

Cold Appetizers

♦ Tuna Sashimi Chilled ahi tuna on English cucumber. Served with sesame seaweed salad, pickled ginger, wasabi and soy.	11.95
Jumbo Shrimp Cocktail With cocktail sauce and fresh lemon.	11.95
Lobster Cocktail Tender lobster meat served with fresh lemon and cocktail sauce.	15.95
♦ Chilled Littleneck Clams on the Halfshell Freshly shucked to order.	10.95
♦ Chilled Prince Edward Island Oysters A New England tradition.	11.95
Winter Harbour Smoked Salmon Thinly sliced, served with Bermuda onions, capers and pumpnickel bread.	10.95
♦ Chilled Shellfish Sampler A grand feast of the finest shellfish	52.00

Signature Salads

Cafe Escadrille's Famous Caesar Salad Tossed with our famous Caesar dressing.	a'La Carte 6.95 with Entrée 3.75
Spinach, Bacon & Mushroom Salad Topped with Gruyère cheese. Choice of dressing.	a'La Carte 6.95 with Entrée 4.25
Hearts of Lettuce Topped with blue cheese dressing and bacon bits.	a'La Carte 5.95 with Entrée 3.75

Hot Appetizers

Baked Stuffed Artichoke Hearts Herb-marinated artichokes stuffed with Vermont Chèvre cheese with a Parmesan bread coating.	9.95
Baked Brie Crusted French Brie cheese served with raspberry coulis, sliced almonds and French bread.	8.95
Lobster Ravioli Served with a flavorful lobster bisque.	10.95
Shrimp Scampi Sautéed with fresh garlic, chopped tomato and basil in a white wine butter sauce.	10.95
Escargot Bourguignonne French Helix snails in Burgundy butter, served with garlic bread.	9.95
Clams Casino Baked with lightly seasoned crumbs, casino butter and bacon.	10.95
Oysters Rockefeller Fresh baked with creamed spinach and mushrooms, flavored with Pernod.	11.95
Crab Stuffed Mushrooms Baked mushroom caps with fresh Maine crabmeat stuffing.	8.50
New England Crab Cakes Served with tomato-basil jam and tartar sauce.	10.95
♦ Lamb Lolly Pops Grilled baby lamb chops served with a sweet mint sauce.	13.95

Soups

Soup du Jour Made fresh daily.	4.25
Baked French Onion Soup au Gruyere Baked to a golden brown.	4.50
New England Clam Chowder Our own version, thick and creamy.	4.50

♦ These items are served raw or can be cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or under cooked food may be harmful to your health.

Cafe Escadrille Dinner Menu

Entrées

All entrées include house salad and a choice of one of the following:
baked, sweet or garlic mashed potato, rice pilaf, steak fries
or vegetable of the day, unless otherwise indicated.

Chef's Special Selections of the Day	Priced Daily
Chicken Piccata Tender chicken breast sautéed with fresh garlic, in a lemon caper sauce, served with fresh pasta.	20.95
Chicken Saltim Bocca Tender chicken breast sautéed with Parma prosciutto, sliced mushrooms, chopped tomato in a sage scented sauce. Topped with mozzarella cheese.	20.95
Lemon Chicken Marsala Florentine Boneless chicken breast sautéed with spinach, mushrooms and sweet Marsala wine. Served with fresh pasta.	20.95
Roast Duckling a l'Orange Crisp tender roast Long Island duckling with a zesty orange glaze.	22.95
♦ Grilled Lamb Chops Three lamb loin chops, grilled to your specifications and topped with minted demi glaze.	27.95
Roast Prime Rib of Beef Large cut of Certified Angus Beef®, au jus, blackened on request.	27.95
Entrecote a'La Escadrille A trimmed Certified Angus Beef®, pan blackened with portabello mushroom, served with a Bourbon Whiskey sauce.	29.95
New York Sirloin Broiled 14 oz. Certified Angus Beef®, Maître de butter, tomato garni.	28.95
Filet Mignon Broiled center cut of beef tenderloin with sauce Béarnaise, mushroom cap and tomato garni.	27.95
The Perfect Pair Two baked stuffed shrimp and petite filet mignon with Béarnaise sauce, served with a tomato crown.	27.95
Steak & Lobster Grilled 8 oz. tenderloin steak with Bordelaise Sauce. Served with a baked stuffed Maine lobster tail.	33.95
Veal Marsala The finest veal sautéed with sweet Marsala wine, prosciutto, capers and mushrooms, served with fresh pasta.	21.95
Veal Catherine Sautéed tender veal in a creamy Madeira wine sauce garnished with shrimp, lobster tail, and artichoke hearts.	23.95
Primavera Ravioli Mascarpone ravioli with sautéed julienne vegetables, sundried tomato and Aurora sauce.	20.95
Fresh Sea Scallops Broiled deep sea scallops with seasoned cracker crumbs and butter.	22.95
Baked Stuffed Shrimp Jumbo Gulf shrimp stuffed with our Chef's delicious seafood stuffing and drawn butter.	21.95
Shrimp Scampi Sautéed with fresh garlic, chopped tomato and basil in a white wine butter sauce. Served atop fresh pasta.	20.95
Seafood Fettuccini Alfredo A combination of scallops, shrimp and lobster meat tossed with fresh pasta in a creamy Alfredo sauce. Topped with grated Romano cheese.	22.95
♦ Grilled Atlantic Salmon Grilled salmon with dill cream.	22.95
♦ Fresh Charred Tuna and Scallops Pan seared medium rare Yellow Fin tuna and Maine diver scallops, served with Oriental Mandarin sauce and steamed rice.	23.95
Grilled Swordfish Steak Served with fresh cucumber relish, blackened on request.	23.95
Fresh Boston Scrod Native haddock baked with seasoned bread crumbs, butter and parsley.	21.95
New England 3 lb. Lobster Boiled, broiled or baked stuffed.	Market Price

If you desire an entrée not listed above, please inquire.
It may be possible for our Chef to prepare it for you.

Added Attractions

Potato Du Jour	3.50
Steak Fries	3.50
Linguini	3.50
Cole Slaw	2.25

Side Dishes - \$ 5

Asparagus Hollandaise
Sautéed Fresh Spinach
Creamed Fresh Spinach
Caramelized Onions
Grilled Portobellos
Sautéed Mushrooms
Butternut Squash

Try One of Our Dessert Selections

Daily Dessert Special Your server will describe our delicious homemade dessert selection.	
Warm Molten Chocolate Cake Made with Ghirardelli dark chocolate. Served with vanilla bean gelato and fresh raspberries.	6.95
Jessica's Pie of the Day What better way to complete your meal than with a piece of delicious freshly baked pie.	6.95
New York Style Cheesecake Graham cracker crust served with strawberry sauce.	6.95
Classic Crème Brulee Smooth rich vanilla custard topped with a sheer layer of crisply caramelized sugar. A Trinity College recipe for "Cambridge Burnt Cream" dating from the 1860's.	6.95
Hot Fudge Brownie A La Mode Ghirardelli double dark chocolate brownie topped with the best hot fudge, vanilla ice cream and Oreo sprinkles.	6.95
Cafe Escadrille's Signature Ice Cream Puff Large puff filled with cappuccino or French vanilla ice cream, smothered with hot fudge, whipped cream and toasted almonds.	6.95
Fresh Berries With Grand Marnier Fresh seasonal berries over angel food cake with freshly whipped cream.	7.95
Ice Cream or Sorbet A dish of one of our ice creams or sorbets. Topped with hot fudge or strawberry sauce, if you desire.	5.95
Dessert Sampler Can't decide? Our selection of five miniature samples from the dessert list.	11.95
Special Occasion Cake Serves 4-8 people. Your server will give you the flavors and details.	25.00

We serve only "Richardson Farms" famous ice cream.

All of our desserts are made here
at The Escadrille.

Private Rooms available for
Business Meetings, Birthdays,
Anniversaries, Rehearsals, etc.