

w o r l d c a f e

Appetizers

Soup of the Day -	cup \$4	Bowl \$6
Crispy French Fries - spicy ranch dipping sauce		\$7
Tempura Style Onion Rings - spicy ranch dipping sauce		\$8
Coconut Shrimp - pineapple mango salsa		\$13
Shrimp & Scallop Pot Stickers - ponzu dipping sauce		\$11
Ahi Tuna Tartar - crisp cucumber slices, avocado relish,		\$13
Pancetta Tiger Shrimp - wrapped in Italian bacon & basil, ponzu dipping sauce		\$13
Hummus - fresh crisp vegetables, crostini & pita bread		\$8
Spicy Chicken or Shrimp Quesadilla - wheat tortilla, black beans, jack cheese		\$13
Spring Rolls - carrots, cucumbers, watercress & bean sprouts with soy sesame vinaigrette		\$9

Salads

Blackened Ahi Tuna - mixed greens, avocado, tomatoes, carrots, red cabbage & oregano gorgonzola vinaigrette		\$19
Poached Pear - mixed greens, caramelized walnuts, gorgonzola, olive oil & balsamic reduction		\$10
World Cafe Caesar - crisp romaine, Caesar dressing, crostini	\$12	with chicken \$15
Chicken Tostada - crispy tortilla strips, black beans, romaine lettuce, jack cheese, blackened chicken, red onions, tomato, cilantro tossed with spicy ranch served with sour cream & salsa		\$14
Chinese Chicken - napa cabbage, bok choy, bean sprouts, carrots, zucchini, bell peppers, wontons, almonds, sesame vinaigrette		\$14
Grilled Corn & Shrimp - romaine, roasted peppers, asparagus, crispy onions, Thai dressing		\$16
Sirloin Steak - mixed greens, tomatoes, balsamic vinaigrette		\$19
Arugula & Fennel - shaved parmesan & sherry vinaigrette		\$12

18% gratuity will be added to parties of 6 or more

Pastas

Capellini alla Checca - chopped tomatoes, basil, garlic, extra virgin olive oil	\$13
Spicy Bowtie - chicken, cilantro, sambal chili, pesto, fresh parmesan	\$15
Linguini Primavera - zucchini, green beans, carrots, broccoli, light tomato sauce	\$14
Mediterranean Bowtie - Italian turkey sausage, roasted peppers, asparagus, onions, tomatoes, olives & capers topped with feta cheese	\$14
Seafood Linguini - Seared scallops, shrimp & light tomato cream sauce	\$19

Pizzas

Margherita - mozzarella, parmesan, ricotta, white sauce, Roma tomatoes, fresh basil	\$14
Chicken or Shrimp Pesto - pesto sauce, mozzarella, goat cheese, toasted pine nuts	\$16
Pepperoni - marinara sauce, mozzarella & parmesan cheese	\$14
Barbeque Chicken - mozzarella, roasted peppers, red onions & BBQ sauce	\$15
Grilled Vegetables - bell peppers, asparagus, mushrooms, broccoli, tomato, red onions & artichoke hearts	\$15

Meats

Filet Mignon Angus Beef - butter braised fingerling potatoes, sauteed spinach, roasted mushrooms	\$34
New York Strip Angus Beef - garlic mashed potatoes, sauteed vegetables, maitre'd butter	\$32
Sirloin Steak - au gratin potatoes, glazed carrots, shiraz reduction	\$25
Stuffed Pork Chop - stuffed with spinach & gorgonzola, served sauteed asparagus, soft polenta & provencal sauce	\$27
Herb Rack of Lamb - mint vegetable couscous, shiraz reduction	\$28
Ossobuco - braised lamb shank, horseradish mashed potatoes & braised cabbage	\$28

Entrees

Seared Scallops - grilled corn succotash, ginger-garlic beurre blanc	\$24
Shrimp Scampi - over linguini with garlic bread	\$24
Grilled Salmon - crispy carrots, sauteed vegetables & orange ginger sauce	\$25
Blackened Ahí Tuna - sauteed spinach, potato crisps & ginger vermouth sauce	\$25
Grilled Chilean Sea Bass - grilled vegetables, mashed potatoes, lime-chive sauce	\$26
Marsala Chicken Breast - mashed potatoes & sauteed garlic spinach	\$22
Vegetarian Plate - vegetable ratatouille, garlic spinach, grilled tomatoes, wild rice & black beans	\$18



We only accept 3 forms of payment for parties larger than 6