

Rhythm Café

Soups and Salads

Bahamian Seafood Chowder Cup 6⁵⁰ Bowl 8⁵⁰

Vichyssoise Cup 6⁵⁰ Bowl 8⁵⁰

Chilled potato and leek soup

Caesar ^{1*2} – Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese -14.00

Insalata di Caprese ¹ – A Petite Salad of Sliced Beautiful Tomatoes, Fresh Mozzarella Cheese and a Modicum of Mixed Lettuces, Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil and Sprinkled with Chopped Fresh Basil -16.00

Tarragon Spinach Salad ¹ - Tender Spinach Leaves Tossed with our Tasty Tarragon Dressing, Tomatoes, and a Sprinkling of Crumbled Goat Cheese -10.50

Pomegranate and Leaves Salad ¹ - A Bourgeois Blend of Various Lettuce Leaves, Tossed with Pomegranate Vinaigrette, Dried Cranberries, Fresh Grapes, Sweetly Seasoned Toasted Bourbon Pecans and Garbanzo Beans -12.00

Mixed Greens ¹ - A Blend of Lettuces, Accoutramitized by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Your Choice of Dressing -9.50

Dressings: House Vinaigrette, Pomegranate Vinaigrette, Thousand Island, Creamy Gorgonzola

Appetizers and Entrées

Cheese on Fire, a.k.a. Saganaki – A Dish Found in Many a Greek Diner, Kasseri Cheese Set Aflame with Brandy Right Next to Your Table, Extinguished with Lemon, Served Hot and Bubbly with Warm Pita Bread -16.75

African Pineapple Peanut Stew – A West African Inspired Stew of Crushed Pineapple, Onions, Peanuts, and Kale, Served Over Couscous -9.75

Tuna Tartar ^{1*2} – Finely Chopped Raw Tuna Tenaciously Tossed with Our Delightful Ginger Lime Dressing Served with Crispy Flatbreads - 19.50

Ravioli – Square Pasta Pockets Filled with a Four Cheese Blend Set Atop a Butternut Squash Purée and Finished with Our Sage Butter Sauce – Appetizer – 15.50
Entrée – 31.00

Fiocchi - Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, Sprinkled with Chopped Fresh Basil – Appetizer - 9.50
Entrée – 19.00

Jambalaya Linguine - Linguine Treacherously Tossed with Shrimp, Morsels of Chicken Breast, Andouille Sausage, a Decadent Cream Sauce, Sprinkled with Grated Asiago Cheese (this is spicy!) – Entrée- 27.00

Entrées below include: Choice of Two Sides

Lump Crab Cake - Our Inimitable Crab Cakes, Crammed with Delicate Lump Blue Crab Meat, Complimented by Our Zippy Crab Cake Sauce - Appetizer – 16.50
Entrée - 40.00

Parmesan Crusted Chicken ¹ – Chicken Breast Encased in a Parmesan Cheese and Potato Crust, Pan Fried, Splashed with a Lemony Butter Sauce- Appetizer -11.50
Entrée - 30.00

Tournedo Au Poivre ^{1*2} – A Sautéed, Black Peppercorn Coated, Beef Tenderloin Medallion Splashed with a Delectable Demi-Glace Sauce and Crowned with a Delicate Puff Pastry - Appetizer – 19.00
Entrée – 45.00

Tenderloin Tips ^{1*2} -Inspired by Julia Child's Boeuf Bourguignon, Shards of Beef Tenderloin, Sautéed with Mushrooms, Crumbled Bacon, and Caramelized Onions, Finished with a Sprinkling of Gorgonzola Cheese – 38.50

Filet Mignon ^{1*2} -A Grilled, Beautiful Eight Ounce, Center Cut Tenderloin Steak, Accompanied by Our Feisty Horseradish Cream Sauce – 56.00

Tonight's Fresh Fish*2

Trout 34⁰⁰ Salmon 33⁰⁰

King Klip 33⁰⁰ Flounder 36⁰⁰ Mahi-Mahi 32⁰⁰

**Select One of Our Fresh Fish From Above,
Have it Prepared Grilled, Blackened OR Any of the Following ways:**

Arti Heart¹ - Fillet of Your Choice of Fresh Fish, Oven Roasted, Strewn with a Sauté of Artichoke Hearts, Chopped Scallions and Sun Dried Tomatoes then Splashed with a Lemony Butter Sauce with Your Choice of Two Sides

Livornese¹ - Fillet of Your Choice of Fresh Fish, Oven Roasted, Bathed in a Light Sauce of Tomato, Kalamata Olives, Onions, Garlic, Capers, and Splash of White Wine, Served with Your Choice of Two Sides

Meunière¹ - Fillet of Your Choice of Fresh Fish, Sautéed, Splashed with Lemon Brown Butter and Sprinkled with Chopped Parsley, Served with Your Choice of Two Sides

Herb Crust - Fillet of Your Choice of Fresh Fish, Baked Under a Delicate Herb and Bread Crumb Crust, Accompanied by Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides

Specials

(Quantities on specials are limited)

Baked Brie -A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy,
Glazed with Homemade Orange Cranberry Relish, Served with our Fresh Baked Rhythm Bread - 14.00

Veal Sweetbreads - Sautéed Veal Sweetbreads Bathed in a Sauce of
Wild Mushrooms, Fresh Thyme, Shallots, Red Wine, Stock and a Splash of Cream - 16.00

Lamb Shank¹ - Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce - 33.00

Wiener Schnitzel - Thinly Whapped Scaloppini of Veal, Lightly Breaded, Gently Pan-Fried Until Golden Brown and Delicious,
Accompanied by Our Lemon Beurre Blanc Sauce - 31.00

SIDES

Green Beans

Sautéed Spinach

Smashed Potatoes

Glazed Carrots

Edamame

Coconut Brown Rice

¹These items can be prepared gluten free or are gluten free.

²The law requires us to warn you those consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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www.rhythmcafe.com

WE DO NOT ACCEPT AMERICAN EXPRESS