THE BOHEMIAN
CAFE • RESTAURANT • BAR

BEGINNINGS

Prosciutto Prawns $7.95
Large shrimp stuffed with sun-dried tomato pesto and goat cheese, wrapped with prosciutto and baked

Tunisian Cigarettes $6.95
Minced lamb blended with pine nuts, green olives, flat leaf parsley and aromatic spices, wrapped in flaky pastry and garnished with harissa & yogurt sauces

Duck Spring Roll $5.95
Roasted duck breast spring roll with a sweet chili ginger sauce

Bruschetta $5.95
Tomatoes, feta cheese, kalamata olives and fresh basil leaves marinated in garlic olive oil and aged sherry vinegar, served with grilled baguette

Appetizer Sampler *for two people* $16.00
A taste of each of the above four items - minimum two persons, each additional add $8.00

House Cheese Platter $8.75
Apricot Stilton, "drunken" goat and sage Derby

Chef's Choice Cheese Platter $9.75
Cahill Porter Irish Cheddar, Italian 3-Milk Rocchetta, and Double Dragon Welsh Ale Cheddar with Mustard Seed

House Chippers $6.00 lg/4.00 sm
Crisp house fried potato chips, served with our homemade jalapeño pimento cheese or blue cheese dressing

Hummus & Olives $4.75

Gambas al Ajillo $7.95
Classic Spanish tapas dish of shrimp sautéed in garlic chile oil and lemon juice with a touch of white wine

Yellow Fin Tuna Esperanza Salad $10.95
Peppered sashimi-grade yellow fin tuna filet over tossed salad of crisp romaine and radicchio lettuces with shaved parmesan, homemade croutons and creamy herb esperanza dressing

Bohemian Salad $7.95 lg/$4.95 sm
Fresh arugula and baby greens topped with shaved parmesan cheese and prosciutto chips

Caprese Salad $7.95
Classic favorite of sliced tomatoes, fresh buffalo mozzarella cheese and fresh basil leaves drizzled with balsamic reduction

Mixed Green Salad $5.25 lg/$3.95 sm
Baby greens with tomato, cucumber, radish and carrot

Housemade Dressings
Lemon Herb Vinaigrette, Balsamic Vinaigrette, Creamy Tahini, Blue Cheese, Ginger Soy (extra portion 50¢)

FROM THE GRILL

Select from the International Cuisine Styles
described below to complement your choice of:

Certified Black Angus Choice Center-Cut Filet Mignon
6 oz. $19.95
8 oz. $23.95

Angus Tender Tips
$16.95

Large Louisiana Shrimp
$17.95

Pork Tenderloin
$16.95

North Atlantic Farmed Salmon
$16.95

Chicken
$14.95

Yellow Fin Tuna
$20.95

Tau Kwa Tofu (firm)
$14.00

Large Sea Scallops
$21.95

Add to any of the above: 3 Louisiana Shrimp $5.95 / 2 Large Sea Scallops $6.95

International Cuisine Styles

Bohemian
Let the flavor speak for itself - simple grilled perfection with salt, pepper and olive oil, served with house stone ground mustard & white wine sauce, chippers and mixed green salad

Moroccan
Dry-rubbed with an aromatic blend of North African spices, served with roasted vegetable and couscous, and accompanied by harissa hot chile sauce and cool yogurt sauce

Mediterranean Chermoula
Marinated with fresh herbs, lemon, white pepper and olive oil, served with sun-dried tomato pesto orzo and grilled asparagus

Singapore Percik Barbeque
Spicy black barbeque sauce combining over 20 ingredients, served with jasmine rice and crispy fried shallots, sambal chili sauce and cucumber salad

Caribbean Jerk
Spicy Jamaican marinade, offered regular or habañero hot, served with red & black bean mole and red rice, topped with fried plantains and mango salsa

ADDITIONAL SPECIALTIES

Curry of the Week $19.00/$16.00
From Saigon to Singapore, Manila to Madras, Bangkok to Bombay - our curry feature changes weekly, made with your choice of beef or shrimp $19, chicken or tofu $16

Indonesian Rendang Curry $19.00/$16.00
Grilled eggplant and caramelized onions in a rich curry sauce of coconut milk, lemongrass, ginger, garlic and Thai chilies, made with your choice: beef or shrimp $19, chicken or tofu $16

Moroccan Tagine $19.00
Savory stew of beef tenderloin slow simmered in aromatic spices with apricots, chickpeas and pomegranate, served over cous cous and presented in a traditional tagine dish

Chef's Ribeye Steak $23.00
Marinated with Chimayo red chile, lime, garlic, cilantro and olive oil and served with blue cheese macaroni and roasted zucchini with tomato jam

Vegetable Ravioli With Shrimp $18.00
Spinach & portobello mushroom ravioli in an Italian Puttanesca sauce with Kalamata olives, artichoke hearts, sautéed onions and capers; served without shrimp for $13.75

Linguine alla Vodka $19.00
Scallops, spinach and and lamb merguez sausage tossed with linguine in a tomato cream sauce and drizzled on top with homemade pesto

We take pride in serving you our best quality meals, so we ask your patience in remembering that quality takes time!

Please inform your server of any food allergies • Plate sharing charge of $5.00
No separate checks for parties over 6 • Minimum Gratuity 18% for Groups

Find us at
www.**UPSTATEFOODIE**.com

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