

MENDOCINO café



LUNCH MENU

10451 LANSING STREET • MENDOCINO

707.937.6141

mendocinocafe.com

Appetizers

CHICKEN SATAY – Yogurt-Marinated Chicken Skewers with Cucumber Salad & House-Made Organic Peanut Sauce \$15

***NACHOS** – Organic Blue Corn Tortilla Chips with Black Beans, Melted Cheese, Sour Cream, Salsa & Guacamole \$20 | with Steak or Chicken \$25

STEAMED CLAMS & MUSSELS (*) – Red Curry Coconut Broth or White Wine Garlic Butter Sauce \$22 | with Fresh Pasta & Parmesan Cheese \$29

CHIPS & GUACAMOLE (*) – Organic Blue Corn Tortilla Chips, Fresh Guacamole & Fresh Salsa \$13

SOUP OF THE DAY or our **AWARD-WINNING CLAM CHOWDER**
Served with Fresh Bread Cup \$8 | Bowl \$14

Salads

SOUP & SALAD – Your choice of a Bowl of Clam Chowder or Soup of the Day
Served with a Green or Caesar Salad \$21

BIG RIVER SALAD (*) – Mixed Greens with Seasonal Vegetables & choice of Gorgonzola Dressing, Mendocino Mustard Dressing, *Balsamic & Olive Oil or *Lime Vinaigrette \$16 | with Chicken, Fish or Tofu \$24 | Crab Cake or Prawns \$29

VIETNAMESE SALAD (*)

Napa Cabbage, Carrots, Basil, Cilantro, Mint, Bean Thread Noodles, Peanuts, & Vietnamese Dressing – \$16 | with Chicken or Tofu \$24 | with Crab Cake or Prawns \$29

CLASSIC CAESAR SALAD – Romaine Hearts with Garlic Croutons & Parmesan in our Caesar Dressing \$16 | with Chicken \$24 | with Crab Cake or Prawns \$29

HOT THAI SALAD (*) – Chicken, Beef or Tofu in our Hot Thai Dressing over a Large Green Salad \$23 | with Rock Shrimp \$27

AHI SALAD – Seared Tuna, Buckwheat Soba Noodles, Cabbage, Marinated Cucumbers, Sesame-Ginger Dressing \$29

Sandwiches

On your choice of Whole Grain Bread or a French Roll. Served with Fingerling Potato Salad or Cup of Soup of the Day. Substitute Green Salad or Cup of Clam Chowder \$3

CRAB CAKE SANDWICH – Local Dungeness Crab Cake with Tartar Sauce & Cabbage \$27

CAFÉ BURGER – Grilled Covelos (Local) Beef with your choice White Cheddar & Jack, Gorgonzola, or Gruyere \$18 | add Mushrooms or Bacon \$3 each

CHICKEN SANDWICH – Grilled Free-Range Chicken Breast with Pesto, Gruyere & Aioli \$18

BLACKENED ROCKFISH SANDWICH – Local Fillet, Cajun Spices, Tartar Sauce \$20

STEAK & BRIE MELT or **PHILLY CHEESESTEAK** – Steak & Brie served with Caramelized Onions & Horseradish Cream. Traditional Cheesesteak, served with Aioli. \$19

Entrées

BASIC BREAKFAST

Two Eggs (any style), Roast Potatoes, Whole Grain Toast or Corn Tortilla, Choice of Bacon or Soyrito \$18

THAI BURRITO — Large Flour Tortilla stuffed with Chicken, Beef, or Tofu,
Organic Brown Rice, Vegetables in Housemade Peanut Sauce
with Café Sweet Thai Chili Sauce on the side \$21 | with Shrimp \$25

HUEVOS RANCHEROS

Two Eggs, Corn Tortillas, Black beans, Mojado Sauce, Melted Cheese,
Sour Cream & Guacamole \$19 | add Bacon \$22

CHILI VERDE PLATE or BURRITO

Slow Roasted Pork Loin simmered in a Green Chili Sauce, topped with Sour Cream.
Served with Black Beans, Brown Rice & Corn Tortillas, OR Served wrapped in a large
Flour Tortilla, with Black Beans on the side \$20

CAFÉ BURRITO MOJADO

Chicken, Beef or Veggies with melted Cheese, Black Beans & Rice in a Flour Tortilla
Topped with Mojado Sauce, Sour Cream & Guacamole \$19 | with Rock Shrimp \$23

BREAKFAST BURRITO

Soyrito or Roundman's Smoked Bacon, Eggs & Melted Cheese in a Flour Tortilla.
Topped with Guacamole & Sour Cream, served with Black Beans \$20

QUESADILLA — Chicken, Beef or Veggies with melted Cheese in Flour or Corn Tortillas.
Served with Salsa, Guacamole & Sour Cream \$19 | with Rock Shrimp \$24

TOSTADA

Crispy Corn Tortilla Shell filled with Black Beans, Brown Rice and Sautéed Chicken,
Beef or Tofu Topped with melted Jack & White Cheddar Cheeses & a dollop
of Guacamole & Sour Cream. Served over a large Organic Garden Salad
with your choice of Dressing \$20 | with Blackened Rock Shrimp \$24

FISH TACOS

Organic Corn Tortillas with Cajun Spiced Local Rock Fish & Cabbage Slaw
Served with Guacamole, Salsa, Black Beans & Brown Rice \$21

SEAFOOD FETTUCINE

Clams, Mussels, Rock Shrimp, Cherry Tomatoes, Basil & Garlic in a Cajun Cream Sauce \$32

HEALING BOWL (*)

Soba Noodles in a Red Miso Broth with Kale, Shiitake Mushrooms.
Choice of Chicken, Beef or Tofu \$21 | with Rock Shrimp \$25

THAI FIREPOT (*) — Red Curry Broth (or substitute *Garlic-Ginger-Chili Broth)
Organic Vegetables. Choice of Chicken, Beef or Tofu. Served with
choice of Brown Rice or Bean Thread Noodles \$21 | with Rock Shrimp \$25

STOUT-BRAISED POT ROAST

Covelo Beef with Carrots, Mushrooms, Fingerling Potatoes & Horseradish Cream \$29

ASIAN STIR FRY — Chicken, Beef or Tofu with Zucchini, Yellow Squash, Carrots, Snap Peas,
Ginger & Garlic. Served in a Hoisin-Bean Sauce with Soba Buckwheat Noodles
or Organic Brown Rice \$19 | with Rock Shrimp \$24

A 20% gratuity will be added for parties of five or more. Only one bill will be presented per table.

