

## MAIN COURSE SALAD

### **CAESAR SALAD**

hearts of romaine lettuce, parmesan cheese, homemade croutons  
with **grilled chicken** 14.95 or **grilled shrimp** 16.95

### **AHI TUNA\***

over arugula and endive salad, sesame-lemon dressing 16.95

### **GRILLED STEAK SALAD\***

mixed greens, asparagus and gorgonzola cheese, balsamic vinaigrette 19.95

### **LOBSTER SALAD\***

arugula, endives, shaved fennel, grapes, citrus-tarragon dressing 19.95

## BURGERS

### **VEGGIE BURGER**

tomato, Muenster cheese, pesto and sprouts with black bean salad 10.95

### **BURGER BURGER**

accompanied by Peacock fries 10.95

### **BISTRO BURGER**

gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries 12.95

### **GRILLED TURKEY BURGER**

guacamole, tomato salsa, peacock fries 11.95

## **SIDE DISHES**

**SAUTEED 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

\*GLUTEN FREE ITEMS FOR YOUR PLEASURE

PEACOCK CAFÉ 3251 PROSPECT ST NW WASHINGTON DC 20007  
For reservations please visit: [www.peacockcafe.com](http://www.peacockcafe.com)

## PRE FIX MENU

### **FIRST COURSE:**

CHILLED SOUP:

**GAZPACHO\***

### **FIGS AND GORGONZOLA**

sautéed over grilled brioche, reduction of balsamic vinegar, golden raisins

### **TOMATO AND MOZZARELLA\***

basil-olive oil & sea salt

### **PAN SEARED SCALLOPS\***

Baby corn, sweet peas, cumin-honey butter

*Moët & Chandon White Star, NV or Tierruca Reserve Sauvignon Blanc, 2008*

### **MAIN COURSE:**

### **BRAISED LAMB SHANK\***

mashed potatoes, Swiss chard with a rosemary-mint cabernet reduction  
(please add \$5.00)

### **OVEN ROASTED GULF GROUPEL\***

Fingerling potatoes, salsa verde, roasted pine nuts, caramelized carrots

### **GRILLED DUROC BONELESS PORK CHOP\***

mashed potatoes, baby vegetables, apple-walnuts bourbon reduction

### **SHRIMP & FETTUCCINE**

saffron lobster cream sauce

*Oracle Chardonnay, 2008 or Mark West Pinot Noir, 2007*

### **DESSERT:**

**PEACOCK CHOCOLATE VULCANO A LA MODE\***

(please add \$3.00)

**CHOCOLATE TORT** raspberry coulis

**WHITE CHOCOLATE, RASPBERRIES MASCARPONE CAKE**

**TRIO SORBET** blood orange, apple green, mango

### **CHEESE PLATTER OF:\***

Sharp Aged Gauda, Danish Blue Cheese, Creamy Brie  
(Please add \$3.00)

*Port Taylor Fladgate Ruby or Viognier Botrytis YALUMBA, Australia*

\*GLUTEN FREE ITEMS FOR YOUR PLEASURE

**\$35.00 per guest plus tax and gratuity**

May we recommend the above **wine and champagne** pairing for your pleasure?  
Please add an additional \$25.00 per guest plus tax and gratuity 7/09

## APPETIZERS

**TOMATO BISQUE OR GAZPACHO\*** 5.50

### **VEGETARIAN NACHOS**

vegetarian chili, mix of cheeses, fresh tomato salsa and guacamole 8.95

### **FIGS AND GORGONZOLA**

sautéed over grilled brioche, reduction of balsamic vinegar, golden raisins 9.50

### **FRIED CALAMARI**

spicy tomato sauce 10.50

### **SAUTEED CALAMARI\***

fresh herb white wine sauce 10.50

### **CAJUN SHRIMP COCKTAIL\***

over mango slaw with ginger-lime aioli and cocktail sauce 11.50

### **TUNA TARTARE**

marinated cucumber, seaweed salad with wasabi dressing 9.95

### **MINI CRABCAKES**

beet-slaw with three sauces 10.95

### **GUACAMOLE & CHIPS\***

with zesty salsa 6.95

## STARTER SALADS

### **MED SALAD\***

mesclun greens, crisp vegetables, Dijon vinaigrette 6.95

### **TOMATO AND MOZZARELLA\***

basil-olive oil & sea salt 8.95

### **PEACOCK SALAD\***

arugula, Feta cheese, toasted walnuts, red pepper vinaigrette 8.50

### **CAESAR SALAD**

hearts of romaine, parmesan cheese, homemade crouton 6.95

\*GLUTEN FREE ITEMS FOR YOUR PLEASURE

## MAIN COURSES

### **ROASTED SALMON FILET\***

grilled sweet potato & asparagus 19.95

### **JUMBO LUMP CRABCAKES**

baby vegetables and a side of remoulade 24.95

### **SHRIMP & FETTUCCINE**

saffron lobster cream sauce 19.95

### **SEARED PEPPERED TUNA\***

over spaghetti squash with Fava beans, corn and tomato relish 22.95

### **GRILLED MAHI MAHI\***

roasted vegetables, ginger lime aioli 19.95

---

### **GRILLED FREE RANGE CHICKEN BREAST\***

served with vegetables, Peacock fries, and barbecue aioli 18.95

### **GRILLED DUROC BONELESS PORK CHOP\***

mashed potatoes, baby vegetables, apple-walnuts bourbon reduction 17.95

### **AMERICAN MEATLOAF**

vegetables, mashed potatoes, topped with garden tomato sauce 14.95

### **GRILLED LAMB STEAK\***

tomato-basil sauce, sautéed green beans and mashed potatoes 19.95

### **FILET MIGNON\***

mashed potatoes, grilled asparagus, with mustard cream sauce 27.95

### **CENTER CUT NEW YORK STRIP LOIN\***

herb-butter, sautéed Swiss Chard, Peacock fries 29.95

---

### **BAKED RAVIOLI**

sautéed spinach, garden tomato sauce, topped with Mozzarella cheese 15.95

### **PENNE WITH GRILLED CHICKEN BREAST**

in a rosé basil sauce 16.95

### **SPINACH TAGLIATELLE**

asparagus, olives, cherry tomatoes, peppers, lemon-chive olive oil 15.95

\*GLUTEN FREE ITEMS FOR YOUR PLEASURE

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