

APPETIZERS & STARTER SALADS

TOMATO BISQUE <i>Peacock Café classic, Tomato soup puree with touch of cream</i>	6.00
VEGETARIAN CHILI <i>mix of grated cheeses, sour cream and tortilla chips</i>	7.00
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 COLESLAW
Choice of French or multi-grain baguette

HUMPHREY BOGART <i>Prosciutto, Fresh Mozzarella, tomato, basil and olive oil</i>	13.50
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>	10.95
SOPHIA LOREN <i>House roasted turkey breast, warm Brie, tomato pesto, lettuce and tomato</i>	10.95
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
<i>Tortillas are soft wheat and are accompanied by vegetable salad</i>	

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	12.95
VEGETARIAN CHILI WITH SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	13.95
1/2 SANDWICH WITH A SIDE MED SALAD <u>OR</u> A SIDE CAESAR SALAD	13.95

MAIN COURSES & BURGERS

BAKED RAVIOLI <i>Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese</i>	16.95
PENNE 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 ORGANIC, SCOTTISH SALMON FILET * <i>Over organic greens, tomato salsa</i>	18.95
GRILLED MAHI MAHI * <i>Roasted vegetables, ginger lime aioli</i>	19.95
BURGER BURGER <i>8 oz. 100% certified Black Angus, Peacock fries</i>	11.95
CHEESEBURGER <i>8 oz. 100% certified Black Angus, selection of Cheddar, Provolone, Mozzarella, Brie and Muenster cheeses, Peacock fries</i>	12.95
BISTRO BURGER <i>8 oz. 100% certified Black Angus Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	14.95
VEGGIE BURGER <i>Tomato, Muenster cheese, pesto and sprouts, side of Quinoa Salad</i>	12.95
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	17.95
AHI TUNA SALAD * <i>Over arugula and endive salad, sesame-lemon dressing</i>	17.95
CAJUN SPICED CHICKEN BREAST SALAD <i>mixed greens, avocado, citrus dressing</i>	17.95
GRILLED STEAK SALAD * <i>Mixed greens, asparagus, Gorgonzola cheese,</i>	

balsamic vinaigrette

19.95

LOBSTER SALAD * *Arugula, endives, shaved fennel, grapes, citrus-tarragon dressing*

21.95

PLEASE NOTE THAT PRICES OR AVAILABILITY MAY CHANGE WITHOUT NOTICE.

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

An 18% gratuity will be added to parties of 6 or more

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, papaya, 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*

ISLAND SMOOTHIE *blend of banana, orange, papaya and pineapple*

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

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

BREAKFAST SANDWICH *Eggs, black forest ham, Cheddar cheese on a croissant* 9.25

SIMPLY SCRAMBLED EGGS *Accompanied by fruit and a toasted bagel* 9.95

OMELET OF EGG WHITES *With spinach, roasted peppers, black bean relish*
Served with fruit 15.95

PEACOCK OMELET *With ham, mushrooms, mix of cheeses, grilled onions,*
Home-fried potatoes 15.95

SMOKED SALMON OMELET *With onions and capers, served with sour cream &*
Home-fried potatoes 16.50

FRENCH TOAST *With strawberries sautéed in butter, brown sugar & a touch of*
Balsamic vinegar 12.50

MAZIAR' S PANCAKES *Multi-grain or Organic White Flour, uniquely thin and light,*
with bananas and walnuts in warm maple syrup
10.95

THE ALL AMERICAN *Two eggs, choice of bacon, ham or chicken sausage with*
Home-fried potatoes 13.50

CORNED BEEF HASH *With two poached eggs and Peacock Hollandaise sauce* 13.95

PEACOCK EGGS BENEDICT *Poached organic eggs over grilled ham or*
smoked salmon topped with Hollandaise sauce & Peacock fries 15.50

PEACOCK' S EGGS CHESAPEAKE *Poached organic eggs with lump crabmeat*

Topped with Hollandaise sauce & Peacock fries

16.95

STEAK & EGGS Grilled Filet Medallions with two eggs over easy & Peacock fries 19.95

SMOKED SALMON PLATTER Bagel, cream cheese, Bermuda onions, capers, horseradish 15.95

SIDE DISHES

SAUTÉED SPINACH 5.25

BABY GREEN BEANS

PEACOCK FRIES 4.95

FRUIT SALAD 6.25

GRILLED ASPARAGUS 5.95

MASHED POTATO

GRILLED SWEET POTATO 4.95

CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON 4.25

WINES BY THE GLASS

SPARKLING WINE

CHAMPAGNE, MOET CHANDON WHITE STAR, FRANCE 17/85

BRUT, BLANC DE BLANC, THIBAUT-JANNISON, VIRGINIA FEATURED AT STATE DINNER 14/62

ROSE OR BRUT, CRISTALLINO, CAVA, SPAIN 9/29

WHITE WINE SELECTION

CHARDONNAY, HOUSE WINE, FULL CARAFE 750ML 7/21

TEMPRANILLO ROSE, TIERRA, RIOJA, SPAIN 8.5/29

RIESLING, J. LOHR, CALIFORNIA 8.5/29

PINOT GRIGIO, BANFI, LE RIME, TOSCANA, ITALY 8/29

SAUVIGNON BLANC, SANTA RITA, CHILE 7.50/29

PINOT GRIS, CARMEL ROAD, MONTEREY, CALIFORNIA 10/41

SAUVIGNON BLANC, FERRARI CARANO, FUME BLANC, CALIFORNIA 11.5/45

SANCERRE, MOULIN DES VRILLERES, FRANCE 12.5/49

CHARDONNAY, CAMBRIA, KATHERINE'S VINEYARD, CALIFORNIA 12.5/46

RED WINE SELECTION

MERLOT, HOUSE WINE, FULL CARAFE 750ML 7/21

CABERNET SAUVIGNON, HOUSE WINE, FULL CARAFE 750ML

7.5/22

MALBEC, ALTOS LAS HORMIGAS, ARGENTINA

9/29

PINOT NOIR, MARK WEST, CALIFORNIA

9.5/37

PINOT NOIR, A BY ACACIA, CALIFORNIA

11.5/45

MALBEC, CLOS DE LOS SIETE, MENDOZA, ARGENTINA

11/42

CABERNET SAUVIGNON, SONOMA JUNCTION, SONOMA, CALIFORNIA

11.5/36

CABERNET SAUVIGNON, ST. FRANCIS, CALIFORNIA

12.5/50

PEACOCK BRUNCH COCKTAILS

PEACOCK BLOODY MARY, ABSOLUT PEPPAR, PEACOCK BLOODY MARY MIX 9

MARGARITA ON ROCKS, PARTIDA TEQUILA, ORGANIC AGAVE NECTAR, FRESH LIME JUICE 11.5

BRUNCH BELLINI, SPARKLING WINE, PASSION FRUIT 7.5

BELLINI TROPICAL MOJITO, SPARKLING WINE, PASSION FRUIT, PEACOCK TROPICAL MOJITO MIX 11.5

MIMOSA, SPARKLING WINE, ORANGE JUICE

7.5

FRENCH KISS, SPARKLING WINE, CHAMBORD, FRESH RASPBERRY

8.5

PEACOCK BEER SELECTION

SOPHIE, BELGIAN STYLE ALE (CHICAGO) 22oz, 17.5 FLEUR, BELGIAN STYLE, 22oz, 19

PERE JACQUES, BELGIAN STYLE ALE (CHICAGO) 8.5 HOEGAARDEN, BELGIAN WHITE ALE 6.5

AFFLIGEM, BELGIAN BLONDE 6.5 STELLA ARTOIS, BELGIAN LAGER 6.5 HONKER'S, ALE (CHICAGO) 6

LEFFE, BELGIAN BLONDE 6.5 KARMELIET, BELGIAN TRIPLE BLONDE ALE 8.5 BASS, PALE ALE 6

NEW CASTLE, BROWN ALE 6 AMSTEL LIGHT, LAGER 5.5 HEINEKEN, LAGER 5.5 BECK'S, PILSNER 5.5

DOMINION, LAGER 5 DOMINION, OAK BARREL STOUT 6 BUDWEISER, 4.5 STARR HILL DARK STOUT 6

BUD LIGHT, 4.5 RED BRIDGE GLUTEN FREE 6 O' DOULS, NON-ALCOHOLIC 4.5

CELEBRATING OUR 20 YEAR ANNIVERSARY.

JOIN US FOR GREAT FEBRUARY LUNCH AND DINNER SPECIALS:

DINNER SPECIALS:

20% OFF ALL BOTTLES OF WINE AT \$50 AND MORE

\$19.91 (THE YEAR PEACOCK WAS BORN) TWO COURSE MENU

AVAILABLE 5-6:30PM AND 9PM-CLOSE

WEEKDAY LUNCH M-F:

\$19.91 THREE COURSE LUNCH MENU

Peacock Cafe

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HAPPY DAY BRUNCH

Peacock Cafe

