

POINT LOMA

café

Dinner

## Starters

**Crispy Fried Calamari** 13.00  
spicy marinara sauce / tartar sauce

**Spicy Chicken Wings** 13.00  
red hot sauce / green apple slices / bleu cheese dip

**Southwest Nachos** 13.00  
refried beans / guacamole / sour cream /  
pico de gallo / salsa  
chicken or beef nachos 16.00

**Cheese Quesadilla** 11.00  
guacamole / sour cream / salsa / pico de gallo

**Chicken Ribbons** 12.00  
ranch dressing

**Ceviche** 12.00  
lime marinated white fish / serrano peppers / onions /  
tomatoes / cilantro / avocado / corn tortilla chips

## Flat Bread

Please allow additional cooking time.

**BBQ Chicken** 12.00  
shredded chicken / smoked gouda / cilantro /  
mozzarella cheese / caramelized onions

**Lobster & Smoked Gouda** 14.00  
butter poached lobster / spicy tomato sauce / roasted  
yellow peppers / fresh tomatoes / mozzarella cheese

**Margherita** 12.00  
garlic aioli / heirloom tomatoes / mozzarella cheese /  
fresh basil chiffonade

**Garlic Shrimp** 14.00  
shrimp / pizza sauce / fontina cheese / goat cheese /  
mozzarella cheese / mango / arugula

## Soup & Salad

Served with the Café's signature corn muffin or a dinner roll (except Tortilla Soup).

**Cobb Salad** 14.00  
oven-roasted turkey / avocado / bacon / cucumbers /  
tomatoes / bleu cheese crumbles / romaine / hard-  
boiled egg Petite Cobb 13.00

**California Tuna Salad** 14.00  
albacore tuna salad / mixed greens / avocado /  
cucumbers / mushrooms / tomato wedges /  
hard-boiled egg / carrots

**Oriental Chicken Salad** 14.00  
chicken breast / cucumbers / carrots / tomatoes /  
scallions / zucchini / noodles / baby greens /  
spicy thai dressing

**Tortilla Soup** 14.00  
chicken breast / vegetables / spicy chicken broth /  
avocado / cheddar cheese / corn tortilla strips /  
sour cream / warm flour tortillas

**Baby Spinach & Fruit Salad** 14.00  
watermelon / cantaloupe / pineapple / honeydew /  
strawberries / kiwi / oranges / feta / honey lime  
vinaigrette

**Chicken Caesar Salad** 14.00  
chicken breast / romaine / cucumbers / tomato /  
hard-boiled egg / caesar dressing / fresh parmesan  
without chicken 12.00

**Soups** bowl 7.00 cup 6.00  
homemade vegetable soup / chef's soup of the day

**House Salad** 7.00  
mixed greens / cucumbers / tomatoes / carrots /  
jicama / almonds

**House Salad & Bowl of Soup** 12.00  
vegetable soup or chef's soup of the day

## Taqueria

Three corn tortilla tacos / Santa Fe coleslaw / chips / salsa. Add Mexican rice & black beans for an additional 3.50

**Grilled Mahi Mahi** 15.00  
grilled pineapple / jack cheese / jicama slaw /  
habanero mango salsa / lime

**Carnitas Michoacán** 15.00  
boiled beans / pico de gallo / avocado / salsa

**Short Ribs** 15.00  
braised beef / cabbage slaw / pickled red onions /  
avocado / habanero red sauce

**Carne Asada Sonora** 15.00  
steak / boiled beans / salsa / cilantro / guacamole

**Tequila Lime Shrimp** 15.00  
chimichurri sauce / jack cheese / roasted peppers / avocado / salsa / jicama taco shells

An 18% gratuity will be added to parties of 8 or more.

# From the Sea

Served with choice of soup or house salad and the Café's signature corn muffin or a dinner roll.

## **Miso Marinated Alaskan Halibut** 27.00

cilantro hoisin glaze / wild rice / vegetables

## **Sesame Crusted Salmon** 25.00

soy lemon grass sauce / wild rice / vegetables

## **Pacific Fish & Chips** 20.00

tempura style filets / french fries / cocktail sauce / vegetables / homemade tartar sauce

# Pastas

Served with choice of soup or house salad and garlic toast.

## **Sautéed Shrimp & Pasta** 24.00

grilled artichokes / cheese tortellini / rosemary cream sauce / fresh parmesan

## **Spaghetti Bolognese** 18.00

meat sauce / fresh parmesan

without meat 15.00

## **Sautéed Chicken Breast & Pasta** 20.00

sun-dried tomatoes / bacon / garlic cream sauce / fresh parmesan / fettuccini

## **Seafood Fra Diavolo** 23.00

bay scallops / shrimp / garlic / shallots / linguini / spicy marinara sauce / fresh parmesan / calamari

# From the Land

Served with choice of soup or house salad & the Café's signature corn muffin or a dinner roll.

## **Broiled Top Sirloin** 22.00

usda choice angus beef / garlic mashed potatoes / vegetables

## **Braised Beef Short Ribs** 23.00

red wine sauce / garlic mashed potatoes / vegetables

## **Charbroiled Angus Rib Eye** 28.00

brandy peppercorn sauce / mashed potatoes / vegetables

## **Charbroiled Flat Iron Steak** 23.00

garlic mashed potatoes / vegetables / red wine demi-glace

## **Herb Roasted Chicken** 22.00

mushroom bacon sauce / mashed potatoes / vegetables / wild mushroom bread pudding

## **Blackened Pork Chop** 23.00

confetti vegetables / spinach / mashed potatoes / orange demi-glace

## **Chicken Enchilada & Carne Asada** 22.00

tomatillo sauce / spanish rice / refried beans / guacamole / sour cream / salsa

# Comfort Food

Served with choice of soup or house salad & the Café's signature corn muffin or a dinner roll.

## **Home Style Meatloaf** 18.00

mushrooms / mashed potatoes / marsala sauce / vegetables

## **Shepherd's Pie** 18.00

ground beef / mushrooms / carrots / peas / celery / onions / mashed potatoes / brown gravy / parmesan crust

## **Sautéed Lobster Mac & Cheese** 20.00

grilled artichokes / orecchiette pasta / cherry tomatoes / creamy cheese sauce / fresh parmesan

## **Stir Fry** 17.00

vegetables / light teriyaki sauce / rice / cashews  
beef 20.00 / chicken 19.00 / shrimp 22.00

# Sandwiches

Choice of French fries, fresh fruit or vegetable slaw.

## **Monte Cristo** 14.00

ham / oven-roasted turkey / cheddar cheese / swiss cheese / egg batter dipped / melba sauce

## **Point Loma Club** 14.00

oven-roasted turkey / applewood bacon / lettuce / tomato / mayo / avocado

## **Half Sandwich & Soup or Salad** 14.00

choice of ½ turkey, ½ club, ½ tuna, ½ BLT  
cup of soup or house salad

## **Charbroiled California Chicken** 14.00

chicken breast / tomato / sprouts / avocado / jack cheese / sourdough

## **Philly Cheese Steak** 14.00

top sirloin / peppers / onions / mushrooms / melted jack cheese / french roll

## **Black & Bleu Burger** 15.00

chili rubbed hamburger patty / melted bleu cheese / applewood bacon / pickled red onions / lettuce / tomato / garlic aioli

## **American Raised Kobe Beef Burger** 16.00

swiss cheese / lettuce / tomato / onions / pickles

## **Oven-Roasted Turkey & Avocado** 15.00

lettuce / tomato / avocado / jack cheese / mayo

## **Café Burger** 13.00

choice of angus beef, turkey or veggie patty  
lettuce / tomato / onion  
add cheese / grilled mushrooms / avocado 1.00 each  
add applewood bacon 1.50

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*