

# DINNER

## STARTERS

**FIRE-ROASTED ARTICHOKE** – lemon & chipotle aioli 8.25

**SIZZLING MUSHROOMS** – garlic butter sauce, topped with parmesan & chives 7.95

**BASKET OF ONION RINGS** – house-made buttermilk ranch or chipotle aioli 6.95

**BASKET OF ZUCCHINI STICKS** – fresh cut zucchini, buttermilk ranch 7.95

**STEAMED CLAMS & MUSSELS** – marinere-butter wine sauce, shallots, garlic, tomato, basil, ciabatta bread 12.25

**TEMPURA CALAMARA** – tarter & cocktail sauce 10.25

**CRAB CAKES** – lemon aioli 12.95 (2)

**GARLIC BREAD** – house made 2.95

## SOUPS AND SALADS

**SOUP OF THE DAY** – cup 4.95 bowl 6.00

**CLASSIC FRENCH ONION SOUP** – garlic toast & melted swiss 7.95

**MIXED GREENS SALAD** – cherry tomatos, carrots, croutons 5.95

**CAESAR SALAD** – house made croutons 6.95

**THE "WEDGE"** – iceberg lettuce, smoked apple bacon, onions & radish, cherry tomatos, house made ranch, blue cheese crumbles. 14.95

**SEARED AHI TUNA SALAD** – mixed greens, roasted beets, asparagus, feta cheese, slivered almonds, fruit salsa, mango dressing 16.95

**FARM STAND** – mixed greens, arugula, hearts of palm, cucumber, tomato, sunflower seeds, goat cheese, sherry tarragon vinaigrette 13.95

**CHINESE CHICKEN SALAD** – grilled free-range chicken, crisp romaine, Napa cabbage, green onion, almonds, sesame seeds, crispy wontons, sesame-ginger dressing 13.95

## NEIGHBORHOOD FAVORITES

### FRIKADELLER

– Danish meatballs, brown mushroom gravy, mashed potatoes, red cabbage, cranberry relish 14.95 –

**MAD MEN MEATLOAF** – brown mushroom gravy, mashed potatoes, seasonal vegetables 14.95

**RIB EYE STEAK** – charbroiled, seasonal vegetables, mashed potatoes 29.95

**NEW YORK STEAK** – charbroiled with grilled onions & mushrooms, seasonal vegetables, mashed potatoes 27.95

**PORK CHOPS** – pomegranate sauce, mashed potatoes, seasonal vegetables 19.95

**FISH N' CHIPS** – tempura battered Alaskan cod, tartar sauce, sidewinder fries 14.25

**BEEF STROGANOFF** – brown mushroom gravy with rib eye over linguini, sour cream, garlic toast 15.95

**PERSIAN CHICKEN KABOBS** – free-range chicken marinated with fresh lemon, olive oil and sumac. Grilled with onions, bell peppers & mushrooms, rice pilaf and roasted tomato 16.50

**CHICKEN UNDER A BRICK** – roasted ½ chicken, mashed potatoes, pan gravy, seasonal vegetables 16.95

**CHICKEN MADEIRA** – sautéed free-range chicken, melted mozzarella, mushroom Madeira sauce, mashed potatoes, seasonal vegetable. 15.95

**CHICKEN PICCATA** – sautéed free-range chicken, lemon-caper sauce, rice pilaf, seasonal vegetables 15.95

**FRIED CHICKEN** – buttermilk honey batter, topped with creamy chipotle sauce, mashed potatoes, seasonal vegetables 14.95

\* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness \*  
\* service charge may be added to tables of 6 or more \* Water and straws served upon request \* 7.12.18 \*

## PASTA

**SPAGHETTINI MARINARA** – tomato basil marinara, parmesan, garlic toast 12.95  
» with 3 house made meatballs 3.95

**PASTA WITH PESTO & OVEN ROASTED TOMATOES** – spinach linguini, garlic toast 15.95  
» with chicken 2.95, with prawns 4.95

**PENNE ALFREDO** – creamy butter Alfredo sauce, garlic toast 14.50  
» with grilled chicken 2.95

**LINGUINI WITH BLACKENED CHICKEN** – chipotle cream sauce, roasted almonds, garlic toast 16.50

**PASTA CARBONARA** – pappardelle, smoked bacon, garlic, onion, green peas, parmesan cream sauce, garlic toast 14.95

**SHRIMP SCAMPI** – capellini, cherry tomatoes, capers, lemon garlic sauce, garlic toast 18.50

**MUSHROOM RAVIOLI** – arugula, caramelized shallots, port wine cream sauce, garlic toast 16.95

**LINGUINE WITH CLAMS & MUSSELS** – garlic, olive oil, white wine, light butter, parsley, fresh parmesan, garlic toast 16.25

### JAMBALAYA

– linguini, andouille sausage, shrimp, free-range chicken, tomatoes and peppers in a spicy cajun sauce, garlic toast 19.95 –

## SEAFOOD

Served with choice of rice pilaf, basmati rice, or mashed potatoes & fresh seasonal vegetables

**SAND DABS** – panko crust, lemon-caper sauce 16.25

**CALAMARI STEAK** – sautéed abalone-style, shallots, lemon-caper sauce 16.25

**TILAPIA** – grilled with light panko-herb crust, beurre blanc 16.50

**GRILLED SALMON** – lemon-dill caper sauce 18.95

**SURF & TURF** – Rib Eye steak & fresh grilled prawns 33.95

**BLACKENED AHI TUNA** – wasabi aioli 19.50

## HOT SANDWICHES

Served with choice of fries, cup of soup, or side green salad. Or, with crispy onion rings or sweet potato fries add 1.50.

### GOOGIE BURGER

– lettuce, tomato, onion, pickles, basil aioli 10.95 –

» Add-ons 1.50 each: cheddar, jack, Swiss, blue cheese, avocado, bacon, grilled mushrooms, grilled onions, roasted pepper, green chilies, etc... »

**BLACK BEAN CHIPOTLE BURGER** – vegetarian bean patty, grilled red & green peppers and onions, lettuce, Swiss cheese & chipotle aioli 12.25

**NEW YORK STEAK SANDWICH** – grilled mushrooms & onion, basil aioli, toasted ciabatta 14.50

## BEVERAGES

– ACME Coffee 3.25  
– espresso/Americano 3.00  
– Cappuccino 4.50  
– Café Latte (hot or iced) 4.50  
– chai tea 3.95  
» hot or iced

– fountain soda 3.00  
» coke, diet, sprite, root beer, or Mr. Pibb, refills  
– iced tea, tropical 3.25  
» unsweetened, refills  
– lemonade 3.00  
» with refills  
– Arnold Palmer 3.00  
» with refills  
– Numi Organic Hot Tea 3.00

– Aqua Panna 3.00  
» bottled still water  
– San Pellegrino  
» 750ml sparkling water 4.75  
– Italian soda 3.25  
» cherry, raspberry, strawberry, vanilla, hazelnut, caramel, sugar free vanilla  
– Italian cream soda 3.50

## SIDES

– side rice pilaf 4.50  
– seasonal vegetables 4.50

– mashed potatoes 4.50  
– basket of fries 5.95



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for Breakfast or Lunch  
on Cannery Row!!  
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