

# Café at Adele's Dinner Menu

*Our dinners include your choice of seasonal vegetables,  
house rice pilaf or garlic whipped mashed potatoes.*

## Dinner Salads

<b>Tossed Green Salad 3.95</b> with house dressing	<b>Spinach Salad 5.95</b> with honey and fruited brandy vinaigrette with egg, bacon and mushrooms	<b>Caesar Salad 5.95</b>	<b>Baby Green Salad 5.95</b> Field greens with fresh batons of apple, sliced strawberries and goat cheese. Served with a Cabernet vinaigrette
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## Soup of the Day

**Half Bowl 3.50**  
**Full Bowl 7.00**

## Baked French

**Onion Soup**  
**8.50**

## Seafood Soup

**Half Bowl 4.50**  
**Full Bowl 9.00**

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## From the Broiler/Cast Iron Skillet Steaks and Chops

**New York Steak 26.00**  
With a drizzle of Cabernet Demi-Glace  
and topped with Maitre-D' Butter.

**New York Steak and  
Scampi-Style Prawns 40.00**  
Broiled and accompanied by large Gulf  
Prawns and Gulf Shrimp with a Scampi-style  
Garlic Butter Sauce and Demi-Glace and  
finished with Bacon.

**Cracked N.Y. Pepper Steak 28.00**  
With Mushrooms, Demi-Glace and  
flambéed with Cognac and a touch of Cream.

**Western Veal Chop 26.00**  
Free-range, not formula fed, broiled  
and topped with a light, Dry Marsala-infused  
Demi-Glace and a nest of lightly floured  
onion rings.

**Pork Porterhouse 21.00**  
The King of Pork Steak lightly coated  
with light Black Peppercorns, broiled  
and topped with a Black Peppercorn,  
Brandy Butter Sauce. Topped with a  
nest of lightly floured onion rings and  
served with a side of our House Apple Sauce.

**Filet Mignon "Adele" 32.00**  
Filet, nestled on pan-fried Sweet Onions  
topped with a Compote of Basil, Gorgonzola  
and topped with Tomato Confit.

**Filet Mignon, Bacon-Wrapped 31.00**  
With a drizzle of Cabernet Demi-Glace  
and topped with Maitre-D' Butter.

**Stuffed Filet "Etouffee" 43.00**  
Stuffed with Lobster, Gulf Shrimp  
and smothered with Etouffee Sauce of  
Onions, Garlic, Spicy Peppers, Crab,  
Shrimp, and crowned with a fried  
Oyster and chopped Bacon.

## The Braiser & Fun Stuff

**Beef Short Ribs 18.00**  
Braised with Sweet Onions, Carrots and  
Garlic in a Cabernet Demi-Glace.  
Carved and served off the bone.

**Lamb Shank 21.00**  
Lightly seasoned with Jamaican Jerk  
Spices topped with a Sweet and Sour  
Jamaican Relish, slowly roasted with  
Garlic, Cream Sherry Wine and served  
with White Beans and Seasonal  
Vegetables.

**Oso Bucco 26.00**  
Free-range, Western Veal Shank s  
low-roasted with Dry Marsala, shaved  
Garlic, Sweet Peppers and Onions and  
Mushrooms served with Seasonal  
Vegetables and Gemelli Pasta topped  
with Asiago and Parmesan Cheese.

**Chicken Fried Steak 18.00**  
Topped with Mississippi-style, Pan Milk Gravy,  
enhanced with sautéed Chicken-Apple Sausage  
and Sage with just a bam! of Chili Sauce.

**Mississippi Pork Chop 22.00**  
Lightly breaded and pounded thin, pan-fried  
and smothered with a semi-spicy Pork Belly  
and Pan Milk Gravy.

**Medallions of Filet Diane 27.00**  
Charlie's rendition of this classic Delmonico  
Dish with Garlic, Dijon Mustard,  
Mushrooms, Spanish Brandy, Currants  
and Worcestershire Sauce.

## Duck

*Proudly serving duck from Sonoma, California*

- Duck Two Ways** **25.00**  
Split Duck with the leg and thigh slow roasted to a fall-off-the-bone consistency and the breast broiled to your liking, topped with your choice of these two wonderful sauces:
- ☞ *Caramelized Seville Orange and Brandy Sauce* with Sun-Dried Cranberries
  - ☞ *Persian Sauce* is a delectable combination of Cassis, Cranberry and Balsamic Vinegar with Sun-Dried and Pine Nuts

**Duck Confit** **23.00**  
Slow roasted leg and thigh with White Beans, Pork Belly, Sausage, Mushrooms baked to a succulent, rich texture. The perfect Winter Duck Dish.

**Pomegranate Breast** **23.00**  
Grilled with Mediterranean Sumac and served on a sauce of Pomegranate, Blackberry and Brandy then finished with Pine Nuts.

**Dijon Breast** **23.00**  
Grilled with a light Brandy Dijon Sauce with elements of fresh Rosemary, Toasted Garlic, San Marzano Tomato Puree.

## Natural Lamb Specialties

*We serve Nevada lamb whenever possible*

**Garlic-Crusted Chops** **33.00**  
Prepared with a generous rub of Garlic and Rosemary accompanies with chopped Caramelized Garlic Cloves.

**Blackberry Rack** **33.00**  
Half Rack of Lamb broiled and served with a Blackberry, Cabernet and Cassis Reduction finished with Gorgonzola Cheese and Caramelized Pecans.

**Savory Chops** **33.00**  
A medley of fresh Rosemary, Garlic, Sea Salt and Mint served with a Red Wine, Mustard Seed and San Marzano Tomato Puree and enriched with Butter. Inspired by our trip to Seville, Spain.

### Schnitzel Style Piccata Specialties

Lightly encrusted with Panko Bread Crumbs, pan-fried and finished with a Lemon Butter Caper Sauce.

<b>Veal</b>	<b>23.00</b>
<b>Pork</b>	<b>17.00</b>
<b>Chicken</b>	<b>17.00</b>

## All Natural Veal

**Veal Marsala Scaloppini** **22.00**  
Sautéed with Mushrooms, Onions, Dry Marsala Wine and topped with Parmesan Cheese.

- Veal Sweetbreads (Your Choice)** **23.00**
- ☞ **Sautéed** – Mushrooms, Onions and Herbs flambéed with Sherry, White Wine and Cream Broiled – Sliced, in a Rich Cabernet Sauvignon and Cassis Demi-Glace.
  - ☞ **Argentina** – Lightly floured and sautéed in a White Wine, Lemon, Rosemary and Butter Sauce with Garlic and crumbled Bacon.

**Veal and Prawn Piccata** **27.00**  
Medallions of Tenderloin and Prawns sautéed with Lemon, Capers and White Wine plus a touch of Garlic.

**Veal and Prawn Marsala** **27.00**  
Medallions of Tenderloin and Prawns sautéed with Mushrooms, Onions, Dry Marsala Wine, Parmesan Cheese and Pine Nuts.

**Veal and Crab** **27.00**  
Medallions of Tenderloin seared and topped with Cram Legs in a Lemon Butter Caper Sauce and finished with Hollandaise.

## Seafood Specialties

**Scalone Sautéed 20.00**

Abalone-Scallop Patty sautéed in a Wine, Lemon, Caper Sauce.

**Seafood Jambalaya 24.00**

Shrimp, Prawn, Shellfish, Andouille Sausage and Ham with a zesty, Tomato-Pepper Sauce on a bed of Adele's Rice.

**Cajun Barbecue Shrimp 24.00**

Spiced Cajun Seasonings Sautéed with Peppers, Garlic and Onions to make a Spicy Cajun BBQ.

**Prawns Scampi Style 24.00**

Sautéed with Garlic, Mushrooms, Herbs Wine and a touch of Lemon.

**Oysters Southern Fried 21.00**

Lightly breaded, pan-fried and served with three Dipping Sauces.

- ☞ Sweet Corn Relish
- ☞ Romolade
- ☞ Creole-style Roasted Red Pepper Rouille

**Oysters Sautéed 21.00**

Lightly floured and dipped in an Egg Wash, sautéed in a Lemon, Wine, Herb Sauce with Capers.

**Maryland Blue Crab Cakes 23.00**

Lightly seasoned and pan-fried, served with your choice of Saffron Sauce or Lemon and Caper Sauce.

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### Pasta

Served with your choice of Linguine, Gemelli or Angel Hair Pasta

**Pasta Carbonara...Charlie's Way 19.00**

Pancetta Sausage and Prosciutto with Mushrooms and Onions tossed with Parmesan and Egg.

**Italian Sausage 20.00**

Sausage, Sweet Peppers and Mushrooms in a light Tomato Herb Sauce with fresh grated Cheese.

**Crab Supreme 24.00**

Sautéed with Mushrooms, Scallions, Dry Wine and enriched with Butter.

**Fruits of the Sea 26.00**

A medley of flambéed Shrimp and Shellfish in a Dry Wine, Saffron, Tarragon Sauce crowned with a Prawn and Lobster Chunk.

**Pasta Portofino 26.00**

A medley of flambéed Shrimp and Shellfish with Wine, a dash of Red Pepper and a touch of Anchovy, crowned with a Prawn and Lobster Chunk and sprinkled with Parmesan Cheese.

### Organic Chicken

**Fried Half Chicken 18.00**

**My Mom's Style**

Panco encrusted with my Mom's Secret Spice Blend, Golden Fried Savory and Sweet. Served with a side of your choice

- ☞ Maple Syrup
- ☞ Honey

**Garlic Mint 18.00**

Chicken Breast baked with a crust of Middle Eastern Sumac, Garlic and fresh Mint served with a tangy Yogurt Sauce.

**Orange Saffron 19.00**

Baked Breast perfumed with Saffron, Seville Orange Marmalade and Spanish Brandy, finished with a dusting of fresh Tarragon and Pine Nuts.

**Curry 18.00**

Mild Madras Curry topped with Peanuts, coconut, Banana and Strawberries with Rice.

**Stuffed Breast 24.00**

- ☞ Avocado Style – Stuffed with Avocado, Tomato and Cheese and baked and topped with a light Mustard Dill Sauce
- ☞ Goat Cheese – Goat Cheese and Pine Nuts baked and finished with a Jalapeno-Cilantro Sauce

## Burgers & Sandwiches

*Served dry (unless otherwise indicated) with choice of French Fries, Potato Wedges, sliced Tomato with Onions, Pea Salad, or a Small Tossed Green Salad*

<b>Hamburger</b>	<b>9.95</b>
Add Cheese – Swiss, Sharp Cheddar or Bleu	<b>1.50</b>
Add Bacon	<b>1.00</b>
<b>Open-Faced Short Rib Sandwich</b>	<b>10.95</b>
Sliced, boneless Short Rib, baked with Horseradish Cream, Provolone Cheese on a House-made Traditional Soda Biscuit.	
<b>Charlie's Chubby Chuck</b>	<b>12.95</b>
Pan-Fried Ground Chuck with grilled Onions, Chilies, Pork Belly, Avocado Sharp Cheddar.	
<b>Pork Belly</b>	<b>12.95</b>
Ground Chuck, grilled Pork Belly and fried Egg topped with Sharp Cheddar.	
<b>Roasted Pepper</b>	<b>12.95</b>
Roasted Red and Pasilla Peppers with Jalapenos, grilled Onions and a medley of White Cheddar, Jack and Provolone Cheese.	
<b>Nevada Lamburger</b>	<b>12.95</b>
Fresh Ground Lamb, grilled Onions on a Dutch Crunch Roll with Jamaican Relish.	
∞ Add Goat Cheese	<b>1.50</b>
<b>Chicken Cordon Bleu</b>	<b>12.95</b>
Panko encrusted and pan sautéed, topped with Swiss Cheese, Maple Cured Ham, Crisp Bacon, Lettuce, Tomato with Buttermilk Ranch dressing.	
<b>Open-Faced New York Steak Sandwich</b>	<b>15.95</b>
Grilled and served open-faced on a Basil, Garlic, Sourdough topped with Demi-Glace and grilled Onions.	
<b>Salmon Burger</b>	<b>13.95</b>
Fresh Salmon, hand-chopped with a light touch of Jamaican Jerk Seasoning, Garlic, Shallots and a Jamaican Sweet and Sour Relish, grilled and topped with Sautéed Red Onions, Provolone and Crispy Bacon Strips. Served with your choice of Whole Wheat Bun or Focaccia Bread.	
<b>Peppered Ahi Burger</b>	<b>14.95</b>
Ahi Filet topped with Roasted Red Peppers, Pasilla Chilies and grilled Onions served on your choice of Whole Wheat Bun or Focaccia Bread.	
<b>Seattle Club</b>	<b>16.95</b>
Ahi Filet with Dungeness Crab and Bay Shrimp Salad, Avocado, Tomato and Sprouts served on Focaccia Bread.	

## Finger Foods

**Falafel Wrap –**  
**A Lebanese Tradition 11.95**  
A cake made of Garbanzo Beans, Garlic and Onions served with a Fattoush Salad.

**Tacos –Adele's Style**  
House made Corn Tortillas served with Cilantro, Garlic and Scallions on a Lime marinated Red Cabbage Slaw, topped with Queso Fresco, Avocado, Jalapeno and Dan's Sour Cream Baja Sauce.  
Served with a Black Bean Salad

- ∞ Grilled Fish of the Day **13.95**
- ∞ Broiled Chicken **12.95**
- ∞ Broiled Steak **13.95**

**Charlie's Signature Chili Relleno 9.95**  
Lightly encrusted in a Panko Bread Crumb crust stuffed with Jack Cheese, Oregon Bay Shrimp, Cilantro and Scallions, lightly pan-fried, topped with a Fire-Roasted Green Chili Sauce and served with a Southwestern Black Bean and Corn Salad.

## Sides

<b>Sherry Sautéed Mushrooms</b>	<b>6.95</b>
<b>Creamed Spinach Au Gratin</b>	<b>5.95</b>
<b>Grilled Asparagus</b>	<b>6.95</b>
<b>Garlic Whipped Potatoes</b>	<b>3.95</b>
<b>Rice Pilaf</b>	<b>3.95</b>
<b>Potato Wedges</b>	<b>3.95</b>
<b>Gemelli and Cheese</b>	<b>6.95</b>
Adele's version of Mac and Cheese with Gemelli Pasta and our Five Cheese Blend.	
<b>Marinated Olives</b>	<b>4.95</b>
<b>Roasted Mixed Nuts</b>	<b>1.95</b>

*All products are Open-Range, Organic and Humanly Raised as available*