

# *Hideaway* CAFÉ

## DINNER MENU

*Served from 6pm to 10pm*

### *Openers*

#### *“Cocky” Calamari*

Tender baby squid, lightly breaded and fried, topped with green onion and shaved parmesan, served with cocktail relish and tequila grilled lemon.

\$12.95

#### *Wacky Wings*

Plump wings, lightly dredged, deep fried and tossed with your choice of Oriental BBQ, island Jerk, Garlic Parmesan, Guava BBQ, or Honey Teriyaki sauce, served with vegetable pickle

\$12.95

#### *Bruschetta Melts*

Ciabatta bread smeared with garlic herb butter and tomato sauce, topped with diced tomatoes, crimini mushrooms, spring onion, shaved Parmesan, and oven toasted

\$10.95

#### *Just Greens*

Our seasonal greens salad is laden with peppers, onions, cucumbers, carrots, mushrooms, grape tomatoes and broccoli, served in a tortilla shell, topped with julienne tortilla strips

\$9.95

*With Chicken \$12.95 With Salmon \$15.50*

#### *Coco “Nutty” Shrimp*

Large shrimp, breaded in shredded coconut and fried golden brown, served with pineapple mango salsa and cocktail relish

\$12.95

#### *Three Times a Lady*

A trio of soft shell tacos, with blackened chicken, shredded lettuce, pico de gallo, green onions, queso fresco, drizzled with garlic aioli

\$12.75

*With Fish Filet \$12.95 With Shrimp \$13.95*

#### *When in Rome*

Fresh romaine, shaved parmesan, toasted almond, garlic croutons, tossed with warm Caesars dressing.

\$10.95

*Add Chicken \$12.9 Salmon \$15.50 Shrimp \$13.95*

# Closers

*Our big plates are made for big appetites, served with seasoned fries, sweet potato fries or onion petals, and sautéed vegetables.*

## *Sassy Salmon*

Atlantic salmon filet and plump shrimp, seasoned with lemon pepper, fire grilled and served with lemon chive cream.

\$22.95

## *Full Breast*

Boneless chicken breast fire grilled and sitting on a bacon bed, topped with south western sausage tomato cheese sauce.

\$19.95

## *Penne for Your Thoughts*

Penne pasta Caesar primavera, tossed with julienne peppers, mushrooms, and onions topped with shaved

Parmesan and spring onions.

\$15.95

*With Chicken \$18.95 Shrimp \$19.95 Salmon \$21.95*

## *Eat my Meat!*

Sirloin Steak rubbed with peppercorn spice, fire grilled to your doneness, topped with sautéed garlic mushroom cream sauce.

\$24.95

## *The “Mac” Daddy*

Our individual crock pot mac n’ cheese are made with mini shells and a rich and creamy blended cheddar cheese sauce, honey ham, topped with seasoned bread crumbs and baked till molten, served with Parmesan bread crisps.

\$14.95

*With Chicken \$16.95 Shrimp \$18.95*

## *“Porky’s” Revenge*

Center cut pork chop, Cajun spice rubbed, fire grilled and finished with country mustard cream sauce and green onion.

\$23.75

# Happy Ending

*Indulge in one of our sweet treats to close your culinary experience*

## *Spiced Rum Cake*

With triple sec glaze and toasted coconut confetti.

\$7.95

## *Cheesecake Tart*

Lemon cheesecake tartlet with berry coulis.

\$8.75