



# Dinner Fare

Coldwater Cafe

## appetizers

**Duchess Potato Soup** Cup 3.95 Bowl 5.50

**Soup of the Day** Cup 3.95 Bowl 5.95

**Chili & Cornbread** Cup 3.95 Bowl 5.50  
topped with cheese

**Fruit and Cheese Board**

Brie, Cheddar and Swiss with seasonal fruit 6.95

## salads

All salads served with fresh bread

**Marinated Grilled Chicken Salad**

Grilled boneless, skinless breast of chicken served on a bed of fresh greens with dressing of your choice 12.95

**Chicken Pecan Salad**

Generous amounts of chicken with celery, onion, pecans, and mayo, served on a bed of fresh greens 11.95

**Pan Seared Yellowfin Tuna Salad \***

Seared medium rare atop a wasabi angel hair salad with bell pepper, carrot, cucumber, and topped with crispy wontons and crushed peanuts 13.95

**Spinach and Lentil Salad**

Spinach tossed with seasoned red lentils and dried cherry vinaigrette. topped with Finnish bleu cheese crumbles, red onion and tomatoes. 10.95

add chicken 4.00 add salmon 5.00

**Grilled Salmon Salad**

Fresh salmon fillet served on a bed of fresh greens with your choice of dressing 14.95

**Dressing selections**

raspberry vinaigrette, cucumber dill, bleu cheese, ranch, italian, fat-free sun-dried tomato, thousand island

**Blue cheese crumbles Add .50**

## beverages

Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade  
Fresh brewed Iced Tea with Mint  
Regular and Decaffeinated Coffee  
Herbal Hot Teas

## desserts

Homemade Pies 4.95

Crepe Brulee 5.95

Hot Fudge Pecan Ball 5.95

Nick's Homemade Cheesecake 6.95

Chocolate Mousse Cake 6.95

**English Tea Cake with Warm Butter Sauce**

**Coldwater's signature dessert, not to be missed! 5.95**

**Lobster Crabcakes**

Four sauteed homemade crabcakes served with remoulade 11.95

**Mussels Sambuca**

Prince Edward Island Mussels steamed with tomatoes spinach, garlic, onions, and bell peppers in a Sambuca sauce 9.95

**Baked Artichoke Dip with Pita Bread Chips**

Artichoke hearts baked in a creamy parmesan sauce 7.95

## entrees

Pasta dishes served with a garden salad and fresh bread

**Shrimp and Brie Pasta**

Penne pasta tossed with sauteed shrimp, spinach and sun dried tomatoes in a brie cream sauce 18.95

**Vegetable Lasagna Pinwheels**

Fresh vegetables, spices and tomato sauce rolled in pasta noodles 14.95

**Following entrees are served with a garden salad, vegetable of the day and a choice of smashed red-skinned potatoes, rice of the day or roasted Yukon gold potatoes.**

**Lobster Crabcakes**

Five sauteed homeade crabcakes served with our own delicious remoulade 21.95

**Fresh Organic Scottish Salmon Filet**

8oz. Grilled Filet with a tamarind cilantro sauce. 18.95

**Filet Mignon \***

8 oz. Grilled Center-cut Filet served with a green peppercorn demi sauce. 26.95

**Stuffed with bleu cheese add 1.00**

**Ostrich Filet \***

Pan seared and finished in a dried Cherry and Red Wine reduction 26.95

**Roasted Half Duck**

Finished on the grill with a sweet chili-ginger glaze 26.95

**Boneless Pork Chop**

Grilled with a Green Peppercorn demi sauce 17.95

**Pecan Crusted Tilapia**

Sauteed Tilapia encrusted with Pecans and Panko 18.95

**Chilean Sea Bass**

Pan seared and served with a sweet chili sauce 29.95

\*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.