

PLEASE NOTE THAT PRICES OR AVAILABILITY MAY CHANGE WITHOUT NOTICE.

APPETIZERS & STARTER SALADS

TOMATO BISQUE <i>Peacock Café classic, special blend of ripe tomatoes, 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
PEAR & GOAT CHEESE SALAD* <i>Organic greens, raisins & almonds, Champagne vinaigrette</i>	9.00
TUNA TARTARE <i>Marinated cucumber, seaweed salad with wasabi dressing</i>	11.25

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
SALMON CAKE SALAD <i>Organic greens, quinoa salad, ginger-lime aioli</i>	15.95
CAJUN SPICED CHICKEN BREAST SALAD <i>mixed greens, avocado, walnuts, 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**
An 18% gratuity will be added to parties of 6 or more

PEACOCK CAFÉ LUNCH MENU (SERVED M-F)

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MAIN COURSES

BAKED RAVIOLI <i>Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese</i>	15.95
PENNE WITH GRILLED CHICKEN <i>Rosé sauce of slow braised tomatoes, light cream and basil</i>	17.95
EXOTIC WILD MUSHROOMS AND GLUTEN FREE LINGUINI* <i>Shallot-Cabernet Reduction</i>	16.95
JUMBO LUMP CRABCAKE <i>Served with coleslaw, Peacock Fries</i>	17.95
GRILLED ORGANIC SCOTTISH SALMON FILET * <i>Over organic greens, tomato salsa</i>	18.95
BLACKENED ORGANIC SCOTTISH SALMON FILET* <i>Grilled tomatoes, sautéed spinach</i>	18.95
GRILLED MAHI MAHI * <i>Roasted vegetables, ginger lime aioli</i>	19.95
GRILLED FREE RANGE CHICKEN BREAST* <i>Vegetables, barbeque aioli, Peacock Fries</i>	19.95
AMERICAN MEATLOAF <i>Vegetables, mashed potatoes, topped with garden tomato sauce</i>	15.95
GRILLED FILET MEDALLIONS <i>Roasted vegetables, mashed potato, Brandy peppercorn sauce</i>	21.95

BURGERS

BURGER BURGER <i>100% CAB chuck burger, Peacock fries</i>	11.50
CHEESEBURGER <i>100% CAB chuck burger, Peacock fries selection of Cheddar, Provolone, Swiss, Muenster, Mozzarella, Brie cheeses</i>	12.95
BISTRO BURGER <i>100% CAB chuck burger, Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	14.50
HOMEMADE VEGGIE BURGER <i>House blend patty; tofu, corn, spinach and rice topped with 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

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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

2 OZ.
5.95

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, 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

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

BREAKFAST SANDWICH Eggs, black forest ham, cheese on Cheddar 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,
Peacock fries 15.95

SMOKED SALMON OMELET With onions and capers, served with sour cream &
Peacock fries 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
Peacock fries 13.50

CORNED BEEF HASH With two poached organic eggs and Peacock Hollandaise sauce 12.95

PEACOCK EGGS BENEDICT Poached organic eggs over grilled black forest 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 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
4.25	
APPLEWOOD SMOKED BACON 4.25	

IN CELEBRATION OF OUR **20 YEAR ANNIVERSARY**, WE ARE OFFERING THE FOLLOWING **3 COURSE LUNCH MENU FOR \$19.91** PLUS TAX AND GRATUITY, M-F.
PLEASE JOIN US AT **DINNER** FOR SPECIAL OFFERING OF **20%** OFF ALL WINES BY THE BOTTLE AT **\$50** AND HIGHER AND SPECIAL TWO COURSE DINNER MENU AT **\$19.91** FROM 5-6:30PM OR 9PM-CLOSE.

APPETIZERS:

TOMATO BISQUE OR **SOUP OF THE DAY**

MED SALAD, MESCLUN GREENS, CRISP VEGETABLES, DIJON VINAIGRETTE

CAESAR SALAD, HEARTS OF ROMAINE, PARMESAN CHEESE, HOMEMADE CROUTONS

ENTREES:

BAKED RAVIOLI, SAUTEED SPINACH, GARDEN TOMATO SAUCE, MOZZARELLA CHEESE

SEAFOOD JAMBALAYA, SHRIMP, SCALLOP & DAILY FISH WITH JASMINE RICE

LUNCHEON AMERICAN MEATLOAF, VEGETABLES, MASHED POTATO, GARDEN TOMATO SAUCE

BURGER BURGER, 100% CAB CHUCK BURGER, PEACOCK FRIES

SANDWICHES, CHOOSE FROM ANY OF OUR POPULAR SANDWICHES FORM THE MAIN MENU

DESSERTS:

SCOOP OF RASPBERRY SORBET WITH FRESH BERRIES

CHOCOLATE CHIP COOKIE WITH VANILLA ICE CREAM

DARK & WHITE CHOCOLATE MOUSSE

IT HAS BEEN A PLEASURE SERVING YOU FOR THE PAST 20 YEARS.

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COCKTAILS

Tropical Mojito 11

Rum, Fresh Mango, fresh mint, splash of soda

Leblon Mojito 10

100% all natural sugar cane Cachaça, fresh pineapples, lime, fresh mint

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

Oasis 9.5

Cruzan Coconut Rum, Apricot Brandy, Orange and Pineapple Juice

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

WINES BY THE GLASS

SPARKLING WINE

GL/BTL

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