

Café at Adele's Lunch Menu

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 Half Order (five) 9.00 Full Order (nine) 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 Half Order (five) 6.95 Full Order (nine) 11.95	
Seared Ahi Served on a Wakame Salad with Sherry Wine Vinegar Syrup, Ginger and Wasabi Half Order (five) 8.95 Full Order (nine) 14.95	
House Smoked Salmon Served on Ciabatta toast points with Crème Fraiche, Capers and Fresh Dill Half Order (five) 8.95 Full Order (nine) 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	

Pizzas

For many years Karen and I have thought Northern Nevada, especially our area, lacked the type of pizzas we enjoy. Our dough recipe ingredients are inspired from our visit to Portofino, Italy where we spent time with two lovely families who shared their ideas with us. Our pizza ovens create an Italian Riviera-Style, Crispy, Thin-Crusted pizza we both love and savor. Thin-Crusted pizza we both love and savor.

Margherita 13.95
A White Pie with Olive Oil, Basil Oven-Roasted tomatoes, Toasted Garlic, Arugula, Spinach and fresh Mozzarella

Classic White 10.95
A classic White Pie made with smoked Provolone, Aged Mozzarella, Sea Salt and a sprinkle of Parmesan Cheese. Add Anchovies **11.95**

Pear or Apple 13.95
A creamy White Bechamel Sauce topped with seasonal Pears or Apples, Gorgonzola, Sharp Cheddar and a sprinkling of Caramelized Pecans

Mushroom Marsala 14.95
Red Wine Marinara Sauce topped with fried Sweet Onions, Roasted Garlic, Crimini Mushrooms sautéed with a Dry Marsala Wine and accented with Smoked Provolone Cheese

Mediterranean 14.95
Marinated Olives, Hummus, Spinach, Arugula and fresh Tomato with Goat cheese, Pine Nuts and Lebanese Zaater

Escargot 15.95
A White Pie with Bechamel, Basil, Olive Oil, Oven-Roasted Tomatoes, Escargot, Pine Nuts and Goat Cheese

Smoked Salmon 14.95
Lox-style Smoked Salmon on a White Pie with Goat Cheese, a creamy White Bechamel Sauce with sliced Red Onions, Fresh Dill and Capers

Smoked Italian Sausage 14.95
Red Wine Marinara Sauce, Organic Smoked Sausage, Mozzarella, Arugula, Spinach and Kalamata Olives

Crispy Prosciutto 15.95
Spicy Marinara Sauce, Arugula, Red Onion and Roasted Tomato topped with Provolone Parmesan and crispy fried Prosciutto

Pork Belly and Egg 15.95
Red Wine Marinara Sauce topped with Goat Cheese and Smoked Provolone, Sea Salt, Spinach and Arugula with two baked Eggs to smother the pie

Specialty Salads

Herb Salmon 14.95
Orange Marmalade and Herbed Filet of Salmon, Baby Greens tossed with a Tarragon Vinaigrette, Macadamia Nuts, Sweet Peas and batons of Apples

Sesame Chicken or Seared Ahi Salad 13.95
Broiled Chicken Breast or Seared Ahi, chopped on a bed of Mixed Greens, chopped Vegetables and Fruit in a Honey/Lime/Sesame Dressing accented with Cilantro and Baked Rice Noodles

Nicoise 14.95
Baby Greens, Olives, Green Beans and Diced Potatoes with Vinaigrette, Poached Egg, Anchovies, seared rare Ahi Tuna and Goat Cheese

Crab and Beefsteak Tomato 15.95
Beefsteak Tomatoes on a bed of Baby Greens with Roquefort Dressing, Dungeness Crab, chopped Black Olives and Red Onions

House Smoked Salmon Filet 14.95
Salmon Filet, smoked and served alongside a bed of Baby Greens, Cabernet Vinaigrette with Strawberries, batons of Apples and Goat Cheese. Topped with Dill Crème Fresh

Louis, A San Fran Tradition
Greens, Boiled Eggs, Asparagus, Avocado, Tomato, Pickle and Thousand Island Dressing
Shrimp 15.95
Crab 16.95
Combo 17.95

Fattoush 10.95
Middle Eastern Peasant Salad Chopped Lettuce, Cucumbers, Red and Green Peppers, Scallions, Tomatoes and Mint tossed with a Lemon Garlic Olive Oil Dressings and topped with Diced Avocado and Tomato
Add Chopped Grilled Chicken 13.95
Add Falafel 12.95

Cobb 13.95
Chopped Romaine Lettuce with Vinaigrette Dressing, broiled Organic Chicken, Crumbled Blue Cheese, chopped eggs, Bacon, Avocado and Tomato

Chopped Seafood 13.95
Chopped Romaine Lettuce with Vinaigrette Dressing with rows of chopped Egg, Bacon, Avocado, Tomato, seared Ahi Tuna and Salmon

Caesar Combination 14.95
Our Caesar with either a Peppered NY Steak or with today's fresh fish selection, either blackened or sautéed with a Lemon Capers Butter Sauce

House Salads

Tossed Green Salad 3.95
with house dressing

Spinach Salad 5.95
with honey and fruited brandy vinaigrette with egg, bacon and mushrooms

Caesar Salad 5.95

Baby Green Salad 5.95
Field greens with fresh batons of apple, sliced strawberries and goat cheese. Served with a Cabernet vinaigrette

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

Signature Sandwiches

Choice of Multigrain, Jewish Rye, Sourdough, Ciabatta or Focaccia
Sides include Steak Fries, Potato Wedges, Small House Salad, Steamed Veggies,
Pea Salad or Sliced Tomatoes with Onions

Pastrami*	10.95	Vegetarian	10.95
House Cured Brisket served with sliced Tomatoes and Lettuce		Grilled Eggplant, Roasted Peppers, Onions, Oven-Roasted Tomatoes, seared Spinach, Shitake Mushrooms and Goat Cheese on your choice of Chiabatta or Focaccia Bread	
Corned Beef*	10.95	Open-Faced New York Steak*	15.95
House Cured and hand sliced with Lettuce and Tomato		Grilled and served open-faced on a Basil, Garlic, Sourdough topped with Demi-Glace and crispy fried Onions	
Reuben	11.95	French Dip*	12.95
Corn Beef or Pastrami, Sauerkraut, Swiss Cheese and Thousand Island Dressing		Smoked and slow roasted Prime Rib with au jus on a Sourdough Roll	
Open-Faced Pulled Pork	10.95	Sliced Cold Turkey Breast	10.95
Served on our Jalapeno Cheddar House-made Biscuit with sautéed Onions, BBQ Sauce and melted Provolone		Served with Cranberry Sauce, Lettuce and Tomato on Focaccia Bread	
Open-Faced Short Rib Sandwich	10.95	Hot Turkey	10.95
Sliced, boneless Short Rib, baked with Horseradish Cream, Provolone Cheese on a House-made		Sliced Oven-Roasted Turkey served open-faced on toasted Sourdough Bread and served with Mashed potatoes and Gravy	
Chicken Cordon Bleu	12.95		
Panko encrusted and pan sautéed, topped with Swiss Cheese, Maple Cured Ham, Crisp Bacon, Lettuce, Tomato with Buttermilk Ranch dressing			
Grilled Chicken	12.95		
Skinless Free-Range chicken Breast with Sage Honey, grilled Onions, Bread and Butter Pickles, sharp Cheddar with Charlie's Secret Spices			

* Add cheese to any sandwich for an additional \$1.50

Seafood Sandwiches

Peppered Ahi Burger	14.95	Salmon Burger	13.95
Ahi Filet topped with Roasted Red Peppers, Pasilla Chilies and grilled Onions served on your choice of Whole Wheat Bun or Focaccia Bread		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	
Shrimp and Crab Salad	14.95		
A blend of Crab and Shrimp with Radish Sprouts, sliced Tomato served on Focaccia Bread or Chiabata Bread			
Seattle Club	16.95		
Ahi Filet with Dungeness Crab and Bay Shrimp Salad, Avocado, Tomato and Sprouts served on Focaccia Bread			

Fun Stuff

Falafel Wrap – A Lebanese Tradition	11.95	Tacos –Adele's Style	
A cake made of Garbanzo Beans, Garlic and Onions served with a Fattoush Salad		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	
Charlie's Signature Chili Relleno	9.95	Grilled Fish of the Day	13.95
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		Broiled Chicken	12.95
		Broiled Steak	13.95

Seafood Specialties of the House

Choice of Two: Rice, Potato Wedges, Mashed Potatoes, Steamed Veggies, Pea Salad,
Sliced Tomato with Onions or a Small, Tossed Green Salad

Fresh Fish Filets

We are proud to offer an extensive daily selection of the finest, freshest fish available. We prepare them in an array of styles designed to enhance the unique flavor of each particular variety. Your server will describe today's choices and preparations.

**Market
Price**

Old English-Style Fish & Chips

The Fish of the Day lightly battered in an Old English Beer Batter and served with Potato Wedges, Dipping Sauces, Malt Vinegar and our House Pea Salad

13.95

Scalone Sautéed

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

15.95

Oysters Sautéed

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

15.95

Oysters French Fried

Lightly breaded and quickly fried served with an array of Relishes

15.95

Cajun Barbecue Shrimp

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

15.95

Maryland Blue Crab Cakes

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

16.95

Pork, Chicken & Beef Specialties of the House

Choice of Two: Rice, Potato Wedges, Mashed Potatoes, Steamed Veggies, Pea Salad,
Sliced Tomato with Onions or a Small, Tossed Green Salad

Petite Filet Mignon

17.95

Wrapped in Bacon, broiled and served with Cabernet Demi-Glace topped with Bearnaise

Chicken Curry

13.95

Mild Madras Curry topped with Peanuts, Coconut, Banana and Strawberries with Rice

New York Steak

15.95

Grilled New York Steak served with Demi-Glace

Stuffed Ground Lamb or Chuck

11.95

Stuffed with Spinach and Cheese and topped with sautéed Onion, Garlic and Bell Peppers

Calf's Liver

15.95

Wisconsin Calf Liver in a Balsamic Demi-Glace served with grilled Onions and crisp Bacon

Sweetbreads Argentina

15.95

Lightly floured and sautéed in a White Wine, Lemon, Rosemary and Butter Sauce with Garlic and crumbled Bacon

Chicken Fried Steak

13.95

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

Schnitzel Style Piccata

Lightly encrusted with Panko bread crumbs, pan-fried and finished with a Lemon Butter Caper Sauce

Veal

15.95

Pork

14.95

Chicken

14.95

Burgers

Burgers served dry with choice of French Fries, Potato Wedges, sliced Tomato with Onions, Pea Salad, or a Small Tossed Green Salad

Hamburger	9.95
Add Cheese – Swiss, Sharp Cheddar or Bleu	1.50
Add Bacon	1.00
Charlie's Chubby Chuck	12.95
Pan-Fried Ground Chuck with grilled Onions, Chilies, Pork Belly, Avocado Sharp Cheddar	
Pork Belly	12.95
Ground Chuck, grilled Pork Belly and fried Egg topped with Sharp Cheddar	
Roasted Pepper	12.95
Roasted Red and Pasilla Peppers with Jalapenos, grilled Onions and a medley of White Cheddar, Jack and Provolone Cheese	
Nevada Lamburger	12.95
Fresh Ground Lamb, grilled Onions on a Dutch Crunch Roll with Jamaican Relish	
* Add Goat Cheese	1.50

Pasta

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

Crab and Linguine Supreme	16.95
Sautéed with Mushrooms, Scallions, Dry Wine and enriched with Butter	
Fruits of the Sea	16.95
A medley of flambéed Shrimp and Shellfish in a Dry Wine, Saffron, Tarragon Sauce crowned with a Prawn and Lobster Chunk	
Pasta Carbonara...Charlie's Way	14.95
Pancetta Sausage and Prosciutto with Mushrooms and Onions tossed with Parmesan and Egg	
Pasta Portofino	16.95
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	
Italian Sausage	13.95
Sausage, Sweet Peppers and Mushrooms in a light Tomato Herb Sauce with fresh grated Cheese	

Brunch, Eggs and Such

Crab Cake Eggs Benedict	15.95
Thin sliced Applewood smoked Ham on our House-made Biscuits, topped with Crispy Crab Cake, Poached Eggs and Hollandaise	
Pork Belly Eggs Benedict	13.95
Applewood Smoked Ham, grilled Pork Belly on our House-made Biscuits with Poached Eggs and Hollandaise	
Cream Crab Omelet	14.95
Dungeness Crab, Bechamel, Fresh Dill, Sherry Wine and Brie Cheese	
Cream Spinach Omelet	11.95
Finely chopped, fresh Organic Spinach with a medley of Asiago, Parmesan, White Cheddar, Provolone and Muenster cheese	

Sides

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

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

Menu design by Tara Burke, Computer Artistry