

## - DINNER -



### First Course

#### Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, 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

#### Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$11.95

- GLUTEN FREE- **Scallop Ceviche\***

grape tomatoes, red onion, cilantro, fresh citrus juice, shaved coconut, cassava chips \$15.95

### Second Course

- GLUTEN FREE- **Wedge**

bacon, tomatoes, gorgonzola, piccante blue balsamic vinaigrette, scallions \$7.95

- GLUTEN FREE- **Winter Greens**

kale, shaved brussel sprouts, roasted butternut squash, candied pecans, apples, goat cheese, pomegranate 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

**Chili and Cornbread** \$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, sautéed brussel sprouts, house made steak sauce, fried onions \$35.95

Add grilled shrimp \$6

Add sautéed mushrooms \$4

#### 8 oz Prime Pork Ribeye\*

parsnip thyme puree, roasted potatoes, bourbon bacon jam \$29.95

#### U8 Scallops\*

warm potato salad, roasted tomatoes, curry pickled fennel and frisée salad, roasted tomato vinaigrette, ginger almond romesco \$34.95

#### Scottish Salmon\*

orzo caponata with eggplant, zucchini, onion, golden raisins, and locally grown basil in a white wine tomato sauce, olive tapenade \$28.95

#### Lobster Crabcakes

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

- GLUTEN FREE- **Local Airline Chicken**

dry brined and roasted, whipped potatoes, sauce chasseur, roasted tomatoes and mushrooms \$26.95

-VEGAN - GLUTEN FREE- **Green Curry**

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, coconut jasmine rice, chili oil \$18.95

Add grilled chicken \$5 add shrimp \$9

#### 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, sautéed zucchini, 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

\*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.

order online at [coldwater-cafe.com](http://coldwater-cafe.com)

937.667.0007 <> [coldwater-cafe.com](http://coldwater-cafe.com) <> Tuesday - Thursday 11am - 8pm <> Friday - Saturday 11am - 9pm