

APPETIZERS & STARTER SALADS

| | |
|---|-------|
| TOMATO BISQUE <i>Peacock Café classic, Tomato soup puree with touch of cream</i> | 6.95 |
| VEGETARIAN CHILI <i>mix of grated cheeses, sour cream and tortilla chips</i> | 7.95 |
| NACHOS <i>Vegetarian Chili, grated cheeses, fresh guacamole, zesty tomato salsa</i> | 9.50 |
| FRIED CALAMARI <i>Spicy tomato sauce</i> | 11.25 |
| MED SALAD * <i>Mesclun greens, crisp vegetables, Dijon vinaigrette</i> | 7.95 |
| CAESAR SALAD <i>Hearts of romaine, Parmesan cheese, homemade croutons</i> | 7.95 |
| TOMATO & MOZZARELLA * <i>Basil-olive oil & sea salt</i> | 9.95 |
| PEACOCK SALAD * <i>Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette</i> | 9.50 |

SANDWICHES & MORE

ALL SANDWICHES SERVED WITH HOMEMADE TORTILLA CHIPS AND SAVOY CABBAGE SLAW

Choice of French or multi-grain baguette

| | |
|---|-------|
| HUMPHREY BOGART <i>Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil</i> | 14.25 |
| JAMES DEAN <i>Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato</i> | 12.25 |
| CARY GRANT <i>Black forest ham, Salami, Provolone, lettuce, tomato and Russian dressing</i> | 11.95 |
| SOPHIA LOREN <i>House roasted turkey breast, warm Brie, tomato pesto, lettuce and tomato</i> | 11.95 |
| JOHN WAYNE <i>American Kobe Roast Beef, Swiss cheese, mustard mayo and horseradish</i> | 13.50 |
| GENE KELLY <i>Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto</i> | 10.95 |
| PAUL NEWMAN <i>Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & Alfalfa sprouts</i> | 10.95 |
| SHIRLEY TEMPLE <i>Mozzarella and Provolone cheeses, basil, tomato, sprouts, olive oil</i> | 10.95 |
| VEGETARIAN TORTILLAS <i>Rolled with avocado, mix of cheeses and salsa</i> | 10.95 |
| TORTILLA, GRILLED CHICKEN OR SEARED TUNA <i>With avocado, mix of cheeses and salsa</i> | 13.95 |

Tortillas are soft wheat and are accompanied by vegetable salad

SPECTACULAR COMBINATIONS

| | |
|--|-------|
| SOUP WITH A SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH | 13.50 |
| VEGETARIAN CHILI WITH SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH | 14.50 |
| 1/2 SANDWICH WITH A SIDE MED SALAD OR A SIDE CAESAR SALAD | 14.50 |

MAIN COURSES & BURGERS

| | |
|---|-------|
| BAKED RAVIOLI <i>Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese</i> | 16.95 |
| RADIATORI PASTA WITH GRILLED CHICKEN BREAST <i>Rosé basil sauce</i> | 17.95 |
| AMERICAN MEATLOAF <i>Vegetables, mashed potatoes, topped with garden tomato sauce</i> | 15.95 |
| GRILLED FAROE ISLAND SALMON FILET * <i>Over organic greens, tomato salsa</i> | 19.95 |
| BURGER BURGER <i>8 oz. 100%chuck burger, LTO Peacock fries</i> | 12.95 |
| CHEESEBURGER <i>8 oz. 100%chuck burger, LTO selection of Cheddar, Provolone, Swiss and Muenster cheeses, Peacock fries</i> | 13.95 |
| BISTRO BURGER <i>8 oz. 100% chuck burger, LT Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i> | 15.50 |
| VEGGIE BURGER <i>Tomato, Muenster cheese, pesto and sprouts, side of Quinoa Salad</i> | 13.50 |
| GRILLED TURKEY BURGER <i>Fresh Guacamole, tomato salsa, Peacock fries</i> | 13.95 |
| CURRY-MINT LAMB BURGER <i>Yogurt-Cucumber sauce, Peacock Fries</i> | 14.95 |

MAIN COURSE SALADS

| | |
|--|-------|
| CAESAR SALAD <i>Hearts of romaine lettuce, Parmesan cheese, homemade croutons</i> | |
| with grilled chicken | 15.95 |
| with grilled shrimp | 19.95 |
| AHI TUNA SALAD * <i>Over arugula and endive salad, sesame-lemon dressing</i> | 17.95 |
| SALMON CAKE SALAD <i>Organic greens, quinoa salad, ginger-lime aioli</i> | 15.95 |
| CAJUN SPICED CHICKEN BREAST SALAD <i>Mixed greens, avocado, Pecans, citrus dressing</i> | 17.95 |
| GRILLED STEAK SALAD * <i>Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette</i> | 19.95 |
| LOBSTER SALAD * <i>Arugula, endives, shaved fennel, grapes, citrus-tarragon dressing</i> | 21.95 |

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

A 20% gratuity will be added to parties of 6 or more

COCKTAILS:

| | |
|---|-------|
| "Slim Gin" | 10 |
| <i>BULLDOG Gin, fresh grapefruit juice, egg white</i> | |
| Oasis | 9.50 |
| <i>Leblon Rum, orange & pineapple juice</i> | |
| Tropical Mojito | 11 |
| <i>Rum, Fresh Mango, fresh mint, splash of soda</i> | |
| St. Germain | 11.50 |
| <i>St. Germain Elderflower liquor, Absolut Citron, lime juice</i> | |
| Pimm's Cup | 9 |
| <i>Pimm's No. 1, fresh squeezed lemonade, diced cucumber</i> | |
| Peacock Margarita on the Rocks | 9 |
| <i>Tequila, Peacock sour mix, organic agave nectar</i> | |
| Peacock Iced Coffee | |
| <i>Marshmallow Vodka, Espresso Liqueur, Baileys</i> | |

MARTINIS:

| | |
|--|-------|
| Queen Elizabeth | 11 |
| <i>Beefeater Gin, Dubonnet, Fresh mint</i> | |
| "Apple Pie" | 11 |
| <i>Vanilla Vodka, Castle Hill Apple Cider Wine, cinnamon & caramel rim</i> | |
| Chocolate Martini | 12 |
| <i>Vodka, Godiva Dark Chocolate Liqueur</i> | |
| Raspberry Dreams | 11 |
| <i>Absolut Raspberry, Raspberry puree, lemonade, fresh lemons</i> | |
| Sicilian Lemondrop | 11 |
| <i>Absolut Citron, Limoncello, Lemon juice</i> | |
| Mango Martini | 10 |
| <i>Mango rum, slice of fresh mango</i> | |
| Pomegranate Martini | 11.50 |
| <i>Vodka, Pama liqueur, Pomegranate juice</i> | |

PEACOCK CAFÉ BRUNCH CLASSICS (SERVED UNTIL 4:00 PM MONDAY-SUNDAY)

| | | |
|----------------------------------|--|------------------------------|
| BREAKFAST SANDWICH | <i>Eggs, black forest ham, Cheddar cheese on a croissant</i> | 9.95 |
| SIMPLY SCRAMBLED EGGS | <i>Accompanied by fruit and a toasted bagel</i> | 10.95 |
| OMELET OF EGG WHITES | <i>With spinach, roasted peppers, black bean relish Served with fruit</i> | 16.95 |
| PEACOCK OMELET | <i>With ham, mushrooms, mix of cheeses, grilled onions, Home-fried potatoes</i> | 16.95 |
| SMOKED SALMON OMELET | <i>With onions and capers, served with sour cream & Home-fried potatoes</i> | 16.95 |
| FRENCH TOAST | <i>With strawberries sautéed in butter, brown sugar & a touch of Balsamic vinegar</i> | 12.50 |
| MAZIAR'S PANCAKES | <i>Multi-grain or Organic White Flour, uniquely thin and light, with bananas and walnuts in warm maple syrup</i> | 11.95 |
| THE ALL AMERICAN | <i>Two eggs, choice of bacon, ham or chicken sausage with Home-fried potatoes</i> | 14.50 |
| CORNED BEEF HASH | <i>With two poached eggs and Peacock Hollandaise sauce</i> | 14.50 |
| PEACOCK EGGS BENEDICT | <i>Poached organic eggs over grilled ham or smoked salmon topped with Hollandaise sauce & Peacock fries</i> | 16.50 |
| PEACOCK'S EGGS CHESAPEAKE | <i>Poached organic eggs with lump crabmeat Topped with Hollandaise sauce & Peacock fries</i> | 17.50 |
| STEAK & EGGS | <i>Grilled Filet Medallions with two eggs over easy & Peacock fries</i> | 19.95 |
| SMOKED SALMON PLATTER | <i>Bagel, cream cheese, Bermuda onions, capers, horseradish</i> | 15.95 |
| SIDE DISHES | | |
| SAUTÉED SPINACH | 5.25 | BABY GREEN BEANS 5.25 |
| PEACOCK FRIES | 4.95 | FRUIT SALAD 6.25 |
| GRILLED ASPARAGUS | 5.95 | MASHED POTATO 4.95 |
| GRILLED SWEET POTATO | 4.95 | CHICKEN SAUSAGE 5.50 |
| APPLEWOOD SMOKED BACON | 5.50 | |

COMMITMENT TO QUALITY

WE PROUDLY PURCHASE AND USE SOME OF THE FINEST QUALITY RAW INGREDIENTS AVAILABLE IN THE MARKET AND ARE COMMITTED TO SUPPORTING SUSTAINABLE FARMING AND FISHING.

WE ACQUIRE AND USE ORGANIC FLOUR, CHICKENS AND CAGE-FREE /ORGANIC EGGS.

ALL OUR BEEF AND LAMB IS AT LEAST USDA CHOICE GRADE AND ENTIRELY

FREE OF GROWTH HORMONES AND ANIMAL BI-PRODUCTS

THE PEACOCK CAFÉ JUICE BAR

All Juices and smoothies are MADE TO ORDER, all with whole natural fruits and vegetables, NO sugar or sugar products are added.

Fruit options include: apple, banana, grapefruit, lemon, mango, orange, pineapple, and strawberry, as well as **vegetables** such as beet, carrot, celery, and ginger for your pleasure. Suggested combinations include:

STANDARD DRINKS (12oz) *(Please note that Smoothies are blended with ice)* 5.95

BANANACINO SMOOTHIE *of banana, espresso, honey with skim milk*

CAFE SMOOTHIE *blend of banana, strawberry, and honey with skim milk*

CALIFORNIA SMOOTHIE *blend of apple, banana and strawberry*

ICEBERG SMOOTHIE *refreshing natural lemonade*

MANGO TANGO SMOOTHIE *blend of banana, mango, orange and pineapple*

RED ZINGER *blend of apple, beet, carrot and ginger*

SUN RISE *combination of orange and strawberry*

CARROT, APPLE, CELERY *combination*

FRESH LEMONADE 4.50

Add all natural **mint or passion fruit or strawberry** (please add .50)

WHEATGRASS *try our anti-toxin for a great source of energy*

1 OZ. 3.25

2 OZ. 5.95

JOIN US FOR GREAT WINE SPECIALS EVERY DAY OF THE WEEK

MONDAYS, ALL DAY: 50% OFF BOTTLES OF WINE FROM THE ENTIRE LIST

TUESDAYS, ALL DAY: 50% OFF THE SELECTED BOTTLES OF WINE

WEDNESDAY THRU SUNDAY NIGHTS: 25% OFF THE SELECTED BOTTLES OF WINE

LUNCH AND DINNER PRIX FIX SPECIALS

3 COURSE WEEKDAY LUNCH MONDAY-FRIDAY FOR \$24.95 (PLUS TAX AND GRATUITY)

3 COURSE DINNER SPECIAL AVAILABLE NIGHTLY FOR \$38 (PLUS TAX AND GRATUITY)

SIGN UP HERE OR ON OUR WEBSITE, WWW.PEACOCKCAFE.COM NOT ONLY TO RECEIVE UP TO DATE PROMOTIONS, ALSO TO QUALIFY FOR WEEKLY \$50 PRIZES

SERVING OUR GREAT COMMUNITY FOR OVER 20 YEARS



WINES BY THE GLASS

SPARKLING WINE

| | <i>GLASS</i> |
|--|--------------|
| CHAMPAGNE, MOET CHANDON WHITE STAR, FRANCE | 17 |
| BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA | 14 |
| BRUT, CANELLA , PROSECCO, ITALY | 11 |
| ROSE OR BRUT, CRISTALLINO , CAVA, SPAIN | 9 |

WHITE WINE SELECTION

| | |
|---|------|
| CHARDONNAY, HOUSE WINE , CALIFORNIA | 7 |
| ROSÉ, EL COTO , RIOJA, SPAIN | 8.5 |
| RIESLING, J. LOHR , CALIFORNIA | 8.5 |
| PINOT GRIGIO, OXFORD LANDING , AUSTRALIA | 8 |
| PINOT GRIS, CARMEL ROAD , MONTEREY, CALIFORNIA | 11 |
| SAUVIGNON BLANC, SANTA RITA , CHILE | 8.5 |
| SANCERRE, DOMAINE DE LA PERRIERE , FRANCE | 14.5 |
| CHARDONNAY, FOUR VINES , SANTA BARBARA, CALIFORNIA | 9.5 |
| CHARDONNAY, CAMBRIA , KATHERINE'S VINEYARD, CALIFORNIA | 12.5 |

RED WINE SELECTION

| | |
|---|------|
| MERLOT, HOUSE WINE , CALIFORNIA | 7 |
| MERLOT, EDNA VALLEY , SAN LUIS OBISPO COUNTY, CALIFORNIA | 11.5 |
| MONASTRELL-SYRAH BLEND, ALCENO , JUMILLA, SPAIN | 10.5 |
| PINOT NOIR, A BY ACACIA , CALIFORNIA | 11.5 |
| MALBEC, ALTOS LAS HORMIGAS , MENDOZA, ARGENTINA | 9.5 |
| MALBEC, CLOS DE LOS SIETE , MENDOZA, ARGENTINA | 13.5 |
| CABERNET SAUVIGNON, OXFORD LANDING , AUSTRALIA | 8.5 |
| CABERNET SAUVIGNON, RUTHERFORD RANCH , CALIFORNIA | 12.5 |
| PETIT SIRAH, J LOHR , TOWER ROAD, PASO ROBLES, CALIFORNIA | 12.5 |
| ZIN-PETIT SIRAH BLEND, CLAYHOUSE , CENTRAL COAST, CALIFORNIA | 9 |

PEACOCK BRUNCH COCKTAILS

| | |
|---|-----|
| PEACOCK BLOODY MARY , VODKA, PEACOCK BLOODY MARY MIX | 9 |
| "SLIM GIN" , BULLDOG GIN, FRESH GRAPE FRUIT JUICE, EGG WHITE | 10 |
| BRUNCH BELLINI , SPARKLING WINE, PASSION FRUIT | 7.5 |
| MIMOSA , SPARKLING WINE, ORANGE JUICE | 7.5 |
| FRENCH KISS , SPARKLING WINE, CHAMBORD, FRESH RASBERRY | 8.5 |

PEACOCK BEER SELECTION

| | | | |
|--|--|--|------------------------------------|
| SOFIE , BELGIAN STYLE, 22OZ, 19 | ORVAL , BELGIAN, TRAPPISTE BEER 11.5 | DUVEL , BELGIAN GOLDEN ALE 10.5 | |
| AFFLIGEM , BELGIAN BLONDE ALE 6.5 | LEFFE BLONDE , BELGIAN ALE 6.5 | | |
| LEFFE BROWN , BELGIAN ALE 6.5 | PEPE NERO , BELGIAN DARK ALE, 22OZ (CHICAGO) 19 | | |
| STELLA ARTOIS , BELGIAN LAGER 6.5 | GOOSE ISLAND , CHICAGO, IPA 6.5 | STAR HILL , VA., IPA 6.5 | |
| DOMINION , LAGER 6 | PILSNER URQUELL , CZEK 6 | GUINNESS , 16OZ, 7.5 | DOMINION STOUT 6 |
| HONKER'S , ALE (CHICAGO) 6 | BLUE MOON , BELGIAN STYLE, WHITE ALE 6.5 | YUENGLING , LAGER 5 | |
| BASS , ENGLAND, PALE ALE 6 | AMSTEL LIGHT , HOLLAND, LAGER 6 | CORONA LIGHT 6 | |
| HEINEKEN , HOLLAND, LAGER 6 | BUDWEISER , 5 | MILLER LIGHT , 5 | RED BRIDGE , GLUTEN FREE, 6 |
| BECK'S , NON-ALCOHOLIC 4.5 | | | |