

- DINNER -



First Course

Mussels

sambuca cream sauce and toasted focaccia \$14.95

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$12.95

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

Lobster Crabcakes

spicy corn remoulade
\$8.95 for 1 | \$15.95 for 2

Tuna Tartare

avocado, English cucumbers, radish, togarashi vinaigrette, sesame seeds,
wonton chips \$15.95

Second Course

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, creamy parmesan dressing, scallions
\$7.95

- GLUTEN FREE- Arugula

roasted pears, goat cheese, candied walnuts, citrus ginger vinaigrette
\$7.95

House

spring greens, grape tomatoes, cucumbers, herb croutons, house made
cucumber dill dressing \$4.95

Soup

Soup of the Day

\$5.95

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

Third Course

- GLUTEN FREE- Lamb Shank

16 oz braised, fennel and garlic spiced, chive risotto, pickled fennel,
radish and tomato salad, pan jus \$34.95

Filet Mignon*

8 oz CAB, roasted garlic smashed potatoes, sautéed haircot vert, house
made steak sauce, fried onions \$35.95
Add grilled shrimp \$6.95

- GLUTEN FREE- Ribeye

14 oz hand cut, togarashi spiced, roasted fingerling potatoes and
carrots, sautéed wild mushrooms, espresso red wine-demi glace \$35.95

Scottish Salmon*

cous cous with golden raisins and toasted almonds, sautéed haricot
vert, English cucumber salsa, citrus ginger vinaigrette \$28.95

Lobster Crabcakes

a pair of house made lobster crabcakes, coconut jasmine rice, sautéed
haircot vert, spicy corn remoulade \$25.95

-VEGAN -- GLUTEN FREE- Green Curry

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetable, coconut
jasmine rice, chili oil \$18.95
Add grilled chicken \$5 add shrimp \$8

Brie Pasta

fresh locally made tagliatelle, brie cream, garlic, sundried tomatoes,
spinach, shaved parmesan \$17.95
add grilled chicken \$5 add shrimp \$8

Tilapia

pecan crust, coconut jasmine rice, sautéed haircot vert, red curry
coconut sauce \$19.95

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a
gluten free restaurant and can not ensure that cross contamination will never occur.

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95
Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover

Executive Chef: Katy Fischer

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.

937.667.0007 <> coldwater-cafe.com <> Tuesday - Thursday 11am - 8pm <> Friday - Saturday 11am - 9pm