

# DINNER

## STARTERS

### BASKET OF ZUCCHINI STICKS

– fresh cut & crispy fried, ranch dressing 8.00 –

**FIRE-ROASTED ARTICHOKE** –  
basil & chipotle aioli 9.00

**SIZZLING MUSHROOMS** – garlic butter  
sauce, parmesan & chives 9.50

**STICKY ASIAN DRUMS & WINGS** –  
honey sriracha dipping sauce 9.50

**TEMPURA CALAMARI** –  
tarter & cocktail sauce 11.00

**CRAB CAKES (2)** – arugula, caramelized  
shallots, chili cilantro sauce 13.00

**STEAMED CLAMS & MUSSELS** –  
mariniere-butter wine sauce, shallots, garlic,  
tomato, basil, ciabatta bread 13.00

### SIDEWINDER NACHOS

– wedge meets curly fry, chipotle cheese sauce, bacon  
bits, jalapeno rings, sour cream, salsa fresca 9.95 –

## SOUPS AND SALADS

**SOUP OF THE DAY** – cup 5.50 bowl 7.00

**CLASSIC FRENCH ONION SOUP** – garlic toast & melted swiss 8.50

**MIXED GREENS SALAD** – cherry tomatoes, carrot, cucumber, croutons 6.50

**CAESAR SALAD** – house made croutons, parmesan 7.00

**THE "WEDGE"** – smoked apple bacon, pickled onions, radish, cherry tomatoes, blue cheese crumbles, ranch dressing 14.00

**CHINESE CHICKEN SALAD** – grilled free-range chicken, crisp romaine, Napa cabbage, green onion, almonds, sesame seeds, crispy wontons, sesame-ginger dressing 14.00

**MEDITERRANEAN SALAD** – mixed greens & romaine, feta cheese, cherry tomatoes, hearts of palm, garbanzo beans, Kalamata olives, pine nuts, sherry tarragon vinaigrette 14.00

**GRILLED SALMON SALAD** – mixed greens, red potato, tomato, boiled egg, green beans, kalamata olives, sherry tarragon vinaigrette 18.00

## NEIGHBORHOOD FAVORITES

### FRIKADELLER

– Danish meatballs, brown mushroom gravy, mashed potatoes, red cabbage, cranberry relish 15.50 –

**MAD MEN MEATLOAF** – brown mushroom  
gravy, mashed potatoes, sautéed vegetables 15.50

**BEEF STROGANOFF** – pappardelle egg  
noodles, brown mushroom gravy, sour cream, garlic  
toast 16.50

**FRIED CHICKEN** – buttermilk honey batter,  
creamy chipotle sauce, mashed potatoes, sautéed  
vegetables 16.00

**FISH N' CHIPS** – tempura battered Alaskan  
cod, sidewinder fries, coleslaw 15.75

**GOOGIE CHEESEBURGER** – cheddar,  
lettuce, tomato, onion, pickles, basil aioli, with  
choice of fries, soup, coleslaw, or salad 14.00  
» Add: bacon, fried egg, sautéed mushrooms,  
avocado (ea) 1.50; substitute vegan burger 2.00

\* 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 \* 11.11.19 \*

## PASTA

**SPAGHETTINI MARINARA** – with garlic toast 14.00  
» with 3 house made meatballs add 4.00

**PENNE ALFREDO** – creamy Alfredo sauce, garlic toast 14.75  
» with grilled chicken add 4.25, 3 prawns add 6.00

**PASTA CARBONARA** – pappardelle, smoked bacon, garlic, onion, green peas, parmesan cream sauce, garlic toast 16.00

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

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

**SEAFOOD LINGUINI** – clams, mussels, prawns, salmon, tomato cream sauce, garlic toast 23.50

**LINGUINI WITH BLACKENED CHICKEN** – spicy chipotle cream sauce, roasted almonds, garlic toast 17.50

**JAMBALAYA** – linguini, andouille sausage, shrimp, free-range chicken, tomatoes and peppers in a spicy cajun sauce, garlic toast 21.00

### SPINACH LINGUINI WITH PESTO

– sun-dried tomatoes, fresh spinach, pine nuts, garlic toast 17.50 –  
» with grilled chicken add 4.25, 3 prawns add 6.00 »

## STEAK & SEAFOOD

**SURF & TURF** – 14oz charbroiled rib eye steak, prawns, baked potato, sautéed vegetables, 36.95

Served with your choice of rice pilaf or mashed potatoes and sautéed vegetables.

**RIB EYE STEAK** – 14oz grilled, chianti wine reduction 34.95

**NEW YORK STEAK** – 14oz charbroiled, grilled onions & mushrooms 28.00

**SEA BASS** – grilled with artichoke hearts, tomato, basil, capers, kalamata olives, lemon wine butter sauce 24.00

**CALAMARI STEAK** – sautéed abalone-style, shallots, lemon-caper sauce 17.50

**GRILLED SALMON** – lemon-dill caper sauce 21.00

**SAND DABS** – grilled, panko crust, lemon-caper sauce, rice pilaf, sautéed vegetables 17.50

## CHICKEN & CHOPS

### PERSIAN CHICKEN KABOBS

– grilled free-range chicken marinated with fresh lemon, olive oil, and Persian seasoning, grilled onions, bell peppers, mushroom & tomato, and rice pilaf 18.00 –

Served with your choice of rice pilaf or mashed potatoes and sautéed vegetables.

**CHICKEN MADEIRA** – sautéed free-range chicken, melted mozzarella, mushroom Madeira sauce 18.00

**CHICKEN PICCATA** – sautéed free-range chicken, lemon-caper sauce 17.50

**CHICKEN UNDER A BRICK** – roasted ½ chicken, pan gravy 18.00

**PORK CHOPS** – pomegranate sauce 20.00

### ROSA'S PORK RIBS

– homemade spice rub & BBQ sauce, coleslaw, and choice of Sidewinder fries or baked potato 18.50 –

## MARKET SIDES

– baked potato, butter, sour cream, chives 5.00  
» add: cheddar, bacon (ea) .75

– mashed potatoes 4.50

– rice pilaf 4.50

– seasonal vegetables 4.50

– coleslaw 4.00

– fries 6.00

– sweet potato fries 7.00

– onion rings 7.00

– garlic bread (4 pieces) 5.50

## BEVERAGES

– fountain soda 3.25  
» coke, diet, sprite, root beer, or Mr. Pibb, refills

– iced tea, tropical 3.25  
» unsweetened, refills

– lemonade 3.25  
» with refills

– Arnold Palmer - 3.25  
» refills

– San Pellegrino - 4.75  
» 750ml sparkling water

– Aqua Panna 3.25  
» bottled still water

– Italian soda 3.75  
» cherry, raspberry, strawberry, vanilla, hazelnut, caramel, sugar free vanilla

– Italian cream soda - 4.25



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