

Modern Dave's Café

Starters

Soup of the Day
\$3

Steamed Edamame

Whole Beans served with Soy Sauce and Sea Salt.
\$5

Artichoke and Dried Tomato

Hummus with Pita Chips
with Roasted Red Peppers
\$5.50

Fried Green Tomatoes

with Jalapeno Jelly and Goat Cheese
\$7.50

Smoked Salmon

served with cream cheese, capers and pickled onions
\$8

Delaware Bay Oysters

Fresh Blue Points on the half shell
\$9

Salads

House Garden Salad

Fresh Greens with Radish, Cucumber, Tomato and Carrot
\$3

Wedge Salad

with Iceberg Lettuce, Bacon, Gorgonzola and Ranch
\$5.50

Caesar Salad Dinner

...with Hearts of Romaine and Parmesan
\$6.5

Summer Tomato and Mozzarella
Salad

with Garden Basil, Olive Oil and Balsamic Vinaigrette
\$7

Crispy Chicken Salad

with Pecans, Gorgonzola and Apple
\$13

Pasta

Baked Lasagna and Caesar

House Lasagna with Ground Angus Beef and Three cheeses served
with Caesar Salad
\$12

Vegetarian Fettuccini

Fettuccini tossed with basil, garlic, Grilled vegetable in a white
wine butter sauce.
\$14

Chicken Pesto with Pasta

Grilled Chicken, Asparagus and Spinach tossed in a basil pesto
cream sauce
\$14

Spinach and Three Cheese Ravioli

served with a Yellow Tomato-Eggplant Sauce
\$10

Entrées

All Entrées Served with Fresh Baked Bread Add a Cup of Soup,
House or Caesar Salad for \$3

Homemade Meatloaf and Caesar
Salad

Baked Meatloaf of Smoked Chicken and Angus Beef with
Mozzarella
\$10

Coffee Spiced Pork Loin

topped with a sweet onion gravy and served with sweet potato
croquette
\$14

House Smoked Pork Ribs

served with Pico de Gallo, Potato Salad and veggies
\$15

Beef Stroganoff with Asparagus

Quickly Seared Angus Beef Tips served over Basmati Rice
\$16

Surf and Turf

6 oz Angus Beef Tenderloin and 4 Fried Shrimp served with Yukon
Mashed Potatoes and Veggies
\$28

Rack of Lamb

Pan seared Rack of Lamb served with a caper olive pan sauce,
mashed potatoes and veggies
\$28

Seafood

Fried Shrimp Dinner

7 Large Gulf Shrimp served with lemon pepper potato chips and
celery seed slaw
\$18

Maryland Style Crab cake

Classic Chesapeake Crab cake with Red Pepper Remoulade. Served
on Rice Pilaf with Vegetables
\$18

Grilled Rainbow Trout

with Pecan Butter and served with Cheddar Grits
\$19

Sicilian Style Amberjack

Pan Seared Amberjack with Sicilian Style Eggplant served over rice
\$21

Lobster and Shoestrings

1 1/4 pound Maine Lobster fresh out of our Tank!
\$28

**LET US CATER YOUR PARTY!
HERE IN OUR PRIVATE DINING ROOM
OR AT YOUR LOCATION.**

38 West Main Street, Monteagle, TN 37356 (931) 924-8363