North Coast Cafe

Lunch Buffet

Monday through Friday 11:30am to 3pm

27pp

Includes: Appetizers, salad, soup, hot entrees, **live action station**, dessert

Light Buffet 19pp

Appetizers, salad, soup, dessert

Desserts Only 14pp

Monday Italian **Tuesday** New Mexico **Wednesday** French Bistro **Thursday** Latin **Friday** Mediterranean

APPETIZERS

Seasame Crusted Ahi Tuna Tacos (2)15(3) 18
Mango guacamole, cilantro, cabbage slaw

Fried Calamari 16
Garlic lemon aioli, charred lemon, herbs

Chicken Wings 17
Choice of garlic parmesan, buffalo or Korean BBQ 10 wings, celery sticks, ranch or blue cheese

Grilled Halloumi 15 *VEG*
Fresh watermelon, candied walnuts, mango mint dressing, baby greens

FLATBREAD

Italian Burrata 18 *VEG*
Burrata, provolone, asiago, garlic oil, roasted tomatoes, herbs

Barbeque Chicken 18
BBQ sauce, grilled chicken, provolone, fire roasted corn, red onion, drizzled with chipotle ranch & scallions

Fennel & Onion 18 *VEG*
Caramelized fennel, red onion, crumbled feta, zaatar, cultured cream, thyme

SOUPS

French Onion Soup 9
Provolone cheese, crouton, green onion

Chef's Seasonal Soup 8
Changes daily

ENTREE SALADS

Ancient Grain Bowl 19
Grilled chicken, tricolor quinoa, black bean & corn salsa, cherry tomatoes, avocado, feta, salsa verde, Greek yogurt drizzle

Caesar Salad 16
Romaine hearts, creamy caesar dressing, roasted tomatoes, shaved parmesan, focaccia crisp

Greek Salad 16 *VEG*
Local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, oregano vinaigrette, naan croutons

Burrata Heirloom Tomato Salad 15
Vine ripened baby tomatoes, burrata, wild arugula, olive oil, balsamic reduction, basil

Proteins

Grilled Chicken Breast 7

Seared Atlantic Salmon 9

Flank Steak 11

Plant-Based Menu

Eggplant Caponata 20
Roasted eggplant, summer squash, tomatoes & pesto served over lemon rice

Open Faced Portobello 16 *VEG*
Roasted portobello, caramelized onion, roasted red pepper, sundried tomato tapenade, goat cheese, arugula, grilled olive bread

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

NORTH COAST CAFE

ENTREES

Seared 14oz Delmonico Ribeye *57*
Rosemary roasted fingerling potatoes, garlic French beans, roasted shallot herb butter

Sautéed Scallops 37
Summer truffle corn puree, grilled asparagus, wild mushrooms, bacon jam, crispy leeks

Pan Seared Atlantic Salmon 32
Cannellini bean & tomato salad, wilted garlic spinach, arugula pesto

Herb Roasted Chicken Breast 29
Boursin whipped potatoes, poached French beans, roasted chicken jus

Garganelli Pasta 25 GF available
Kale, roasted tomatoes, chicken Italian sausage, grappa cream, asiago, herbs

SANDWICHES & BURGERS

GF available on sandwiches
Served with tomatoes, lettuce, red onion, pickles, Choice of sweet potato or french fries

½ Pound Signature Burger 18
on a toasted challah bun
Choice of: applewood smoked bacon, avocado, fried egg, smoked Amish cheddar, swiss, provolone, American

Flank Steak Sandwich 19
Chimichurri, aioli, fresh avocado, bibb lettuce, beefsteak tomato, crispy shallots

North Coast Turkey Club Sandwich 16
smoked turkey, lettuce, tomato, smoked bacon, pesto aioli, multi-grain bread
Add-ons: Avocado 1

Chicken Sandwich 17
Cajun marinated chicken, bacon, smoked Amish cheddar, pickled red onion, tomato aioli, baby lettuce, toasted challah bun

SIDES *5*

fries, sweet fries, house salad, grilled vegetables, rosemary roasted fingerling potatoes

DESSERTS

Triple Chocolate Cake 10
Chocolate bundt cake with sweet cream filling, chocolate glaze, fresh berries, chocolate sauce

3 Scoops Ice Cream 8
chocolate or vanilla

Almond Cream Tart 10
Raspberry jam, almond frangepan, fresh berries, mixed berry sauce, toasted candied almonds.

Seasonal Cheesecake 10
Graham cracker crumble, seasonal accompaniments

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