



# APPETIZER FEATURES

**CAFÉ 13 FLATBREAD** - in-house baked Naan flatbread topped with a Fig Preserve, Prosciutto Ham, & Applewood Smoked Cheddar; finished with fresh Herbs \$9.99

**SALT COD TOSTADAS** - a creamy spread made with Newfoundland Salted Cod, Onion, Savoury, Russet Potato, & Garlic; served on toasted Baguette slices with Avocado, Tomato, & fresh Herbs \$11.99

**CASHEW CRUSTED CAMEMBERT** - Camembert wedges crusted in Cashews & shallow fried golden brown; served with a Ruby Port & Fig Jam \$9.99

**GINGER SHRIMP SPRING ROLLS** - crispy Spring Rolls filled with Shrimp, fresh Ginger, & Julienned Vegetables; served with a Mango dipping sauce \$9.99

**CAFÉ 13 DIP TRIO** - our signature Spinach & Artichoke Dip, a Lemon Crab & toasted Almond Dip, & a Roasted Garlic & Sun Dried Tomato Hummus served with Crostini Bread; enough for two! \$11.99

**CRAB FRITTERS** - golden Corn Fritters with fresh Crab Meat, Red Onion, & Jalapenõ; served with an Herb & Garlic Dip \$9.99

**CAFÉ 13 CHEESE PLATE** - select two of the following Cheeses to make up your Cheese Plate \$9.99

Fresh Goat's Cheese served with an Apple Chutney

Applewood Smoked Cheddar with Maple Syrup

Fresh Cheese Curds served with a Caramelized Onion Jam

# SOUP AND SALAD ASSORTMENT



**DAILY SOUP FEATURE** - your server will inform you of our Chef's Daily Creation(s) \$4.50 or Market Price for Specialty Soups

**CHICKEN & SAUSAGE GUMBO** - a classic New Orleans recipe blending a rich Roux base, Okra, grilled Chicken & Andouille Sausage.....& of course a little spice! \$6.99

**CAFE 13'S MIXED GREENS \*** - Mesclun Greens tossed in a Rice Wine Vinaigrette; finished with Grape Tomatoes, Cucumber, Sun Dried Tomatoes, Mandarin Oranges, & Toasted Almonds \$7.99

**CLASSIC CAESAR SALAD \*** - crispy Romaine Lettuce tossed with Croutons, Parmesan Cheese, in-house made Bacon Bits; tossed in our Creamy Main Street Caesar Dressing; garnished with Lemon \$8.99

**TOMATO & GOAT'S CHEESE BREAD SALAD \*** - crispy Baguette, juicy ripe Tomatoes, Fresh Basil, Spinach, & Garlic; tossed together & topped with fresh Goat's Cheese; finished with a Balsamic Reduction \$11.99

**BABY ARUGULA & POMEGRANATE SALAD\*** - Arugula Greens, Pomegranate, Red Onion, toasted Almonds, & Feta Cheese; topped with a creamy Orange & Poppy Seed dressing \$9.99

\* ADDITIONS TO SALADS - Grilled Chicken Breast \$5.99  
Grilled Spiced Shrimp \$6.49



# MAIN AND WATER STREET PASTAS

## CREAMY MUSHROOM PARPADELLE

- Portobello, Cremini, & Oyster Mushrooms sautéed in White Wine & Butter. Served over Parpadelle Noodles tossed in a Roasted Garlic Cream Sauce with Arugula, fresh Basil, & topped with Parmesan Cheese \$17.99

**BRAISED OXTAIL RIGATONI** - fresh Rigatoni Pasta tossed with Braised Oxtail, Roasted Tomatoes, Roasted Red Peppers, & Sweet Onions, in a Hungarian Paprika, Red Wine, Veal Jus Tomato Sauce; topped with shaved Parmesan \$22.99

**SESAME CRUSTED TUNA STEAK** - a pan seared Yellowfin Tuna fillet crusted with Black & White Sesame Seeds; served over Sweet Garlic glazed Udon Noodles & Baby Bok Choy & finished with a Wasabi Cream & Chili Threads \$21.99

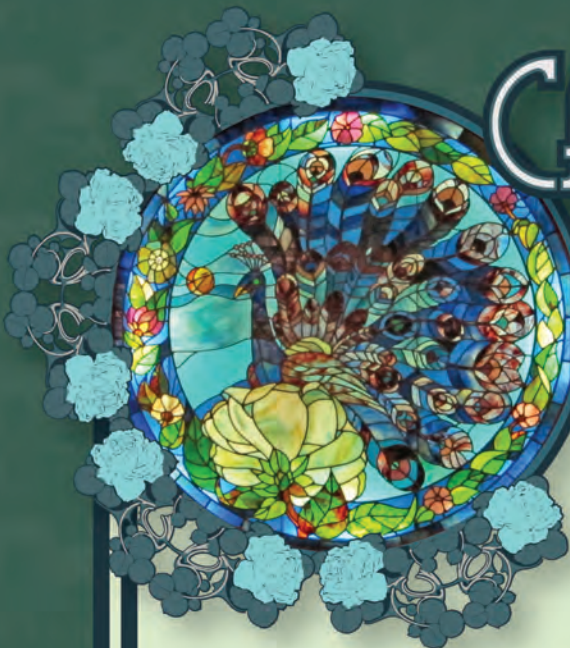
**KIRKLAND LAKE PICKEREL** - one of our signature recipes! A mild Pickerel fillet in a Potato Chip breading, pan-fried golden brown & served with a Cajun Remoulade \$18.99

**PAN SEARED ARCTIC CHAR** - fresh pan seared Arctic Char glazed in a Black Olive Orange Butter Sauce; served on a bed of sautéed Spinach & Quinoa, with Fennel, Shallots, & Tomato \$23.99

**DAILY FISH FEATURE** - your server will inform you of our daily fish feature (as markets and seasons allow)



# FROM THE SEA



# CAFE 13 MAINS

**SMOKED BEEF SHORT RIBS** - in-house Mesquite smoked Beef Short Ribs finished with a Carolina style BBQ Sauce, served with a warmed Mini Red Potato & Arugula Salad & seasonal Vegetables \$23.99

**PARADISE FARMS "AAA" 12OZ ABERDEEN RIBSTEAK**

- grilled to your liking & finished with a Caramelized Onion Demi Glace; served with Sautéed Mushrooms, Roasted Garlic Mashed Potatoes, & seasonal Vegetables \$31.99

ADDITIONS Grilled Spiced Shrimp \$6.49

White Asparagus Spears & Crab Sauce \$6.99

**PROSCIUTTO WRAPPED PORK TENDERLOIN SKEWERS** - Pork Tenderloin marinated in Rosemary & Garlic, wrapped in Prosciutto Ham & pan seared; served with an Apple Chutney, Choice of Potato, & Seasonal Vegetables \$18.99

**KOREAN BBQ GRILLED STRIPLOIN STEAK** - a grilled

"AAA" New York Striploin Steak, grilled to your liking, thinly sliced, & served with a Soju & Ginger BBQ Broth for dipping, sautéed Oyster Mushrooms, Bok Choy, Roasted Garlic, Rice, & Kimchi \$24.99

**LEMON & HERB ROASTED HALF CHICKEN** - a juicy Chicken Suprême & a full Leg pan roasted with Garlic, Lemon, Cinnamon, Thyme, & Rosemary & finished with a Butter mounted White Wine reduction. Served with Couscous & seasonal Vegetables \$22.99