



Saturday, June 20, 2009

Welcome to Darrel & Oliver's Café Maxx. Our chefs work proudly in accordance with Mother Nature which enables us to present continuously changing menus utilizing the absolute freshest ingredients at the peak of their flavor, value and availability. Enjoy!

APPETIZERS

Table listing appetizers such as Slice of Caviar Pie, Pan Seared Hudson Valley Foie Gras, Cheese Tasting Plate, Tuna Sashimi Pizza, Wagyu Beef Carpaccio, Beef Tenderloin Sashimi, Seared Sea Scallops, Smoked Paprika Grilled Shrimp, Crispy Fried Japanese Eggplant, Kobe Beef Meatballs, Pinenut Crusted Veal Sweetbreads, and Pulled Pork Sliders with prices.

SOUPS AND SALADS

All salads available in larger format as a main course with airline Murray's grilled chicken breast for \$16.00 more

Table listing soups and salads such as Roasted Leek & Sweet Potato Seafood Bisque, Chicken Wonton Soup, Mixed Baby Lettuce, Red Romaine Salad, Hydroponic Bibb Lettuce, Mozzarella Salad, Caesar Salad, and Panko Crusted Goat Cheese Salad with prices.

PASTAS & SUCH

All selections are available as appetizer or as a main course

Table listing pasta dishes such as Maine Lobster Pasta, Duck and Smoked Mozzarella Ravioli, Littleneck Clam Pasta, and Braised Beef Bolognese with prices.

Please be advised that parts of our menu may contain raw or scarcely cooked selections and that they may be harmful to those with compromised immune systems or those who may be pregnant

Calendar of Events:
2006 Burgundy Tasting - Friday, June 19
Celebrate Fathers Day at Café Maxx- Sunday, June 21
Summer White Wine Tasting- Wednesday, July 1st for only 35\$+tax

OTHER SELECTIONS

Veal Paillard	30.95
parmesan & basil risotto, roasted cremini mushrooms & sherry garlic butter	
Roasted Sea Bass	37.95
olive oil poached potatoes, green asparagus and tomato basil butter	
Green Tea & Citrus Crusted Yellowfin Tuna	35.95
Spicy udon noodles, wakami salad, sesame soy vinaigrette	
Crab Crusted Scottish Organic Salmon	31.95
andouille sausage & fingerling potato hash, asparagus and truffle vinaigrette	
Pan Seared Shrimp & Sea Scallops	38.95
roasted corn succotash, ancho chili polenta croutons and two pepper salsa	
Sweet Onion Crusted Snapper	36.95
madeira sauce and gaufrette potatoes	
Braised Beef Short Rib "Curry Style"	36.95
Coconut saffron couscous, grilled summer squashes and Thai basil natural sauce	

LIGHTER FARE (reduced calories, lower carbohydrates & smaller portions)

Scottish Organic Salmon Sashimi	17.95
sliced jalapeno, tomato, red onion and yuzu vinaigrette	
Petit Filet Mignon	29.95
grilled asparagus, fingerling potatoes & oven dried tomatoes	
Oven Roasted Black Grouper	37.95
Heirloom tomato carpaccio, Florida avocado pinot grigio vinaigrette & baby arugula	
Vegetable Plate	21.95
pickled farm stand tomatoes, asparagus, risotto aroncinis and artichoke-eggplant ragout	

GRILL

Pistachio & Mint Crusted Rack of Lamb	42.95
roasted summer vegetables, grilled polenta and balsamic natural sauce	
Twin Breast of Duck	39.50
robbiola cheese risotto, roasted baby carrots, haricot verts and herb au jus	
Country Style Murray's Half Chicken	25.95
bacon braised collard greens, barbequed baked beans and apple cabbage cole slaw	
Three Peppercorn Filet Mignon	41.95
three cheese au gratin potatoes, shallot-thyme butter and thyme natural sauce	
Chimichurri Wagyu Ribeye Filet	42.00
Peruvian potato salad, guacamole and crispy potato fries	
Rosemary & Porcini Rubbed 12 Oz. Veal Chop	54.95
English pea & pancetta risotto, garlic broccoli rabe, and eggplant tomato jam	
Local Swordfish	31.95
Red beans basmati rice, yucca chips, sour orange buerre and pico degallo	



DESSERTS

TONIGHT'S SPECIALS

Smoeres Bread Pudding with warm marshmallow sauce and vanilla ice cream	8.75
Traditional Keylime Pie graham cracker crust & whipped cream	8.50
Mango Spice Cake coconut cream frosting, macadamia nuts & pineapple rum syrup	8.25
Banana Trilogy: Crispy banana spring roll, banana-pineapple upside down cake, chocolate-banana pot de crème	9.00
Double Chocolate Rice Pudding chocolate mousse and white chocolate brownies	8.25

HOUSE FAVORITES

Fallen Chocolate Soufflé Cake warm flourless chocolate cake with vanilla ice cream.....	8.50
Deep Dish Bourbon Pecan Pie served warm with vanilla ice cream.....	8.25
Warm Apple Tart with apple jack caramel, almond frangipane and cinnamon-scented ice cream	7.95
Vanilla Bean Crème Brulee in an almond lace cup with pineapple rum caramel sauce & cookies	9.25
Trio of Sorbet or Ice Cream served with a flurry of tropical fruit sauces	7.95

ICE CREAM

Mango - Cookies & Cream - Green Tea

SORBET

Lemon - Raspberry - Chocolate

CHEESE PLATE

Pecorino, Quebec Cheddar, Trugole with dried fruit compote & crostini	14.95
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DESSERT MARTINI \$15.00

Double Espresso - Double Chocolate Truffle - White Chocolate Mint
 Reese's Peanut Butter - Banana Split Sunday - Caramel Cappuccino

-- Louis XIII "Limited Edition" Gift Bottle 50ml \$300.00 --

AFTER DINNER WINES (by the glass)

Taylor Fladgate 10 Year Old Tawny Porto	9.00
Taylor Fladgate 20 Year Old Tawny Porto	12.00
Taylor Fladgate LBV Porto, 2003	10.00
Fonseca Porto, Bin 27	8.50
Sherry, Lustau, Spain	9.00
Sherry, Dry, Sack, Spain	9.00
Broadbent Malmsey Madeira Sweet 1933	75.00
Fonseca LBV Ruby 94	40.00
Croft Distinction, Special Reserve Porto	8.00

Distinctive Catering Services are available for all Special Occasions and Corporate Need

Visit us on the web: www.CafeMaxx.com