

CAFÉ DE PARIS SPECIALS

Sandwiches

Mediterranean Grilled Chicken Sandwich – Grilled chicken w/ pesto, fire roasted tomatoes & fresh mozzarella cheese topped w/ a balsamic glaze on Ciabatta bread - \$12.50

Breaded Chicken Sandwich – Double breaded chicken breast, fried & topped w/ Asian pickled slaw & American cheese, topped with banana peppers, served on a Brioche bun - \$12.50

Above served w/ French fries or mixed greens (substitute sweet potato fries for \$1)

Lobster Roll – Lobster meat, tossed in light dressing on a toasted bun, served with coleslaw & French fries - \$24.50

Bowl

Goddess Grain Bowl – Quinoa, farro, brown rice blend base, spinach w/ roasted summer squash, zucchini, & chickpeas, avocado, Feta cheese, crunchy onion strings and Green Goddess dressing - \$14.50

Bowl Toppers

Grilled Chicken \$4 Marinated Grilled Beef Tips \$9

Grilled Shrimp \$7 Seared Scallops \$9 Grilled Salmon \$8

Entrees

Scallop Risotto – New Bedford dry sea scallops seared, served over summer vegetable creamy risotto - \$24.5

Fish n' Chips – Harp battered schrod, fried w/ French fries & coleslaw 17.50

Wine & Dine Menu *2 Dinners & Bottle of* *Wine for \$39.99*



ENTREES

Schrod Florentine

Baked & topped w/ spinach, tomato & cheddar cheese crumbs

Garlic Chili Salmon

Grilled salmon glazed with a citrus pepper sauce, mandarin oranges & diced scallions

Lemon Herb Roasted Chicken

"All natural" Statler skin on breast coated with lemon and herbs, roasted to a crisp finish

*All above entrees include your choice of two of the following:
mixed green salad ~ potato of the day ~ vegetable of the day*

Sautéed Scallop Pasta (add \$3)

Sautéed scallops, mushrooms, diced tomatoes, garlic & basil tossed with fettuccine & zinfandel cream sauce

Not available for parties of 14 or more

COVID-19 Update

Since re-opening we have implemented the following changes for everyone's safety

Take staff temperatures upon entering work and sign daily health questionnaire

Added sanitation stations, masks and updated employee handbook rules

Added Darcy's outdoor pickup window and designated pickup parking spaces

Added plexiglass to key contact areas

Moved to single use items such as condiments, rollup silverware, menus, etc

Added outdoor café & pub seating option

Increased purchases of disinfectant and sanitizers

Performed thorough building front house and back house deep cleaning

Changed room layouts for more spacing between tables

Increased cleaning & sanitizing in bathrooms, seating & all common areas.