Café Menu

Specialty Sandwiches

Tony’s Grilled Ruben
$14.50
Corn Beef, Sauerkraut, Swiss Cheese and Thousand Island dressing on Grilled Rye
Denny’s Monte Cristo
$14.00
Turkey Breast and Ham w/ Havarti Cheese, Brown Mustard, Cranberry Sauce, Cole Slaw served on a grilled French Brioche
The Rachel
$14.00
Turkey Breast, Swiss Cheese, Cole Slaw and Thousand Island dressing on Grilled Rye
Fried Chicken Sandwich
$14.50
Pickle Mayo, Lettuce, Tomato and Pickle served on a Potato Roll
Swiss Steak Sandwich
$16.50
7oz. Swiss Steak, Lettuce, Tomato, Carmelized Onions, Cooper and Swiss Cheese w/ Garlic Aioli
Ayala’s Original Cuban Pork Sandwich
$14.50
Ham, Swiss Cheese Dill Pickle and Mayonnaise
Stas’ Pine Street Telera
$15.00
Grilled Mango-Habanero Chicken Breast w/ Chipotle Mayonnaise, Havarti Cheese, Plum Tomato and Avocado slices
Welsh Rarebit Sandwich
$12.50
Ham and Cheddar Cheese Sauce served on Sourdough Bread
Gary’s 752 Moose Burger
$15.00
1/3 lb of Beef, Choice of Cheese, Bacon, Lettuce, Tomato, & crispy Fried Onions, Brioche Roll
Marinated Grilled Portobella Mushroom

$12.50
Arugula, Basil Pesto, Pickle Onions, Goat Cheese topped w/ Balsamic served on a Ancient Grain Ciabatta

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All Specialty Sandwiches are served w/ choice of Potato Salad, Macaroni Salad or Homemade Chips

Luncheon

Cathy’s Hot Damn Spicy Chili
Cup: $7.00
Bowl: $8.50
To go orders
$0.50
Add
BBQ Pulled Pork Sandwich
$17.50
Pulled Pork, BBQ sauce, crispy Fried Onions, Pickled Onions and Cole Slaw
Pot Roast Sandwich
$17.50
Sliced Beef, Cheddar Cheese and Carmelized Onion and Pickled Onions served on Ciabatta Roll w/ a side of gravy
That’s a Wrap
$14.00
Choice of: Vegetable, Chicken Caesar, Grilled Chicken, Egg Salad or Turkey Lettuce and Tomato on a Flour Tortilla
Tuna Wrap
$15.00
Shrimp Po’boy
$18.00
Spanish Pork w/ Rice & Beans
$18.50
Served with soup or salad
Shepherd’s Pie
$18.50
Served with soup or salad
Quesadillas
$15.50
Flour Tortilla, Grilled Chicken, Bacon, Onions and Mushrooms

served w/ Sour Cream and Salsa
Chicken Marsala Over Angel Hair Pasta
$19.50
served with soup or salad
Soups of the day In House
Cup – $5.00
Bowl – $7.00
Soups to go
Cup – $5.50
Bowl – $7.50
Quart – $14.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

Salads

Chef’s Salad
$11.50
Mixed Greens, Ham, Turkey, Hard Boiled Egg, Cucumbers and Carrots
Taco Salad
$15.00
Ground Beef, Lettuce, Cheddar Cheese, Salsa and Sour Cream
Chilled Asparagus over Mixed Greens
$15.50
Sun Dried Tomatoes, sliced Oranges, sliced Grapefruit and Candied Pistachios w/ Citrus Vingerette Dressing
Side Tossed Salad
$5.00
Mixed Greens, Tomato, Cucumbers and Carrots
Sue’s Grilled Mango Habanero Chicken Salad
$15.00
Grilled Chicken marinated in a Mango Habanero sauce, Tomatoes and Avocado over a bed of Greens
Fattoush Salad
$11.00
Romaine Lettuce, Tomato, Radishes, Red Onion, Pomegranate, Green Onion, chopped Parsley and Feta Cheese

Salads to go

Potato Salad
$5.50
Macaroni Salad
$5.00
Tuna Salad
$10.00
Cole Slaw
$5.00

Drinks

Milk
$1.50
Chocolate Milk
$2.00
Unsweetened Ice Tea / Sweet Tea
$2.00
Lemonade
$2.00
Soda
$1.50
Coffee, Hot Tea or Hot Coco
$1.50

We can provide bar setup, nonalcoholic drinks and bartender, staffing, paper and plastic products, rentals (china, glassware, silverware, linens, etc), and information on tent rentals and portable restrooms.

****indicates low-carb items**

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