



**LE SAGITTAIRE
CAFE**

LUNCH

All sandwiches and wraps include your choice of fresh fries or house salad

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| LES BROCHETTES | \$7.00 |
| SALAD TOPPED WITH THE CHOICE OF BEEF, CHICKEN, OR FISH AND SERVED WITH FRESH FRIES | |
| FISH AND FRIES | \$7.00 |
| HAND BATTERED FISH SERVED WITH FRESH FRIES | |
| PRIME RIB SANDWICH | \$7.00 |
| SLOW ROASTED PRIME RIB SLICED AND SERVED ON A TOASTED ROLL WITH AU JUS | |
| GYRO GREEK STYLE SANDWICH | \$7.00 |
| SERVED WITH FRESH FRIES | |
| SPINACH SALAD | \$5.50 |
| FRESH SPINACH TOSSED WITH BACON VINAIGRETTE AND TOPPED WITH DICED TOMATO, CHOPPED EGG, AND BACON | |
| STEAK SANDWICH | \$7.00 |
| GRILLED SEASONED SIRLOIN TOPPED WITH SAUTEED MUSHROOMS AND ONION AND SERVED ON A TOASTED ROLL WITH HOUSE SEASONED MAYO | |
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LE SAGITTAIRE CAFE

PRIME BURGER **\$5.50**
A BLEND OF THE FINEST GROUND BEEF. THIS IS THE JUICIEST
BURGER IN TOWN

BUFFALO CHICKEN WRAP **\$5.50**
BUFFALO CHICKEN WRAPPED IN A SOUTHWESTERN CHIPOTLE
TORTILLA AND SERVED WITH BLUE CHEESE SAUCE

CHICKEN CAESAR WRAP **\$5.50**
CHICKEN, ROMAINE LETTUCE, AND PARMESAN CHEESE WITH
CAESAR DRESSING WRAPPED IN A FLOUR TORTILLA

BUFFALO WINGS **\$5.50**
SERVED WITH JALAPENO RANCH AND FRESH FRIES

DRINKS



FRESH COFFEE **\$1.50**

HOT TEA **\$1.50**

ICED TEA **\$1.50**

SODA **\$2.00**

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry,
or shellfish reduces the risk of food borne illness. Individuals with certain health
conditions may be at higher risk if these foods are consumed raw or undercooked.





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DINNER

APPETIZERS

CRAB CAKES **\$8.99**
2 CRAB CAKES SERVED WITH REMOULADE SAUCE

FRIED MACARONI AND CHEESE CAKES **\$5.99**
2 BREADED AND FRIED MAC AND CHEESE CAKES SERVED ON A BED OF MARINARA. TOPPED WITH FRESH GRATED PARMESAN

TOASTED BRIE **\$5.99**
TOASTED HOMEMADE BREAD TOPPED WITH BRIE CHEESE, PICKLE, AND KALAMATA OLIVE. AND TOPPED WITH KALAMATA OLIVE VINAIGRETTE

SALAD

WEDGE SALAD **\$6.50**
ICE BURG LETTUCE, SLICED TOMATOES, BACON, CARROT RIBBONS, OLIVES, BLEU CHEESE CRUMBLES, AND TOPPED WITH BLEU CHEESE DRESSING

WARM SPINACH SALAD **\$7.50**
OUR FRESH SPINACH TOSSED IN OUR BACON DIJON MUSTARD DRESSING AND TOPPED WITH DICED TOMATO, CHOPPED EGG, AND BACON

CAESAR SALAD **\$6.50**
FRESH ROMAINE TOSSED WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING. ADD GRILLED CHICKEN **\$1.50**

CAPRESE SALAD **\$7.50**
FRESH VINE RIPE TOMATOES, BASIL, MOZZARELLA CHEESE AND TOPPED WITH AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL





LE SAGITTAIRE CAFE

ENTREES

All entrees come with your choice of mashed potato, loaded mashed potato, or sweet yam
and your choice of soup or salad

16 OZ NEW YORK SIRLOIN **\$22.95**

A JUICY NY SIRLOIN BROILED TO PERFECTION

16 OZ RIB EYE **\$22.95**

A MOIST TENDER HAND CUT RIB EYE BROILED TO PERFECTION

8 OZ PETIT FILET **\$22.95**

A FILET THAT IS WRAPPED IN APPLE WOOD SMOKED BACON. THIS IS
OUR MOST TENDER MEAT

14 OZ PRIME RIB **\$14.95**

TENDER SLOW ROASTED WITH FRESH HERBS SERVED WITH AU JUS.
BLACKENED UPON REQUEST

22 OZ PORTERHOUSE **\$24.95**

THIS IS A MEAL FOR TWO OR ONE BRAVE SOUL

CHICKEN ANGELO **\$14.75**

A TENDER CHICKEN BREAST TOPPED WITH ARTICHOKE, OLIVES,
RED PEPPER, AND MUSHROOM CREAM SAUCE

POULET FARCI **\$14.75**

BEEF STUFFED CHICKEN BREAST





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ENTREES

All entrees come with your choice of mash potato, loaded mash potato, or sweet yam and your choice of soup or salad

BAKED SALMON **\$14.25**
A FILLET OF SALMON SEASONED AND BAKED TO PERFECTION

SALMON IN THE NINE **\$15.75**
SALMON THAT IS MARINATED IN NINE INGREDIENTS

PASTAS

BLACKENED CHICKEN PASTA **\$13.75**
BLACKENED CHICKEN SERVED OVER PASTA AND TOPPED WITH
DICED TOMATOES AND A CREAMY CAJUN SAUCE

SHRIMP SCAMPI **\$16.75**
JUMBO SHRIMP COOKED IN A GARLIC WHITE WINE BUTTER SAUCE
AND SERVED ON TOP OF PASTA





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DESSERT

FLAN	\$3.25
CUSTARD WITH CARAMEL SAUCE	
BANANAS FOSTER	\$4.25
A CARAMELIZED BANANA AND MYER'S RUM SAUCE ON TOP OF VANILLA ICE CREAM	

DRINKS

FRESH COFFEE	\$1.50
HOT TEA	\$1.50
ICED TEA	\$1.50
SODA	\$2.00

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BEER

IMPORT \$4.00

STELLA ARTOIS

BLUE MOON

AMSTEL LIGHT

DOS EQUIS

DOMESTIC \$3.00

COORS LIGHT

BUD LIGHT

NON-ALCOHOL \$3.50

KALIBER





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WINE

RED

CABERNET SAUVIGNON MURPHY GOODE
PER BOTTLE \$25.00 PER GLASS \$7.00

MERLOT SANTA EMA (CHILE)
PER BOTTLE \$24.00 PER GLASS \$7.00

SHIRAZ ROSEMOUNT
PER BOTTLE \$25.00 PER GLASS \$7.00

WHITE

J. LOHR
PER BOTTLE \$25.00 PER GLASS \$7.00

RIESLING MOSEL RIVER
PER BOTTLE \$23.00 PER GLASS \$ 6.50

ROSE

WHITE ZINFANDEL FOX HORN
PER BOTTLE \$12.00 PER GLASS \$ 5.00

