

## Greater Fort Lauderdale Restaurant Month



### *Fort Lauderdale Month Menu 2019*

*3 course tasting menu \$35 (void of tax & gratuity)*

*Available Sunday-Friday, **Through September 30th** (menu subject to change)*

*No Sharing & No Substitutions*

*Café Maxx "Menu XL" Add Another Appetizer Course For \$10*

### *First Course*

#### **First course appetizer of the day**

- Roasted Buffalo Cauliflower** wedges, creamy blue cheese, carrot-celery salad & arugula  
**Crispy Fried Thai Brussels** sprouts in sweet chili dressing with veggie slaw and baby greens  
**Banana-lime Grilled Shrimp** with sweet mashed potatoes, crispy fried plantains & tropical fruit salsa  
**Sterling Beef Carpaccio** with garlic aioli, crostini, caper & herb confetti, virgin oil and arugula salad  
**Asian BBQ Beef Meatballs** scallion mashed potatoes, stir fry vegetables and mosaic of sauces  
**Classic Café Maxx Caesar Salad** garlic croutons, Reggiano parmesan, extra virgin olive oil  
**Penne Pasta "Mac and Cheese"** with bacon, trio of cheeses and parmesan gremolata

#### **Soup du jour**

### *Main Course*

#### **Today's main course special, as per market availability**

- Mixed Berry Glazed & Grilled Breast of Duck**, Israeli couscous & natural sauce  
**Southern Italian Shrimp Scampi**, linguine, pancetta, spinach, fennel, Tuscan beans & tomato butter  
**Braised Beef Bolognese**, Pappardelle pasta, Italian sausage, plum tomatoes, basil, garlic & parmesan  
**Sweet Onion Crusted Atlantic Mahi-Mahi**, seasonal vegetables, Madeira butter and Gaufrette potatoes  
**Three Peppercorn Dusted & Butterflied Pork Tenderloin**, Yukon mash potatoes & roasted vegetables  
**Banana & Mixed Nut Crusted Fish of the Day** sweet mashed potatoes, tropical fruit salsa & plantain  
**Grilled Chicken Piccata** with pearled couscous & parmesan flan with lemon caper-basil butter

### *Dessert*

- Chocolate Truffle Tart** in Oreo cookie crust  
**Tropical Carrot Cake** with pineapple cream cheese  
**Cookies & Cream Bread Pudding**  
**Lemon Ricotta Cheesecake** with almond crust

*Join Us for Fort Lauderdale Restaurant Month Sunday Brunch!*  
*Served with complimentary bloody Mary or Mimosa Served 10:30 am to 2:30pm \$25*

*Please be advised that parts of our menu may contain raw or scarcely cooked selections and that they may be harmful to those with compromised immune systems or to those who may be pregnant*

*Café Maxx reserves the right to add gratuity Visit us on the web: [www.cafemaxx.com](http://www.cafemaxx.com) 954-782-0606*

**Fort Lauderdale Crave GFL Brunch 2019**

**\$25 per person (void of tax & gratuity, available every Sunday, menu subject to change)**

**No menu changes allowed**

**DRINKS**

(COMPLIMENTARY OF ONE)

**Fresh Orange Juice Mimosa**

**Darrel & Oliver's Specialty House Blended Bloody Mary**

**SHARABLES**

**Soup Du Jour**

**House Made Bircher Museli**, a classic European power breakfast handed down from Oliver's father, whole grain oats steeped

with apples, fresh mixed fruit, almonds, Greek yogurt & granola crumble

**Warm Fresh Made Donuts** Flavor of the Day

**Seasonal Fresh Fruit Bowl**, granola crumble, assorted berries with a touch of yogurt

**Berna's Icky Sticky & Goopy Cinnamon Buns**

**Fresh Baked Cheesy Scones or Whole Wheat Biscuits (2)**

**BRUNCH ENTREES**

**Slice of Caviar Pie**, whole wheat toast, hard boiled eggs, sour cream & onions

**Yellowfin Tuna Sashimi Pizza**, wasabi cream cheese, sweet soy scallion & tobiko caviar

**Chef's Salad of the Day**

**Morning Breakfast Sliders**, scramble eggs, bacon, brioche & molten aged cheddar

**Café Maxx Cheese Burger**, cheddar, tomato, onion, lettuce & onion on a toasted bun with French fries

**Double Grilled Cheese Sandwich** with fruit chutney, apple salad, petit arugula & endive salad

**Grilled Chicken Breast Sandwich**, Portobello mushroom, melted tomato, lettuce, tomato, shaved onion, cheddar, Dijon mayo

with French fries

**Smoked Salmon Baguette** toasted open faced with egg salad frisse, extra virgin, basil celery & capers

**Cashew & Macadamia-Crusted French Toast Bread Pudding**, house made Jamaican banana-rum, jam and Vermont maple syrup

**Egg White and Crab Spinach Frittata**, whole grain Italian faro peppers, onions, feta cheese, petit arugula salad

**Classic Eggs Benedict**, Canadian bacon, melted beefsteak tomato, house made classic hollandaise sauce served on grilled English muffin

**Country Style Eggs Benedict** crispy smoked bacon, southern breakfast gravy on cheesy house made scones

**Penne Pasta Carbonara** crispy bacon, parmesan cream, basil butter & sunny side egg

**Blackened Jumbo Shrimp and Grits** organic Tennessee stone ground grits with sunny side farm fresh duck egg

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