

Café at Adele's

Appetizers

Sweet Sweet Onion Rings Onions hand cut, beer battered, deep fried and served with Dipping Sauces	8.95	Maryland Lump Crab Cake Served with Saffron or Lemon Caper Sauce	13.95
Hummus A family recipe of Garbanzos, Roast Red Pepper and Eggplant over Sautéed Spinach topped with Yogurt. Served with Lavash Crackers	9.95	Dungeness Crab Infused Tater Tots Winnemucca potatoes infused with fresh Dungeness Crab served with three Dipping Sauces	9.00 14.00
Nachos Veranda topped with fresh Jalapenos, Green Onions, Tomatoes, Cilantro, Melted Cheese, Guacamole and Sour Cream	8.95	Sweet Thai Chili Prawn Prawn and Shrimp in a Spicy Sweet Thai Chili Sauce and garnished with fresh Chilies and Cilantro	13.95
Baked Brie Danish Blue Brie with Fresh Fruit and Focaccia	14.95	Barbecued Cajun Shrimp Prawn and Shrimp in a Spicy Cajun-Style Barbecue Sauce	13.95
Baked Goat Cheese French Chevre baked over sautéed Spinach drizzled with Olive Oil then finished with Pine Nuts and Zahtar and served with Lavash Crackers	9.95	Ahi Tartare Finely chopped Ahi marinated with a Salsa of Mango, Jalapeno, Roma Tomatoes and Avocado drizzled with a Mango Chili Oil Sashimi Traditional or Seared	13.95
Deconstructed Pork & Beans House cured Pork Belly grilled and glazed with a Root Beer-infused BBQ Sauce	9.95	Sashimi Adele's Style Coated with Cajun Spices and seared in a hot iron skillet or traditional raw	15.95
Carpaccio Thinly sliced Filet with a Basil Olive Oil, Pine Nuts, Parmesan and Oven Roasted Tomato	14.95	Escargots En Casserole Baked with your choice of: ☞ Herbed Garlic Butter 11.95 ☞ Gorgonzola or Goat Cheese 13.95 ☞ House Special – Gorgonzola, Apples, Sundried Cranberries, Grapes with Butter and Garlic 14.95	
House Smoked Salmon Honey cured, slow smoked with Cracked Pepper, Dill and essence of Citrus. Served with Crème Fresh	13.95		
Antipasti Plate Artisan Cured Meats and Cheeses with today's selection of crudements and toasted Ciabatta Bread		14.95	

Spoons

Falafel Charlie's traditional family Falafel recipe served on layer of Roasted Red Pepper Eggplant Hummus, topped with a Lemon Garlic Olive Oil Vinaigrette and finished with Yogurt-enhanced Tahini Sauce	6.95 11.95
Seared Ahi Served on a Wakame Salad with Sherry Wine Vinegar Syrup, Ginger and Wasabi	8.95 14.95
House Smoked Salmon Served on Ciabatta toast points with Crème Friache, Capers and Fresh Dill	8.95 14.95

Oysters & Clams

Freshly-Shucked Oysters On The Half Shell	Market Price
Oysters Rockefeller With Spinach, Bacon and Shallots Perfumed with Pernod and baked with Cheese	17.95
Oysters Casino Baked with Garlic, Herbs, Bacon and Butter topped with Parmesan	17.95
Charlie's Barbecued Oysters A zesty Barbecue Sauce topped with Broiled Pork Belly	17.95
Oysters Combination (6 any style)	18.95
Steamed Clams with a Garlic Bordelaise	
Small Bucket	10.95
Large Bucket	15.95