

# Oolee Café

## Tonight's Dinner Menu

### Starters

*Clams Casino \$9*

*Stuffed Mushrooms \$7*

*Buffalo Wings \$5 for 6 wings*

### Salad

*Caesar Salad \$6*

*Romaine lettuce tossed with a light parmesan cheese Caesar dressing and topped with homemade croutons.*

*Garden Salad \$5*

*Fresh mixed greens topped with tomatoes, cucumber, peppers, onions and a sprinkle of cheese.*

*Greek Salad with Feta & Lemon Olive Oil Dressing \$6*

*Fresh mixed greens topped with tomatoes, cucumber, onions and Calamata olives served with Asiago cheese crisps.*

*Craisin Salad \$7*

*Mixed Greens with Craisins, mandarin oranges, cashew and onion topped with a raspberry vinaigrette*

### Pasta

*Penne with Vodka Sauce \$7*

*Pasta with Spring Vegetables \$8*

*Broccoli & Cavatelli \$7*

*Tortellini with Prosciutto, mushrooms and peas in a light cream sauce \$8*

*Tortellini with Pancetta in a thick tomato cream sauce \$8*

## Chicken

*Chicken Fra-Diablo \$9*

*Chicken sautéed with spicy pepperoncini peppers on a bed of light egg noodles*

*Chicken Marsala on a bed of light egg noodles \$10*

*Chicken Parmigiana \$9*

## Seafood

*Salmon with dill sauce over rice medley \$16*

*Sea Scallops in a lemon wine sauce \$18*

*Shrimp Scampi over Linguini \$14*

*Stuffed Sole \$15*

*Linguini with Red or White Clam Sauce \$11*

*Seafood Medley \$15*

*Shrimp, Scallops, mussels, and clams over linguini*

## Beef and Lamb

*The Oolee Black Angus Rib Eye Steak \$19*

*Encrusted Lamb \$Market Price*

*3 double-cut, center loin rack of lamb chops that are pan-seared then encrusted with a rosemary, scallion and breadcrumb mixture.*

*Grilled Rosemary Lamb \$Market Price*

*6 single-cut, center rack of lamb chops seasoned with rosemary, thyme and garlic then grilled to a medium-rare temperature.*

*Add a side salad of your choice \$3*

## Special Desserts

*Banana Foster \$6*

*Caramelized Bananas sauteed with Myers dark rum, banana liquor and cinnamon served over vanilla ice cream*

*Crepes Suzette \$6*

*Crepes sauteed in a grand mariner sauce served over vanilla ice cream*