

APPETIZERS

TOMATO BISQUE <i>Peacock Café classic, Tomato soup puree with touch of cream</i>	6.95
VEGETARIAN CHILI* <i>Tomato, beans, mushrooms, tofu topped with cheese and sour cream</i>	7.95
NACHOS* <i>Vegetarian chili, grated cheeses, fresh guacamole and tomato salsa</i>	9.95
FIGS AND GORGONZOLA <i>Sautéed dried black mission figs, grilled brioche, Port reduction and balsamic vinegar, golden raisins</i>	10.50
TUNA TARTARE <i>Marinated cucumber, seaweed salad with wasabi dressing</i>	12.50
FRIED CALAMARI <i>Spicy tomato sauce and ginger-lime aioli</i>	11.95
SAUTÉED CALAMARI* <i>Fresh herb white wine sauce</i>	11.95
STEAMED RHODE ISLAND MUSSELS* <i>Aromatics, lemon and white wine</i>	12.50

STARTER SALADS

MED SALAD* <i>Assorted greens, Dijon vinaigrette</i>	7.95
CAESAR SALAD <i>Hearts of romaine, Parmesan cheese, homemade croutons</i>	7.95
PEACOCK SALAD* <i>Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette</i>	9.50
TOMATO & MOZZARELLA* <i>Basil-olive oil & sea salt</i>	9.95
APPLE & GOAT CHEESE SALAD* <i>Assorted greens, raisins, & almonds, Champagne vinaigrette</i>	9.50

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
CAJUN SPICED CHICKEN BREAST SALAD* <i>Mixed greens, avocado, walnuts, citrus dressing</i>	17.95
GRILLED STEAK SALAD* <i>Assorted greens, asparagus, Gorgonzola cheese, balsamic vinaigrette</i>	19.95
LOBSTER SALAD* <i>fennel, grapes, citrus-tarragon dressing with Arugula and Endives</i>	21.95

MAIN COURSES

ROASTED FAROE ISLAND SCOTTISH SALMON* <i>Grilled sweet potato, asparagus, salsa verde</i>	23.95
CRAB AND PESTO RISOTTO* <i>Lump Blue Crab and Parmesan</i>	22.95
JUMBO LUMP CRABCAKES <i>Baby vegetables, side of remoulade</i>	28.95
SEAFOOD JAMBALAYA* <i>Shrimp, Salmon, Cod and Mussels, Basmati Rice</i>	21.95
OVEN-ROASTED WHOLE MEDITERRANEAN BRONZINO* <i>Swiss chard, Roasted fingerling potatoes, fennel-butter sauce</i>	25.95
TORSH-O SHIRIN COD* <i>Pistachio crusted Cod over sautéed spinach and a sweet and sour sauce of dried apricot, figs, sour cherries and almonds</i>	23.95

AMERICAN MEATLOAF <i>Vegetables, mashed potatoes, topped with garden tomato sauce</i>	15.95
GRILLED CENTER CUT BONELESS PORK CHOP* <i>Mashed potatoes, baby vegetables, raisin-walnut bourbon reduction</i>	19.95
GRILLED ORGANIC CHICKEN BREAST* <i>Served with vegetables, Peacock fries, barbecue aioli</i>	19.95
FILET MIGNON* <i>8 oz, mashed potatoes, grilled asparagus, brandy-peppercorn sauce</i>	32.95
GRILLED PASTURE-RAISED, GRASS-FED RIB EYE STEAK* <i>10 oz, Peacock Fries</i>	27.95

CHICKEN MEATBALLS <i>Spinach fettuccini, exotic mushrooms, Styrian pumpkin seed oil</i>	21.95
BAKED RAVIOLI <i>"candy wrap" Cheese ravioli, sautéed spinach, garden tomato sauce, fresh Mozzarella</i>	16.95
EXOTIC WILD MUSHROOMS AND SPAGHETTI <i>Shallot-Cabernet reduction, white truffle oil drizzle</i>	19.95
RIGATONI PASTA, GRILLED CHICKEN BREAST <i>Rosé sauce of slow braised tomatoes, light cream and basil</i>	17.95
SHRIMP & FETTUCCINE <i>Saffron lobster cream sauce and Sweet Peas</i>	22.95

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**
A 20% gratuity will be added to parties of 6 or more

GLUTEN-FREE LINGUINI OR PENNE ARE AVAILABLE AS SUBSTITUTE PASTA FOR YOU

BURGERS

BURGER BURGER 100% chuck burger, Peacock fries	12.95
BURGER CHEESE BURGER 100% chuck burger, selection of Cheddar, Provolone, Swiss and Muenster cheeses, Peacock fries	13.95
BISTRO BURGER 100% chuck burger Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries	15.50
VEGGIE BURGER House blend patty; tofu, corn, spinach and rice topped with Tomato, Muenster cheese, pesto and sprouts, side of Quinoa salad	13.50
GRILLED TURKEY BURGER Guacamole, tomato salsa, Peacock fries	13.95
CURRY-MINT LAMB BURGER Yogurt-cucumber sauce, Peacock fries	14.95

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	

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 2OZ 5.95

New from Peacock Café, a Selection of Small Plates

Featuring a Variety of International Flavors

SMALL PLATES 6.50

HENDEVANEH; SUMMER WATERMELON SALAD, FETA, GRAPES AND POMEGRANATE VINEGAR DRIZZLE

HUMMUS & MEDITERRANEAN OLIVES

NAAZ KHATOON; ROASTED EGGPLANT WITH POMEGRANATE, SIDE OF OLIVES*

PROSCIUTTO AND FRESH MOZZARELLA, DRIED MISSION FIGS*

PARMESAN PESTO RISOTTO*

SMALL PLATES 8.50

ROASTED BEETS AND GOAT CHEESE, ORGANIC OLIVE OIL AND BALSAMIC VINEGAR*

BRUSCHETTA OF CHERRY TOMATOES AND FRESH MOZZARELLA, OLIVE OIL AND BALSAMIC VINEGAR

SMOKED SALMON, CAPERS AND CITRUS CREAM CHEESE TOAST

DOLME; GRILLED STUFFED GRAPE LEAVES, YOGURT-CUCUMBER AND FETA

SHRIMP, COCONUT RUM-BUTTER, SHAVED COCONUTS

PEACOCK CAFÉ MEATLOAF, MASHED POTATO AND TOMATO SAUCE

SOUTH AFRICAN BEEF BOBOTIE, YELLOW RICE AND MANGO CHUTNEY*

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.

** GLUTEN FREE ITEMS FOR YOUR PLEASURE*

WINES BY THE GLASS

SPARKLING WINE

	<u>GLASS</u>
CHAMPAGNE, MOET CHANDON WHITE STAR, FRANCE	17
BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA	14
BRUT, LAMARCA , PROSECCO, ITALY	11.5
BRUT, CRISTALLINO , CAVA, SPAIN	9
ROSE, ANNA DE CORDORNIU , CAVA, SPAIN	11

WHITE WINE SELECTION

CHARDONNAY, HOUSE WINE , CALIFORNIA	7
ROSÉ, TERRES DE SAINT-LOUIS , PROVENCE, FRANCE	9.5
RIESLING, J. LOHR , CALIFORNIA	8.5
PINOT GRIGIO, STELLINA DI NOTTE , ITALY	10
PINOT GRIGIO, OXFORD LANDING , AUSTRALIA	8
SAUVIGNON BLANC, DOMAINE DE BELLMARE , SENSATION GOURMANDE, FRANCE	10
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
SYRAH-MONASTRELL BLEND, ALCENO , JUMILLA, SPAIN	10.5
PINOT NOIR, A BY ACACIA , CALIFORNIA	11.5
MALBEC, ALTOS LAS HORMIGAS , MENDOZA, ARGENTINA	9.5
MALBEC, TERRAZAS , MENDOZA, ARGENTINA	12.5
CABERNET SAUVIGNON, OXFORD LANDING , AUSTRALIA	9
CABERNET SAUVIGNON, BENZIGER , SONOMA COUNTY, CALIFORNIA	12.5
PETITE SIRAH, J LOHR , TOWER ROAD, PASO ROBLES, CALIFORNIA	12.5

PEACOCK BEER SELECTION

SOFIE , BELGIAN STYLE, 22oz (CHICAGO) 19	PEPE NERO , BELGIAN DARK ALE, 22oz (CHICAGO) 19		
ORVAL , BELGIAN TRAPPIST ALE 11.5	DUVEL , BELGIAN GOLDEN ALE 10.5		
STELLA ARTOIS , BELGIAN LAGER 6.5	LEFFE BLONDE , BELGIAN ALE 6.5	LEFFE BROWN , BELGIAN ALE 6.5	
AFFLIGEM , BELGIAN BLONDE 6.5	PERE JACQUES , BELGIAN STYLE ALE (CHICAGO) 8.5		
BLUE MOON , BELGIAN STYLE, WHITE ALE 6.5	HONKER'S , ALE (CHICAGO) 6	BASS , ENGLAND, PALE ALE 6	
AMSTEL LIGHT , HOLLAND, LAGER 6	HEINEKEN , HOLLAND, LAGER 6	PILSNER URQUELL , CZEK, 6	
DOMINION , LAGER, 6	DOMINION STOUT 6	GUINNESS , 16oz, 7.50	GOOSE ISLAND , IPA 6.5
STAR HILL , IPA 6.5	BUDWEISER 5	CORONA LIGHT 6	YUENGLING , AMBER LAGER, 5
ESTRELLA LAGER 6	MILLER LITE 5	BECK'S , NON-ALCOHOLIC, 4.5	RED BRIDGE , GLUTEN FREE, 6

SPECIAL PRIX FIX DINNER MENU

APPETIZERS:

ROASTED BEETS & GOAT CHEESE, ORGANIC OLIVE OIL & BALSAMIC VINEGAR*

APPLE & GOAT CHEESE SALAD MIXED GREENS, RAISINS, & ALMONDS, CHAMPAGNE VINAIGRETTE*

STEAMED RHODE ISLAND MUSSELS, AROMATICS, LEMON & WHITE WINE*

CAESAR SALAD, HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS

BRUSCHETTA OF CHERRY TOMATOES AND FRESH MOZZARELLA, OLIVE OIL AND BALSAMIC VINEGAR

ENTREES:

ROASTED FAROE ISLAND SCOTTISH SALMON, GRILLED SWEET POTATO & ASPARAGUS, SALSA VERDE*

SEAFOOD JAMBALAYA, SHRIMP, SALMON. COD AND MUSSELS WITH BASMATI RICE

GRILLED ORGANIC CHICKEN BREAST, VEGETABLES, PEACOCK FRIES, BBQ AIOLI*

GRILLED CENTER CUT BONELESS PORK CHOP, MASHED POTATOES, BABY VEGETABLES,
RAISIN-WALNUT BOURBON REDUCTION*

FILET TIPS AND FETTUCCINI, BABY SWISS CHARD, SHALLOT-RED WINE REDUCTION

DESSERTS:

PEACOCK CHOCOLATE VOLCANO, VANILLA ICE CREAM*

WHITE AND DARK CHOCOLATE MOUSSE CHOCOLATE PEARLS*

ALMOND TART, WITH A LIGHT LEMON PASTRY CREAM

FRESH BERRIES, MANGO SORBET*

*GLUTEN FREE ITEMS

WE GLADLY ACCOMMODATE VEGETARIAN DIETS

\$38.00 per guest, tax and gratuity not included

JOIN US FOR GREAT LUNCH AND DAILY WINE SPECIALS

**3 COURSE WEEKDAY LUNCH MONDAY-FRIDAY
FOR \$24.95**

WINE SPECIAL BY BOTTLE EVERY NIGHT OF THE WEEK

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

COCKTAILS

"Slim Gin" 10

BullDog Gin, Fresh Grapefruit Juice, Egg White

Tropical Mojito 11

Rum, Fresh Mango, fresh mint, splash of soda

St. Germain 11.5

St. Germain Elderflower liquor, Absolut Citron, lime juice

Pimm's Cup 9

Pimm's No. 1, fresh squeezed lemonade, diced cucumber

Peacock Iced Coffee 8

Marshmallow Vodka, Espresso Liqueur, Baileys

MARGARITAS

*Homemade sour mix, Organic Blue Agave Nectar, fresh lime juice
Selection of Tequilas:*

\$9 Sauza Silver, \$12 Casa Noble Blanco, Partida Blanco, Avion Silver, Patron Silver

\$15 Casa Noble Repasado, Avion Anejo, Casa Noble Anejo, Cielo Anejo

Classic Margarita

Pomegranate Margarita

Tropical Margarita

MARTINIS

Pomegranate Martini 11.50

Vodka, Pama Liqueur, Pomegranate juice

Chocolate Martini 12

Vodka, Godiva Dark Chocolate

The Queen Elizabeth 11

Beefeater Gin, Dubonnet, Mint garnish

Mango Martini 10

Mango rum, slice of fresh mango

Raspberry Dreams 11

Absolut Raspberry, Raspberry puree, fresh lemonade

Sicilian Lemondrop 11

Absolut Citron, Limoncello, Lemon juice