

- 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

Chef's Plate

assorted meat and cheese, local honey comb, focaccia toast points \$14.95

Second Course

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, house made buttermilk ranch, scallions \$7.95

- GLUTEN FREE- Caesar

romaine, tomatoes, bacon, sundried tomato Caesar, parmesan tuille \$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

Filet Mignon*

8 oz CAB, roasted garlic smashed potatoes, broccolini, house made steak sauce, fried onions \$35.95

Add grilled shrimp \$6.95

Add sautéed mushrooms \$4.95

- GLUTEN FREE- New York Strip*

12 oz hand cut, roasted potatoes, parsnips and carrots, lemon-thyme aioli, gorgonzola compound butter \$35.95

Add grilled shrimp \$6.95

Add sautéed mushrooms \$4.95

Scottish Salmon*

Memphis-style barbeque glazed, grilled corn muffin, southwest slaw, sweet drop peppers \$28.95

Lobster Crabcakes

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

- GLUTEN FREE- Local Gerber Chicken

8 oz airline chicken, wasabi whipped potatoes, broccolini, Korean chili aioli, Asian pear and edamame salsa \$28.95

-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 and Cherry Ravioli

locally made ravioli filled with brie, ricotta, and dried cherries, brie cream, roasted butternut squash, spinach, shaved parmesan and toasted pepitas \$24.95

Tilapia

pecan crust, coconut jasmine rice, broccolini, 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 | Centr Sparkling CBD drink \$3.95

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