

**PLEASE NOTE PRICES AND ITEMS MAY CHANGE DUE TO AVAILABILITY**

**APPETIZERS**

<b>TOMATO BISQUE</b> <i>Peacock Café classic, special blend of ripe tomatoes, dash of cream</i>	5.50
<b>VEGETARIAN NACHOS</b> <i>Vegetarian chili, mix of cheeses, fresh tomato salsa and guacamole</i>	8.95
<b>GUACAMOLE &amp; CHIPS</b> * <i>With zesty salsa</i>	6.95
<b>FIGS AND GORGONZOLA</b> <i>Sautéed over grilled brioche, reduction of balsamic vinegar, golden raisins</i>	9.50
<b>TUNA TARTARE</b> <i>Marinated cucumber, seaweed salad with wasabi dressing</i>	9.95
<b>FRIED CALAMARI</b> <i>Spicy tomato sauce</i>	10.50
<b>SAUTÉED CALAMARI</b> * <i>Fresh herb white wine sauce</i>	10.50
<b>MINI CRABCAKES</b> <i>Beet-slaw with three sauces</i>	10.95

**STARTER SALADS**

<b>MED SALAD</b> * <i>Mesclun greens, crisp vegetables, Dijon vinaigrette</i>	6.95
<b>CAESAR SALAD</b> <i>Hearts of romaine, Parmesan cheese, homemade croutons</i>	6.95
<b>PEACOCK SALAD</b> * <i>Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette</i>	8.50
<b>TOMATO &amp; MOZZARELLA</b> * <i>Basil-olive oil &amp; sea salt</i>	8.95
<b>APPLE, MANGO SALAD</b> , <i>baby arugula, raisins, gorgonzola &amp; toasted almonds</i>	8.50

**MAIN COURSE SALADS**

<b>CAESAR SALAD</b> <i>Hearts of romaine lettuce, Parmesan cheese, homemade croutons</i>	
with <b>grilled chicken</b>	14.95
with <b>grilled shrimp</b>	16.95
<b>AHI TUNA SALAD</b> * <i>Over arugula and endive salad, sesame-lemon dressing</i>	16.95
<b>GRILLED STEAK SALAD</b> * <i>Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette</i>	19.95
<b>LOBSTER SALAD</b> * <i>Arugula, endives, shaved fennel, grapes, citrus-tarragon dressing</i>	19.95

**MAIN COURSES**

<b>ROASTED SALMON FILET</b> * <i>Grilled sweet potato &amp; asparagus</i>	19.95
<b>GRILLED MAHI MAHI</b> * <i>Roasted vegetables, ginger lime aioli</i>	19.95
<b>SEARED PEPPER TUNA</b> * <i>Over spaghetti squash with Fava beans, corn and tomato relish</i>	22.95
<b>JUMBO LUMP CRABCAKES</b> <i>Baby vegetables, side of remoulade</i>	24.95
<b>STEAK &amp; LOBSTER</b> <i>Grilled Black Angus Strip Loin, ½ Maine Lobster, Roasted fingerling Potatoes</i>	36.95
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<b>AMERICAN MEATLOAF</b> <i>Vegetables, mashed potatoes, topped with garden tomato sauce</i>	14.95
<b>GRILLED DUROC BONELESS PORK CHOP</b> * <i>Mashed potatoes, baby vegetables, apple-walnuts bourbon reduction</i>	17.95
<b>GRILLED FREE RANGE CHICKEN BREAST</b> * <i>Served with vegetables, Peacock fries, and barbecue aioli</i>	18.95
<b>GRILLED LAMB STEAK</b> * <i>Tomato-basil sauce, sautéed green beans and mashed potatoes</i>	19.95
<b>FILET MIGNON</b> * <i>Certified Black Angus, mashed potatoes, grilled asparagus, with mustard cream sauce</i>	29.95
<b>CENTER CUT NEW YORK STRIP LOIN</b> * <i>Certified Black Angus herb-butter, sautéed Swiss Chard, Peacock fries</i>	29.95
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<b>BAKED RAVIOLI</b> <i>Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese</i>	15.95
<b>SPINACH TAGLIATELLE</b> <i>Asparagus, olives, cherry tomatoes, peppers, lemon-chive olive oil</i>	15.95
<b>PENNE WITH GRILLED CHICKEN BREAST</b> <i>Rosé basil sauce</i>	16.95
<b>SHRIMP &amp; FETTUCCINE</b> <i>Saffron lobster cream sauce</i>	19.95

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**SERVING CERTIFIED BLACK ANGUS BEEF**

**\* GLUTEN FREE ITEMS FOR YOUR PLEASURE**  
*An 18% gratuity will be added to parties of 6 or more*

## BURGERS

<b>BURGER BURGER</b> 8 oz. 100% certified Black Angus, Peacock fries	10.95
<b>BURGER CHEESE BURGER</b> 8 oz. 100% certified Black Angus, selection of Cheddar, Provolone, Brie and Muenster cheeses, Peacock fries	11.95
<b>BISTRO BURGER</b> 8 oz. 100% certified Black Angus Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries	12.95
<b>VEGGIE BURGER</b> Tomato, Muenster cheese, pesto and sprouts with black bean salad	10.95
<b>GRILLED TURKEY BURGER</b> Guacamole, tomato salsa, Peacock fries	11.95

## SIDE DISHES

<b>SAUTÉED SPINACH</b>	5.25	<b>BABY GREEN BEANS</b>	5.25
<b>PEACOCK FRIES</b>	4.95	<b>FRUIT SALAD</b>	6.25
<b>GRILLED ASPARAGUS</b>	5.95	<b>MASHED POTATO</b>	4.95
<b>GRILLED SWEET POTATO</b>	4.95		

## THE PEACOCK CAFÉ JUICE BAR

*Established in 1992*

The first full-service fresh fruit and vegetables juice bar in Washington, DC offering fruit juices including apple, banana, grapefruit, lemon, mango, orange, papaya, pineapple, and strawberry, as well as vegetable and other juices such as beet, carrot, celery, and ginger for your pleasure – suggested combinations include:

<b>STANDARD DRINKS (12oz)</b> (Please note that Smoothies are blended with ice)	4.95
<b>BANANACINO SMOOTHIE</b> of banana, espresso, honey with skim milk	
<b>CAFE SMOOTHIE</b> blend of banana, strawberry, and honey with skim milk	
<b>CALIFORNIA SMOOTHIE</b> blend of apple, banana and strawberry	
<b>ICEBERG SMOOTHIE</b> refreshing natural lemonade	
<b>ISLAND SMOOTHIE</b> blend of banana, orange, papaya and pineapple	
<b>MANGO TANGO SMOOTHIE</b> blend of banana, mango, orange and pineapple	
<b>RED ZINGER</b> blend of apple, beet, carrot and ginger	
<b>SUN RISE</b> combination of orange and strawberry	
<b>CARROT, APPLE, CELERY</b> combination	
<b>FRESH LEMONADE</b>	3.95
Add all natural <b>mint or passion fruit or strawberry</b> (please add .50)	
<b>WHEATGRASS</b> try our anti-toxin for a great source of energy	
1 OZ.	2.95
2 OZ.	5.50

*New from the Peacock Café, a Selection of Small Plates Featuring Mediterranean and Persian Flavors.*

## SMALL PLATES

5.50

<b>SMOKED HAM MAC &amp; CHEESE</b>
<b>STUFFED GRAPE LEAVES AND TAPENADE *</b>
<b>PARMESAN PESTO RISOTTO*</b>
<b>SMOKED SALMON WITH LUMPFISH CAVIAR, TOAST POINT</b>
<b>PROSCIUTTO AND FRESH MOZZARELLA, DRIED MISSION FIGS</b>
<b>OLIVE – WALNUT BRUSCHETTA</b>
<b>EGGPLANT YOGURT DIP</b>
<b>MEDITERRANEAN OLIVE MIX *</b>
<b>SOUTH AFRICAN BEEF BOBOTIE, YELLOW RICE AND MANGO CHUTNEY</b>
<b>SOUTH AFRICAN STUFFED MUSHROOM WITH SHRIMP, CHEDDAR AND BLUE CHEESE</b>
<b>GRILLED BEEF HOT DOG, PRETZEL BUN, PEACOCK FRIES</b>
<b>GRILLED MERGUEZ SAUSAGE, PRETZEL BUN, PEACOCK FRIES</b>

## SPECIALS

**ROASTED SEMI BONELESS HUDSON VALLEY DUCK**  
*Braised Carrots and Couscous with Sour Cherry-Pistachio Pinot Noir* 27.95

**GRILLED LIME CRUSTED WAHOO, SHRIMP AND BAY SCALLOPS**  
*Pappardelle Pasta Provencal, Sundried Tomato-olive oil* 23.95

**EXOTIC LOCAL LE BOCAGE FARM MUSHROOM RISOTTO**  
*Parmesan and White Truffle Oil* 22.95

## FROM THE BAR

<b>THIBAUT-JANNISON</b> Sparkling Wine, Va. NV	15/65
<b>FERRARI-CARANO</b> Fume' Blanc, Ca. 08	11.5/46
<b>SONOMA JUNCTION</b> Cabernet Sauvignon, Ca. 07	11.5/46

**MAZIAR,**  
**PROUD FEATURED CHEF AT THE JAMES BEARD HOUSE**  
**MARCH 19, 2010**

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## WINES BY THE GLASS SAMPLE LIST, ITEMS / PRICES MAY CHANGE

### SPARKLING WINE

CHAMPAGNE, <b>MOET &amp; CHANDON</b> , WHITE STAR, NV FRANCE	19
BRUT, BLANC DE BLAC, <b>THIBAUT-JANNISON</b> , VA.	15
BRUT, <b>CRISTALLINO</b> , CAVA, SPAIN	9

### WHITE WINE SELECTION

TEMPRANILLO ROSE, <b>TIERRA</b> , RIOJA, SPAIN	7.95
RIESLING, <b>J. LOHR</b> , CALIFORNIA	8.5
PINOT GRIGIO, <b>OXFORD LANDING</b> , AUSTRALIA	7.95
SAUVIGNON BLANC, <b>SANTA RITA</b> , CHILE	7.95
SAUVIGNON BLANC, <b>FERRARI CARANO</b> , FUME BLANC	11.5
PINOT GRIGIO,, <b>ESTANCIA</b> , CALIFORNIA	10
CHARDONNAY, <b>ACACIA</b> , CARNEROS, CALIFORNIA	12.5

### RED WINE SELECTION

MALBEC, <b>ALTOS LAS HORMIGAS</b> , ARGENTINA	9
CABERNET SAUVIGNON, <b>GLASS MOUNTAIN</b> , CALIFORNIA	7.95
PINOT NOIR, <b>MARK WEST</b> , CALIFORNIA	9.5
TEMPRANILLO BLEND, <b>LADRON DE GUEVARA</b> , SPAIN	11
CABERNET SAUVIGNON, <b>SONOMA JUNCTION</b> , SONOMA, CALIFORNIA	12.5

### BEER SELECTION

<b>SOPHIE</b> , 22 oz, <i>Belgian Style ale (Chicago)</i>	17.5
<b>PERE JACQUES</b> , <i>Belgian Style ale (Chicago)</i>	8.5
<b>STELLA ARTOIS</b> , <i>Belgian Pilsner</i>	6
<b>TRIPLE KARMELIET</b> , <i>Belgian Triple Blonde Ale</i>	8.5
<b>AFLIGEM</b> , <i>Belgian Blonde Ale</i>	6.5
<b>HOEGAARDEN</b> , <i>Belgian White Ale</i>	6.5
<b>LEFFE</b> , <i>Belgian Blonde Ale</i>	6.5
<b>BASS</b> , <i>Classic Pale Ale from England</i>	6
<b>AMSTEL LIGHT</b> , <i>Light Pilsner from Holland</i>	5.5
<b>HEINEKEN</b> , <i>Pilsner from Holland</i>	5.5
<b>BECKS</b> , <i>German Pilsner</i>	5.5
<b>DOMINION</b> , <i>Oak Barrel Stout</i>	6
<b>DOMINION</b> , <i>American Lager</i>	6
<b>BUD or BUD LIGHT</b> , <i>Classic American Pilsner</i>	5
<b>O'DOULS</b> , <i>Non-Alcoholic Beer</i>	4.5

## WINE ENTHUSIAST SPECIAL

SUNDAY, MONDAY AND TUESDAY AFTER 5PM

HALF PRICE WINES FROM OUR SPECIAL LIST

WITH PURCHASE OF DINNER ENTREE

## PEACOCK CAFÉ 'GATSBY' DINNER

WEDNESDAY AND THURSDAY NIGHTS

8OZ. BLACK ANGUS SIRLOIN STEAK &  
HALF MAINE LOBSTER - \$24.95

HALF PRICE SELECTED CHAMPAGNE BOTTLES



Peacock Cafe

# Peacock Cafe

## DINNER MENU

### COCKTAILS:

**Tropical Mojito** 11

*Rum, Fresh Mango, fresh mint, splash of soda*

**Tropical Screwdriver** 11

*Fresh oranges, Absolut mandarin, orange juice, passion fruit juice*

**St. Germain** 11.50

*St. Germain Elderflower liquor, Absolut, lime juice*

**Pimp's Daddy** 11.50

*Vodka, fresh squeezed lemonade*

**Margarita on the Rocks** 11

*Partida Tequila, organic agave nectar*

### MARTINIS:

**Chocolate Coconut Martini** 11.5

*Coconut rum, Baileys, Crème de cacao, shaved coconut*

**Raspberry Dreams** 11

*Absolut Raspberry, Raspberry puree, lemonade, fresh lemons*

**Sicilian Lemondrop** 11

*Absolut Citron, Limoncello, Lemon juice*

**Brazilian Cosmopolitan** 9.75

*Absolut Mango, cranberry juice, triple sec*

**Pomegranate Martini** 11.5

*Ruby Red Vodka, Pama liqueur, Pomegranate juice*

**Appletini** 9.75

*Absolut Vodka, Apple Pucker, fresh slice of apple*

**Peartastic** 11

*Absolut Pears, Triple Sec, cranberry juice, lime*