



Lunch Menu

Cold Appetizers

* Tuna Sashimi	11.95
<i>Chilled ahi tuna on English cucumber. Served with sesame seaweed salad, pickled ginger, wasabi and soy.</i>	
Winter Harbour Smoked Salmon	10.95
<i>Thinly sliced, served with Vermont Chèvre cheese, Bermuda onions, capers and pumpernickel bread.</i>	
* Chilled Littleneck Clams on the Halfshell	10.95
<i>A New England tradition.</i>	
* Chilled Prince Edward Island Oysters	11.95
<i>Freshly shucked to order.</i>	
Jumbo Shrimp Cocktail	11.95
<i>With cocktail sauce and fresh lemon.</i>	
Lobster Cocktail	15.95
<i>Tender lobster meat served with fresh lemon and cocktail sauce.</i>	

* 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.

* Before placing your order, please inform your server if a person in your party has a food allergy.

Hot Appetizers

* Lamb Lolly Pops	13.95
<i>Grilled baby lamb chops served with a sweet mint sauce.</i>	
Baked Brie	8.95
<i>Crusted French Brie cheese served with raspberry coulis, sliced almonds and French bread.</i>	
Crab Stuffed Mushrooms	8.50
<i>Baked mushroom caps with fresh Maine crabmeat stuffing.</i>	
New England Crab Cakes	10.95
<i>Served with tomato basil jam and tartar sauce.</i>	
Clams Casino	10.95
<i>Baked with lightly seasoned crumbs, casino butter and bacon.</i>	
Oysters Rockefeller	11.95
<i>Fresh baked oysters with creamed spinach and mushrooms flavored with Pernod.</i>	
Escargot Bourguignonne	9.95
<i>French Helix snails in Burgundy butter served with garlic bread.</i>	

Soups

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

Cafe Escadrille's Signature Salads

Tropical Romaine Fruit Salad 8.95
*Chopped romaine hearts tossed with fresh strawberries, mango, papaya,
 Bermuda onion, spiced pecans and poppy seed dressing.*

Cafe Escadrille's Famous Caesar Salad 6.95
Tossed with our Chef's own Caesar dressing.

Oriental Vegetable Salad 8.95
*An array of fresh Oriental vegetables tossed with a flavorful
 soy-sesame dressing.*

Greek Salad 7.95
*Freshly tossed salad greens with cucumber, tomato, bell pepper,
 Kalamata olives and Feta cheese.*

Mixed Green Salad 5.95
Served with your choice of dressing.

ALL SALADS ARE AVAILABLE WITH

	Add
Grilled Chicken	4.50
Grilled Shrimp	6.50
Bay of Fundy Salmon	6.95
Blackened Swordfish Tips	6.50

*** Grilled Lamb Greek Salad** 14.95
*Tender marinated lamb tips cooked to your specifications.
 Served over a freshly tossed Greek salad.*

*** Teriyaki Steak Salad** 15.95
*Sliced marinated beef hanger steak grilled to your specifications
 served over our Oriental vegetable salad.*

Cobb Salad 13.95
*Chilled char grilled chicken, crisp bacon, avocado, blue cheese, egg, black olives
 and tomatoes on salad greens. Served with your choice of dressing.
 Substitute Lobster For Chicken - Add 5.00*

Lobster Salad 17.95
*A generous portion of lobster salad served in a crowned tomato on a bed of
 mixed greens with cucumbers, hard boiled egg and your choice of dressing.*

***Ahi Tuna Salad** 14.95
*Seared rare, served over field greens with sliced English cucumber, tropical
 fruit, Bermuda onion and hijiki, with a mandarine sesame-ginger dressing.*

Salad Dressings

**House Italian, Blue Cheese, Honey Mustard,
 Lo Cal Raspberry Vinaigrette and Champagne Vinaigrette**

Pasta

Pasta dishes are served with rolls and butter.

Primavera Ravioli	14.95
<i>Mascarpone ravioli with sautéed julienne vegetables, sundried tomato and Aurora sauce.</i>	
Chicken & Broccoli with Penne Rigate	13.95
<i>Sliced chicken breast sautéed with fresh garlic and chicken broth. Tossed with broccoli florets and penne pasta. Topped with Parmesan cheese grated tableside.</i>	
Seafood Fra' Diavolo	17.95
<i>A combination of scallops, shrimp and lobster meat in a spicy Marinara sauce served over linguini.</i>	

Cafe Burgers

*** All burgers are 1/2 pound fresh ground extra lean beef grilled to your specifications and served on a sesame bun or onion roll.**

Burgers are served with steak fries or one of the following sides: potato chips, Asian slaw, cole slaw, baked beans or cottage cheese.

* Cafe Original	8.95
<i>Served with lettuce, tomato and sliced onion.</i>	
* Cheddar Cheese Burger	9.50
<i>Add melted cheddar cheese to our Cafe Original. American & Swiss are also available.</i>	
* Escadrille Classic	9.75
<i>Crisp bacon strips and melted Vermont cheddar cheese.</i>	
* American Mushroom Burger	9.75
<i>Topped with sautéed mushrooms and melted American cheese.</i>	
* Ground Peppercorn Burger	9.50
<i>Topped with blue cheese and onion strings.</i>	
* Diet Plate	9.75
<i>8 oz. Cafe burger without the roll. Served with lettuce, sliced tomato, avocado, low fat cottage cheese and Asian cole slaw.</i>	

Sandwiches

All sandwiches are served with steak fries or one of the following sides:
potato chips, cole slaw, baked beans or cottage cheese.

The Cuban Sandwich <i>Panini grilled with pork, smoked ham, Swiss cheese, tomato, pickle and mustard on a demi baguette.</i>	12.95
Grilled Chicken Sandwich With Apricot & Red Onion Relish and Goat Cheese <i>Panini grilled on a demi baguette with Vermont Chèvre cheese and mixed salad greens.</i>	12.50
Chicken Sandwich <i>Grilled chicken breast with lettuce, tomato and red onion. Served on an onion roll with honey mustard dressing on the side.</i>	10.95
Chicken-Cobb Wrap <i>Chilled char grilled chicken, Swiss cheese, crisp bacon, avocado, chopped tomato and lettuce chiffonnade with honey mustard. Served on a white or wheat tortilla.</i>	11.50
Grilled Ruben Sandwich <i>Corned beef on pumpernickel bread with sauerkraut, Russian dressing and Swiss cheese.</i>	12.50
Portabello Sandwich <i>Two grilled portabello mushrooms with fire roasted red bell pepper, Austrian Swiss and Caesar dressing on the side. Served on an onion roll.</i>	10.50
Classic B.L.T. <i>Bacon, lettuce and sliced tomato on toasted white or wheat.</i>	9.95
Monte Carlo <i>Roast turkey, smoked ham and Swiss cheese on white French toast.</i>	12.95
Tuna Melt <i>On your choice of bread. Topped with sliced tomato and Monterey Jack cheese.</i>	11.50
Tuna Salad Sandwich <i>On your choice of bread.</i>	10.50
New England Lobster Salad Roll <i>A generous portion of lobster salad on a grilled roll. Served with cole slaw.</i>	17.95
* Three Decker Clubs <i>On toasted white or wheat bread with lettuce, sliced tomato, bacon and mayonnaise.</i>	11.95

Sliced Turkey * Hamburger Tuna Salad

Entrées

Chicken A La Francaise	13.95
<i>Chicken breast in a light Parmesan cheese batter, sautéed with shiitake mushrooms, sundried tomato and lemon-caper sauce. Served with choice of potato or vegetable du jour.</i>	
Chicken Piccata	13.95
<i>Tender chicken breast sautéed with fresh garlic, in a lemon caper sauce. Served with fresh pasta.</i>	
Hot Roasted Turkey Sandwich	13.50
<i>Served open-faced with bread stuffing, mashed potato, gravy and cranberry sauce.</i>	
Chicken Stir Fry	12.95
<i>Sliced chicken breast, water chestnuts, cashews and assorted fresh vegetables with our own Oriental sauce. Served with basmati rice.</i>	
Vegetable Stir Fry	11.50
<i>Fresh vegetables, water chestnuts, cashews in an Oriental sauce. Served over basmati rice.</i>	
Veal Marsala	15.50
<i>Sautéed with diced prosciutto, sliced mushrooms, capers and sweet Marsala wine. Served with fresh pasta.</i>	
Wiener Schnitzel a'la Holstein	15.50
<i>Lightly breaded veal cutlet in an anchovy and lemon-caper butter sauce topped with a fried egg. Served with choice of potato or vegetable du jour.</i>	
* Sautéed Calves Liver	14.95
<i>Smothered in caramelized onions with crisp bacon. Served with choice of potato or vegetable du jour.</i>	
* Grilled Lamb Kebob	15.95
<i>Tender marinated lamb served over rice pilaf with vegetable du jour.</i>	
Escadrille Meatloaf	11.95
<i>Served with vegetable du jour, mashed potato and mushroom gravy.</i>	
London Broil	15.95
<i>Served au jus with a mushroom sauce and your choice of potato or vegetable du jour.</i>	
Filet Mignon With Béarnaise Sauce	19.95
<i>8 oz. center cut served with vegetable du jour and choice of potato.</i>	
Perfect Pair	25.95
<i>Two baked stuffed shrimp and petite filet mignon with Béarnaise Sauce. Served with your choice of baked potato, rice pilaf, steak fries or vegetable du jour.</i>	
Open Steak Sandwich	17.95
<i>8 oz. Certified Angus beef® grilled to your specifications over toast points with crumbled Gorgonzola cheese, lettuce, sliced tomato and Bermuda onion. Served with steak fries or one of our sides.</i>	

Entrées

Chef's Seafood Selection of the Day

Priced Daily

Our seafood is delivered fresh daily.

Baked Stuffed Shrimp

17.95

Gulf shrimp with our Chef's delicious seafood stuffing and drawn butter. Served with your choice of potato or vegetable.

Swordfish Kabob

15.95

Marinated Atlantic swordfish skewered with fresh tomatoes, onions, bell pepper and mushrooms. Served over rice pilaf.

Fresh Baked Boston Scrod

15.95

Skinless native haddock fillet baked with seasoned crumbs and butter. Served with your choice of potato or vegetable.

Baked Sea Scallops

16.95

Fresh sweet scallops rolled in cracker crumbs and butter. Served with your choice of potato or vegetable.

*** Atlantic Salmon Fillet**

15.95

Char grilled salmon prepared to your specifications. Topped with a lemon-dill butter, blackened or Shandong style with Asian slaw and basmati rice.

***Ahi Tuna Shandong**

15.95

Grilled medium rare with basmati rice, Asian cole slaw and our own Shandong Sauce.

Lobster Stew

18.95

Maine lobster served piping hot in a sherry-cream broth. Served with your choice of potato or vegetable.

**All entrées can be ordered with:
Small Mixed Green Salad - 4.50 or Small Caesar Salad - 4.95**

Added Attractions

Baked Beans	2.95
Asparagus Hollandaise	4.50
Vegetable du Jour	3.50
Baked Potato	3.25
Rice Pilaf	2.95
Mashed Potato	2.95
Steak Fries	2.95
Pasta	2.95
Cole Slaw	2.25

Try One of Our Dessert Selections

Daily Dessert Special

Your server will describe our delicious homemade dessert selection.

Chocolate Budino

7.95

A warm chocolate pudding cake served with a sweet port wine reduction and French vanilla ice cream.

Classic Crème Brulee

6.95

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.

Carrot Cake

6.95

Cream cheese icing, white chocolate curls.

Vanilla Cheesecake

6.95

New York style, graham cracker crust, and strawberry sauce.

Tollhouse Cookie Pie

6.95

Served warm with chocolate and salted caramel sauce with vanilla ice cream.

Cafe Escadrille's Signature Ice Cream Puff

6.95

Large puff filled with cappuccino or French vanilla ice cream, smothered with hot fudge, served with whipped cream and toasted almonds.

Angel Cake With Berries and Grand Marnier

7.95

Fresh seasonal berries over angel food cake with freshly whipped cream.

Ice Cream, Sorbet or Frozen Yogurt

5.95

A dish of one of our ice creams, frozen yogurts or sorbets. Topped with hot fudge or strawberry sauce, if you desire.

Special Occasion Cake - Chocolate Mousse

25.00

Serves 4 - 8 people.

We serve only "Richardson Farms" famous ice cream and frozen yogurt.

All of our desserts are made here at The Escadrille.