i>Oven roasted stuffed Chicken breast with tome de Savoie cheese, portabellas, asparagus and light roasted garlic jus</i>	17~
<i>Seared Canadian Duck Breast with Shallots and Green peppercorn Sauce with Fried Potato cake</i>	18~
<i>Sautéed Smoked Bacon and Chicken on Creamy Southern Grits and Vine ripe Tomato with Basil</i>	14~
<i>Stuffed Veal and Sage Raviolis with a Creamy Tomato Pesto and Cilantro Oil</i>	15~

<i>Pistachio Crusted Fresh Tilapia with Pleurotte Mushroom, Champagne Butter and fresh herbs</i>	18~
<i>Pan seared sashimi Grade Tuna with soy Wasabi and Miso Ginger Sauce and Sesame oil cucumber salad</i>	23~
<i>Grilled Fresh Mahi filet Seasoned with Smoked Sea Salt, and Fresh Maine Lobster Cream</i>	20~
<i>Slow Roasted Pork Osso Bucco with a vine ripe tomato and sweet onion sauce</i>	17~
<i>Seared Filet Mignon of Angus Beef Topped with Fresh foie Gras and Au Poivre Cognac Sauce</i>	27 ~