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Soup Spoon Cafe

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Menu Prices — October 25, 2026

Soup Spoon Cafe menu with prices in United States, updated December 2022: 183 items across 11 categories, prices from $3.50 to $31.99.

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Soup Spoon Cafe Menu with Prices (United States)

Soup Spoon Cafe menu with prices in United States, updated December 2022: 183 items across 11 categories, prices from $3.50 to $31.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/soup-spoon-cafe

Menu categories: Cafe Sandwiches · Homemade Soups · Dinner (entrees) · Small Plates · Fresh Produce · Homemade Desserts · Breakfast Sammies · Breakfast (Eggs & Omelets) · Breakfast (Café Specialties) · Breakfast Sides · Small Entrees

Cafe Sandwiches

ITEM	PRICE
Kobe Wagyu Burger Un burger de wagyu Kobe de 8 onces, garni d'oignons caramélisés et de fromage gorgonzola, niché dans un pain asiatique g...	**$13.99**
French Dip Tranches de rôti de bœuf et provolone sur un baguette, accompagnées d'un jus de viande savoureux.	**$11.99**
The Peacemaker Pain de campagne grillé, galette de lentilles vegan épicée, légumes grillés, avocat crémeux, tranches de tomate, feuille...	**$11.99**
Jake’s Kickin’ Pastrami Hot pastrami, caramelized onions and melted gruyere cheese on a grilled french baguette with a kick in’ horseradish mayo...	**$12.99**
Cajun Chicken Po Boy Cajun-seared chicken, grilled peppers and onions, tomato, carrots and provolone on a sun-dried tomato roll and chipotle...	**$11.99**
The Windy City Shaved ribeye, grilled peppers and onions, pesto, goat cheese, provolone, steak roll.	**$14.99**
Georgia Reuben Grilled turkey breast, provolone cheese and coleslaw on sourdough with 1000 island dressing.	**$11.99**
Cubano Slow roasted pork loin, caramelized onions, pickles, and melted gruyere cheese on a brick pressed sundried tomato bun wi...	**$11.99**
Reuben Thinly sliced corned beef with gruyere and sauerkraut on grilled marble rye served with russian dressing & dijon mustard...	**$11.99**
B.l.tand. Avocado Apple-smoked bacon piled high with lettuce, tomato, avocado and chipotle mayo on toasted sourdough.	**$11.99**
Ava’s Turkey Tranches de poitrine de dinde, bacon fumé au bois de pommier, provolone fondant, accompagnés de laitue croquante, tomate...	**$11.99**
Deaner Schnitzel Faux-filet de porc croustillant, nappé de gruyère fondant, accompagné de champignons et oignons grillés, lard croustilla...	**$15.99**
Smoked Salmon Wrap Un roulé comprenant notre saumon fumé maison, du concombre croquant, des rondelles d'oignon rouge, de l'œuf, des légumes...	**$12.99**
Grilled 3 Cheese and Tomato Choice of bread with sharp cheddar, gruyere, provolone and tomato.	**$9.99**
Gus’ Greek Wrap Grilled chicken, spicy feta cheese spread, romaine, tomato, cucumbers and red onions, Greek dressing in a sun-dried toma...	**$11.99**
Revolver Asian braised short rib, sweet chili sauce, cucumber, Asian slaw and wasabi mayo on grilled naan.	**$14.99**
Cape “codder” Cornflake seared cod, mustard pickle aioli, lettuce, tomato, onion, grilled sun dried tomato bun.	**$13.99**
Lamb Burger* Ground lamb on a grilled asiago bun with lettuce, tomato, red onion, feta and greek yogurt-mint sauce.	**$14.99**
The “gardner” Fresh tomato, onion, carrots, cucumber, avocado, provolone, cheddar and balsamic vinaigrette on farmer’s wheat, or in a...	**$10.99**

ITEM	PRICE
Spyro’s Gyro Pork loin marinated with fresh lemon, olive oil, garlic, oregano, housemade tzatziki, lettuce, tomato, and red onion on...	**$14.99**
Tuna Melt Salade de thon maison garnie de cheddar et de tomate, servie sur du pain de seigle marbré.	**$11.99**
Apple Chicken Salad Melt Salade de poulet aux pommes et estragon, accompagnée de tomates et de cheddar, le tout grillé sur du pain au levain.	**$11.99**
Asian Wrapper Faux seulement.	**$11.99**
Black and Blue Wrap Cajun-seared beef tenderloin, grilled peppers and onions, romaine, tomato, gorgonzola cheese and caesar dressing.	**$11.99**
The “soprano” Sundried tomato focaccia with pesto, hard salami, provolone, tomato and onion.	**$11.99**
Stacked Roast Beef Thinly sliced roast beef and sharp cheddar with lettuce, onion and tomato on sourdough with café sauce.	**$11.99**
The Acropolis Lamb meatballs, grilled pita, greek tomato sauce, feta, grilled peppers, onions.	**$12.99**
Dana’s Club Roast beef, turkey breast, sharp cheddar, provolone, lettuce, tomato, onion and chipotle sauce.	**$11.99**
Porky’s Club Canadian bacon, apple smoked bacon, lettuce, tomato, red onion, whole grain mustard-maple sauce, toasted marble rye.	**$13.99**
Kristen's Clucker Cornflake fried chicken thigh, buffalo sauce, pickles, lettuce and tomato on a grilled Asiago bun with a side of bleu ch...	**$14.99**

Homemade Soups

ITEM	PRICE
Seafood Chowder Faux-filet de mer et palourdes mijoté dans une soupe crémeuse pour une rencontre saisissante avec l'océan.	**$5.99**
French Onion Un savoureux bouillon d'oignon recouvert de croûtons de pain français et nappé de gruyère fondant.	**$4.99**
Chicken Noodle	**$4.99**

Dinner (entrees)

ITEM	PRICE
Voodoo Pasta Shrimp sauteed with bell peppers and onions, tossed with linguine in a cajun-tarragon-sherry cream sauce.	**$21.99**
Fresh Salmon Panko sear, peppadew-Kalamata relish and Spanish aioli with wild rice and seasonal vegetable.	**$24.99**
Mediterranean Shellfish Risotto Shrimp, blue crab, sun-dried tomato, artichoke heart, lobster risotto, asiago finish.	**$25.99**
East Side Chicken Chicken breast stuffed with spinach, sun dried cranberries, garlic and goat cheese served with chef’s rice, and fresh ve...	**$21.99**
Seasonal Pasta Seared duck breast, sweet potato bisque, wild mushrooms, leeks, roasted tomatoes and spinach in herbed pappardelle pasta...	**$21.99**
Vegan Mushroom Ravioli Fresh wild mushroom-roasted garlic filling, roasted tomato, kalamata olive, spinach, and roasted onion sauce.	**$21.99**

ITEM	PRICE
Walleye Pickle-garlic aioli, fried capers, chef’s rice, and fresh vegetable.	**$23.99**
Ethiopian Vegan Stew Pois chiches et champignons sautés avec des poivrons, épinards, oignons, pois mange-tout, ail et carottes dans une sauce...	**$20.99**
Braised Lamb Shank Faux filet d'agneau de 16 oz mijoté doucement avec des tomates et de l'ail, nappé d'un glaçage balsamique. Accompagné d'...	**$27.99**
Lamb Ragu Large ribbons of pappardelle are coated in a rich lamb ragu, leaving room for the sharp notes of pecorino to shine throu...	**$22.99**
Pork Schnitzel Burgundy-bacon-mushroom demi, mashed potato and seasonal vegetable.	**$24.99**
Acadia National Penne Lobster tail, sun-dried tomato, spinach, garlic, onion and shrimp bisque.	**$23.99**
Pub House Top Sirloin sliced over grilled ciabatta, topped with herbed goat cheese and red currant gastrique. Served with au grati...	**$28.99**
Lamb Meatballs With cinnamon-tomato-garlic sauce and feta, over mediterranean orzo, and fresh vegetable.	**$21.99**
Sea Scallops Panko crusted with garlic, herbs, white wine, roasted tomatoes, onion and Kalamata olives over Mediterranean orzo.	**$31.00**
Spoon-i-pino Fresh scallops, shrimp, chorizo, chicken, vegetables, and asiago cheese in a tomato-tarragon-clam broth served over ling...	**$25.99**
Johnny’s Chicken Two cornflake fried chicken thighs atop johnny cakes, with a maple drizzle and topped with our homemade rosemary-sausage...	**$21.99**
Halibut Enrobé de pommes de terre et d'herbes fraîches, ce filet de flétan est relevé par une touche de citron Meyer et d'Asiago...	**$31.99**
Bone in Pork Loin Faux filet de porc de 14 oz, accompagné d’un chutney de poires rôties, nappé d'une gastrique de cidre de pomme. Il est s...	**$26.99**
Venison Meatloaf Viande de cerf hachée en pain, nappée d'une sauce crémeuse aux lardons, servie avec des champignons sauvages, une purée...	**$20.99**
Beef Short Rib Asian braised with hoisin demi, Kewpie Sriracha drizzle, crispy wontons, rice noodles and Kirin braised cabbage.	**$21.99**
Pork Loin Center cut bone in pork loin, roasted red pepper, poblano and corn salsa, Tabasco - lime sour cream, au gratin potatoes...	**$22.99**

Small Plates

ITEM	PRICE
Goat Cheese Points French bread points topped with goat cheese, tomato garlic, herbs and drizzled with balsamic syrup.	**$11.99**
Empanadas Chorizo, goat cheese, shredded potato, Spanish green olive aioli	**$10.99**
Cherry Bomb Shrimp Shrimp sautéed with cajun spices and a lobster cream sauce, served with french bread.	**$13.99**
Maryland Blue Crab Cakes 2 crab cakes pan seared and drizzled with chipotle aioli.	**$13.99**
Dynamo Shrimp Panko Sear, Dynamo sauce, asian slaw.	**$14.99**
Cafe Bread Focaccia aux tomates séchées garnie de pesto frais, provolone et parmesan, gratinée jusqu'à coloration dorée.	**$10.99**

ITEM	PRICE
Venison Potstickers Fausse	**$10.99**
Crispy Baked Cheese Feuilletés au fromage Port-Salut, nappés d'une sauce ancho-mûre.	**$11.99**
Lamb Sliders 3 braised lamb sliders drizzled with a greek yogurt-mint sauce and topped with feta.	**$13.99**
Greek Island Plate Spicy feta dip served with fresh cucumber slices, pepperoncinis, french bread, and kalamata olives.	**$11.99**
Naan Pizza Ask for today's presentation.	**$13.99**
Zack’s Cheese Baked sun dried tomato-horseradish goat cheese, naan chip.	**$12.99**

Fresh Produce

ITEM	PRICE
Smoked Salmon Salad House smoked atlantic salmon atop field greens with tomato, egg, cucumber, red onion, carrot & raspberry vinaigrette.	**$15.99**
Caesar Crisp romaine with tomato, red onion and egg tossed with garlic croutons, fresh parmesan and caesar dressing.	**$11.99**
Garden “chef ” Salad Fresh greens, tomato, red onion, carrot, cucumber, egg, bacon, feta cheese and choice of dressing.	**$10.99**
Blackened Tenderloin Salad Feuilles de romaine croquantes nappées de vinaigrette césar, parsemées de miettes de gorgonzola. Garnies de carottes, to...	**$14.99**
Asian Sesame Salad Un mélange de jeunes pousses, pois mange-tout, châtaignes d'eau, oignons verts et carottes, surmonté de poulet saisi au...	**$13.99**
Grilled Shrimp Salad Crevettes grillées avec une touche de piment doux reposant sur un lit de verdure, ornées de canneberges séchées au solei...	**$15.99**
Spaz’s Cobb Spinach, egg, tomato, turkey, avocado, red onion, gorgonzola, & hot bacon dressing.	**$14.99**
Mediterranean Salad Field greens and crisp romaine with imported hard salami, tomato, cucumber, red onion, gorgonzola crumbles, kalamata oli...	**$13.99**

Homemade Desserts

ITEM	PRICE
Bread Pudding With housemade caramel sauce, whipped cream & cinnamon.	**$7.99**
Housemade Cheesecake *ask for today's flavor.	**$7.99**
Flourless Chocolate Torte Gluten free.	**$7.99**
Key Lime Pie	**$7.99**

Cafe Sandwiches

ITEM	PRICE

Ava’s Turkey **$12.99**
Turkey breast, apple smoked bacon, provolone, lettuce, tomato, onion and mayo on sourdough.

Cajun Chicken Po Boy **$12.99**
Poulet cajun po boy avec poulet assaisonné et saisi à la perfection, accompagné de poivrons et oignons grillés. Ajoutez-...

Jake’s Kickin’ Pastrami **$13.99**
Pastrami chaud accompagné d'oignons caramélisés et de fromage gruyère fondant, le tout servi sur une baguette française...

B.l.tand. Avocado **$12.99**
Bacon fumé aux pommes, croustillant et appétissant, accompagné de laitue fraîche, tranches de tomate, avocat crémeux et...

French Dip **$12.99**
Sliced roast beef & provolone on a baguette, served with au jus.

Kobe Wagyu Burger **$14.99**
1/2 pound kobe burger topped with caramelized onion and gorgonzola cheese served on a grilled asiago bun with bistro sau...

The Peacemaker **$12.99**
Grilled sourdough, spicy housemade vegan lentil patty, grilled vegetables, avocado, tomato, lettuce, vegan mayo and tama...

Reuben **$12.99**
Thinly sliced corned beef with gruyere and sauerkraut on grilled marble rye served with russian dressing & dijon mustard...

Georgia Reuben **$12.99**
Grilled turkey breast, provolone cheese and coleslaw on sourdough with 1000 island dressing.

Cubano **$12.99**
Slow roasted pork loin, caramelized onions, pickles, and melted gruyere cheese on a brick pressed sundried tomato bun wi...

Grilled 3 Cheese and Tomato **$10.99**
Choice of bread with sharp cheddar, gruyere, provolone and tomato.

Black and Blue Wrap **$12.99**
Faux-bold de bœuf façon cajun, poivrons et oignons grillés, croquante romaine, tomate juteuse, fromage gorgonzola onctue...

The Windy City **$15.99**
Tranches de ribeye, poivrons et oignons grillés, avec pesto, fromage de chèvre, provolone, servies dans un pain à steak.

Gus’ Greek Wrap **$12.99**
Morceaux de poulet grillé, tartinade de feta épicée, morceaux croquants de romaine, tomate tranchée, concombres frais et...

Tuna Melt **$12.99**
Our secret tuna salad with cheddar and tomato on marble rye.

Apple Chicken Salad Melt **$12.99**
Apple tarragon chicken salad with tomato and cheddar on sourdough.

Deaner Schnitzel **$16.99**
Pork schnitzel, gruyere, grilled mushrooms, grilled onion, bacon, dill sauce, lettuce, tomato, grilled naan.

Spyro’s Gyro **$14.99**
Pork loin marinated with fresh lemon, olive oil, garlic, oregano, housemade tzatziki, lettuce, tomato, and red onion on...

Smoked Salmon Wrap **$13.99**
House-smoked salmon, cucumber, red onion, egg, greens, tomato and mustard-caper sauce.

Asian Wrapper **$12.99**
Sesame-seared chicken, water chestnuts, peapods, carrots, avocado, green onion, lettuce, asian vinaigrette and sriracha.

Cape “codder” **$14.99**
Cornflake seared cod, mustard pickle aioli, lettuce, tomato, onion, grilled sun dried tomato bun.

Dana’s Club **$12.99**
Faux-filet rôti, poitrine de dinde, cheddar fort, provolone, laitue croustillante, tomate juteuse, oignon croquant et sa...

The Acropolis **$13.99**
Boulettes d'agneau servies avec pita grillé, accompagnées de sauce tomate à la grecque, fromage feta, poivrons grillés e...

The Revolver **$15.99**
Côtes levées braisées à l'asiatique, accompagnées d'une sauce chili douce, de tranches de concombre croquantes, d'une sa...

The “soprano” **$12.99**
Sundried tomato focaccia with pesto, hard salami, provolone, tomato and onion.

The “gardner” **$10.99**
Fresh tomato, onion, carrots, cucumber, avocado, provolone, cheddar and balsamic vinaigrette on farmer’s wheat, or in a...

Lamb Burger* **$14.99**
Ground lamb on a grilled asiago bun with lettuce, tomato, red onion, feta and greek yogurt-mint sauce.

Porky’s Club **$14.99**
Canadian bacon, apple smoked bacon, lettuce, tomato, red onion, whole grain mustard-maple sauce, toasted marble rye.

Stacked Roast Beef **$12.99**
Thinly sliced roast beef and sharp cheddar with lettuce, onion and tomato on sourdough with café sauce.

Kristen's Cluster **$14.99**
Cornflake fried chicken, buffalo sauce, pickles, lettuce and tomato on a grilled Asiago bun with a side of bleu cheese d...

Breakfast Sammies

ITEM	PRICE
Tina’s Bacon Bonanza Toasted sourdough with apple smoked bacon, fried egg, lettuce, tomato and chipotle mayo.	**$13.99**
Patty Cakes Une galette de saucisse au romarin faite maison accompagnée de deux mini-pancakes légers, d'œufs brouillés crémeux, et d...	**$12.99**
Matt’s Morning Slider Œuf frit, bacon canadien maison, cheddar fort, tomate, nappé de hollandaise aux piments ancho, le tout niché dans un muf...	**$13.99**
Gabriel’s Gone Veggie Tranches de pain de blé artisan cuites au four, garnies d'œuf au plat, de poivrons et d'oignons grillés, d'avocat crémeu...	**$12.99**

Breakfast (Eggs & Omelets)

ITEM	PRICE
Baja Scramble Two eggs scrambled with chorizo, onion and bell peppers topped with sharp cheddar cheese, sour cream and avocado salsa.	**$13.99**
Build Your Own Omelet Start with a three-egg omelet. Add any ingredient for $0.25 each onions, peppers, tomatoes, cheddar, provolone, Gruyère,...	**$13.99**
Black Forest Omelet Three-egg omelet with house-made Canadian bacon, mushrooms, onions, tomatoes and Gruyère, topped with traditional hollan...	**$13.99**
Irish Scramble House-made corned beef hash topped with grilled bell peppers, melted cheddar, green onions and two eggs any style.	**$13.99**
Allan’s Smokey Scramble Two eggs scrambled with house smoked salmon, apple-wood smoked bacon, green onions, and tomatoes, drizzled with a smoky...	**$13.99**
Southwestern Omelet Three-egg omelet with sausage, peppers, onions and cheddar topped with ancho pepper hollandaise.	**$13.99**
Cali Club Omelet Three - egg omelet with turkey, bacon, tomato and pepper jack cheese topped with chipotle mayo and avocado.	**$13.99**
Pesto Scramble Œufs brouillés avec oignons, tomates, champignons, pesto et fromage gorgonzola.	**$13.99**
North Eastern Omelet Faux	**$14.99**
Eggs Your Way* Œufs préparés selon votre goût, accompagnés de viande de votre choix.	**$10.99**

ITEM	PRICE
Chowderhead Three-egg omelet with green onion, provolone and our famous seafood chowder.	**$13.99**
Spicy Greek Omelet Three-egg omelet with kalamata olives, pepperoncini, tomatoes, onions and our spicy feta dip folded in.	**$13.99**

Breakfast (Café Specialties)

ITEM	PRICE
Gourmet Breakfast Wrap Scrambled eggs, hash browns, grilled peppers, and onions, tomato, sour cream, sriracha, cheddar, avocado salsa.	**$13.99**
Stacked French Toast Fresh baked bread, triple-stacked and layered with cream cheese, blended with strawberry preserves, served with 100% pur...	**$13.99**
Buttermilk Pancakes A stack of buttermilk pancakes served with 100% pure Michigan maple syrup, served with your choice of meat.	**$12.99**
Cafe' Benny Two poached eggs with housemade Canadian bacon, atop two English muffins with hollandaise sauce. Served with Cafe potato...	**$13.99**
Steak and Eggs Flank steak, avocado salsa, ancho hollandaise, crispy onions, hash browns, two eggs any style. Choice of toast.	**$15.99**
Biscuits and Gravy Un biscuit maison à l'asiago, nappé d'une sauce au romarin, accompagné de pommes de terre et d'un œuf frit.	**$12.99**
Spoon-i-cristo Dinde, bacon canadien, Gruyère, confiture d'ancho et de mûres, pain perdu, pommes de terre rissolées.	**$13.99**
A "very Vegan" Start Pommes frites croustillantes et légumes grillés, galette de lentilles épicée au goût relevé, tomates fraîches, filet de...	**$12.99**
Chesapeake Benny Two poached eggs, English muffin, Maryland crab cake, avocado salsa and ancho hollandaise. Served with Cafe potatoes or...	**$14.99**
Johnny Cakes Cornmeal pancake with jalapeño, topped with smoked salmon and served with green onion butter, maple syrup and choice of...	**$13.99**
Yooper Benny Two poached eggs, grilled walleye, English muffin and lemon-tarragon aioli. Served with Cafe potatoes or a small brunch...	**$14.99**
The "san Diego" Two poached eggs, English muffin, avocado salsa and ancho hollandaise. Served with Cafe potatoes or a small brunch salad...	**$12.99**

Breakfast Sides

ITEM	PRICE
Asiago Biscuits and Gravy House made biscuit with rosemary sausage gravy.	**$6.99**
Apple Smoked Bacon	**$5.99**
Sausage Links	**$3.99**
Rosemary Sausage Patty Housemade	**$4.99**
Toast and Butter	**$3.50**
Canadian Bacon Housemade	**$3.99**

Homemade Soups

ITEM	PRICE
Seafood Chowder With shrimp & clams.	**$5.99**
French Onion With french bread croutons & dripping with melted gruyère.	**$4.99**
Chicken Noodle	**$4.99**
Soup Du Jour Ask for today’s selection.	**$4.99**

Small Plates

ITEM	PRICE
Goat Cheese Points French bread points topped with goat cheese, tomato garlic, herbs and drizzled with balsamic syrup.	**$11.99**
Cherry Bomb Shrimp Shrimp sautéed with cajun spices and a lobster cream sauce, served with french bread.	**$14.99**
Empanadas Chorizo, goat cheese, shredded potato, Spanish green olive aioli	**$11.99**
Maryland Blue Crab Cakes Voici deux galettes de crabe bleu de Maryland, légèrement dorées à la poêle et nappées d'une sauce chipotle crémeuse.	**$13.99**
Venison Potstickers De tendres raviolis farcis de venaison, accompagnés d'une sauce hoisin-prune.	**$11.99**
Dynamo Shrimp Crevettes en croûte de panko, servies avec une sauce dynamo épicée et accompagnées d'une salade de chou asiatique croqua...	**$14.99**
Crispy Baked Cheese Port Salute, puff pastry, ancho-blackberry sauce	**$12.99**
Petit Vegan Duo Grilled artichoke, vegan roasted garlic aioli, seared chickpea, dill, fresh lemon.	**$11.99**
Lamb Sliders 3 braised lamb sliders drizzled with a greek yogurt-mint sauce and topped with feta.	**$13.99**
Greek Island Plate Spicy feta dip served with fresh cucumber slices, pepperoncinis, french bread, and kalamata olives.	**$11.99**
Cafe Bread Sun-dried tomato focaccia bread topped with fresh pesto, provolone and parmesan, broiled golden brown.	**$11.99**
Naan Pizza Ask for today's presentation.	**$13.99**
Zack’s Cheese Baked sun dried tomato-horseradish goat cheese, naan chip.	**$12.99**

Small Entrees

ITEM	PRICE
Cafe Tenderloin Stroganoff Morceaux de filet mijotés avec champignons et oignons, nappés d'une sauce crémeuse à base de crème sure, dijon et aneth,...	**$14.99**
Vegetable Stir Fry Un mélange savoureux de légumes frais sautés avec notre sauce café douce et épicée, accompagné de riz.	**$12.99**

ITEM	PRICE
Shrimp Penne Pâtes penne agrémentées de crevettes juteuses, accompagnées de tomates éclatantes, d'oignons doux et d'épinards frais. L...	**$15.99**
Chicken Bacon “mac” Crispy chicken thigh, cheesy bacon penne, onion, garlic bread.	**$14.99**
Pesto Primavera Vegetables tossed with linguine in a pesto cream sauce.	**$12.99**
Lunch Schnitzel Panko seared, candied bacon, ancho-blackberry drizzle, chef's mash	**$13.99**
Lamb Ragu Crispy polenta, pecorino	**$13.99**
Greek Linguine Beef tenderloin, kalamata olive, onions, garlic, tomatoes, spicy feta-lemon cream.	**$13.99**

Fresh Produce

ITEM	PRICE
Smoked Salmon Salad House smoked atlantic salmon atop field greens with tomato, egg, cucumber, red onion, carrot & raspberry vinaigrette.	**$15.99**
Caesar Crisp romaine with tomato, red onion and egg tossed with garlic croutons, fresh parmesan and caesar dressing.	**$11.99**
Spaz’s Cobb Épinards frais, œuf dur, tomates juteuses, morceaux de dinde, avocat crémeux, oignon rouge croquant, gorgonzola piquant,...	**$14.99**
Blackened Tenderloin Salad Feuilles de romaine croustillantes nappées de vinaigrette César, parsemées de fromage gorgonzola, carottes, tomates, con...	**$14.99**
Asian Sesame Salad Un mélange de jeunes pousses agrémenté de pois mange-tout, châtaignes d'eau, oignons verts et carottes, accompagné de po...	**$13.99**
Garden “chef ” Salad Fresh greens, tomato, red onion, carrot, cucumber, egg, bacon, feta cheese and choice of dressing.	**$11.99**
Grilled Shrimp Salad Sweet chili-grilled shrimp atop field greens with sun-dried cranberries, tomatoes, cucumbers, carrots, red onion, crouto...	**$15.99**
Mediterranean Salad Field greens and crisp romaine with imported hard salami, tomato, cucumber, red onion, gorgonzola crumbles, kalamata oli...	**$13.99**
Steams and Greens Cup of soup and a house salad with dressing choice. Upgrade to a small specialty salad ata an extra cost.	**$12.99**

Homemade Desserts

ITEM	PRICE
Bread Pudding With housemade caramel sauce, whipped cream & cinnamon.	**$7.99**
Creme Brulee	**$7.99**
Housemade Cheesecake *ask for today's flavor.	**$7.99**
Flourless Chocolate Torte Ce gâteau au chocolat sans farine est naturellement sans gluten.	**$7.99**
Seasonal Fruit Cobbler	**$5.99**

ITEM	PRICE
Key Lime Pie Un croquant biscuit Graham forme la base de cette tarte, surmonté d'une crème soyeuse au citron vert. Les saveurs acidul...	**$7.99**