

BREAKFAST

SERVED FROM 6AM - 11AM

EGGS FOR ALL SEASONS	\$11.00
Two eggs, any style, served with your choice of honey cured ham, link sausage or hickory-smoked bacon, hash brown potatoes or home fries with peppers and onions, toast and preserves.	
BREAKFAST ALL WRAPPED UP	\$13.00
Flour tortilla, scrambled eggs, hash brown or home fries with peppers and onions, avocado, blended cheese, sour cream and salsa, choice of bacon or sausage.	
ADD CHORIZO SAUSAGE\$2.00..... ADD GRILLED STEAK	\$3.00
DEUCES WILD	\$12.00
Two eggs any style, two buttermilk pancakes, two strips of crisp bacon and two sausage links.	
THE VEGETARIAN SKILLET	\$11.00
Three farm fresh eggs, scrambled with mushrooms, tomatoes, spinach, broccoli, and jack cheese, toast and preserves.	
BELGIAN WAFFLE	\$8.00
With Fresh Strawberries and Whipped Cream	\$11.00
BUTTERMILK PANCAKES	
Buttermilk Pancakes Short Stack "Two Pancakes"	\$11.00
Buttermilk Pancakes Full Stack "Three Pancakes"	\$13.00
VANILLA AND CINNAMON-INFUSED FRENCH TOAST	\$10.00
CHEESE BLINTZ	\$12.00
Three crepes filled with succulent cottage and cream cheeses, grilled golden brown and topped with blueberry compote and powder sugar, served with a fresh seasonal fruit cup.	
SCOTTISH COLD SMOKED SALMON	\$14.00
With bagels, cream cheese, capers, sliced tomato, and red onion, served with a fresh seasonal fruit cup.	
CALIFORNIA CROISSANT	\$10.00
Scrambled eggs, avocado, vine-ripened sliced tomato and monterey jack cheese, served with fresh seasonal fruit cup.	
TRADITIONAL EGGS BENEDICT	\$16.00
Two poached eggs atop an english muffin, canadian bacon topped with hollandaise sauce served with home fries with peppers and onions or hash brown.	
LUCKY OMELET OR SKILLET	\$15.00
Three egg omelet served with hash brown potatoes or home fries with peppers and onions toast and preserves. Each additional add \$1.00: cheese, ham, sausage, bacon, chorizo or linguica. Each additional add \$.50: mushroom, bell peppers, onions, spinach, jalapenos, tomatoes, * healthy egg whites or egg beaters available.	
STEAK AND EGGS	\$20.00
6oz. New york steak with two eggs any style, hash brown potatoes or home fries with peppers and onions, toast and preserves.	
CHICKEN FRIED STEAK AND EGGS	\$14.00
6oz. Cube steak dipped in our seasoned breading and fried until crisp and brown, served with country gravy, two eggs any style, home fries with peppers and onions or hash brown, toast and preserves.	
FRESH FRUIT, YOGURT & GRANOLA	\$11.00
Served with banana bread.	

LITTLE EXTRAS

ASSORTED COLD CEREALS	\$4.00
YOGURT	\$3.00
BLUEBERRY OR BRAN MUFFIN	\$3.00
CROISSANT or ENGLISH MUFFIN	\$3.00
BISCUITS AND GRAVY	\$3.00
SEASONAL MIXED FRUIT	\$4.00
SIDE OF BACON, SAUSAGE OR HAM	\$4.00
BAGEL WITH CREAM CHEESE	\$4.00

HOMEMADE SOUPS AND SPECIALTY SALADS

FRENCH ONION SOUP	\$8.00
Caramelized onions with herbed croutons melted swiss, provolone and parmesan cheese.	
SOUP OF THE DAY (cup) \$4.00.....(Bowl)	\$6.00
CLAM CHOWDER(cup) \$5.00.....(Bowl)	\$8.00
Served in a bread bowl add: \$2.00	
WONTON SOUP (CUP)	\$5.00
CLASSIC CAESAR SALAD	\$13.00
Romaine lettuce, caesar dressing, croutons, and parmesan cheese.	
WITH GRILLED CHICKEN BREAST	\$15.00
WITH FIRE GRILLED SHRIMP	\$16.00
HOUSE SALAD (small side salad) 3.00 DINNER	\$8.00
Mesclun, cherry tomatoes, red onions, cucumber, croutons, pepperoncini, choice of dressing.	

COBB SALAD	\$14.00
Chopped rosemary grilled chicken, tomatoes, bacon, green onions, hardboiled egg, avocado, crumbled bleu cheese, served on a crisp bed of romaine with brown derby dressing.	
JALAPENO CHICKEN	\$13.00
Spinach, peppered bacon, jalapenos, monterey jack, cilantro and honey-jalapeno vinaigrette.	
HALF SANDWICH AND SOUP OR SALAD	\$11.00
Choice of turkey breast or ham sandwich and fresh garden green salad or a bowl of soup du jour.	

APPETIZERS

JUMBO SHRIMP COCKTAIL	\$13.00
Succulent gulf shrimp served with cocktail sauce and fresh lemon.	
SIGNATURE CALAMARI	\$12.00
Golden fried tender calamari, served with chipotle aioli and marinara sauces.	
SPINACH AND ARTICHOKE DIP	\$13.00
Sautéed spinach and artichoke hearts in a garlic creamy alfredo cheese sauce, served in a bread bowl with tortilla chips.	
WINGS OF FIRE	\$13.00
8-chicken wings spicy buffalo or habanero BBQ sauce served with ranch and bleu cheese dressing, celery and carrot sticks.	
SMOKED BRISKET CHILI BOWL	\$13.00
Topped with cheddar, pico de gallo served with a french baguette	
SIZZLIN' POTATO SKINS	\$10.00
Filled with melted cheddar cheese, bacon, green onions and sour cream served on the side.	
NACHOS DEL SOUL	\$15.00
Freshly made tortilla chips piled high and topped with refried beans, cheddar and monterey jack cheese, jalapenos, black olives, diced tomatoes, green onions and finished with sour cream, guacamole and fire roasted salsa.	
ADD CARNITAS (shredded pork)	\$3.00
CHEESE QUESADILLA	\$9.00
ADD: fire grilled shrimp, jalapenos, onions and peppers... 15.00, grilled chicken or carnitas ... 13.00	

SANDWICHES

Choice of red potato salad, coleslaw or french fries	
CHEZ LA RUE'S FRENCH DIP	\$21.00
Slow roasted prime rib of beef, thinly sliced and piled high on a french roll with caramelized onions and swiss cheese served with au jus.	
GRILLED CHICKEN CAESAR WRAP	\$12.00
Grilled chicken breast, romaine lettuce, caesar dressing, parmesan cheese, toasted croutons, wrapped in a spinach tortilla.	
MONTBLEU CLUB HOUSE SANDWICH	\$14.00
Layered with sliced roasted turkey breast, bacon, lettuce, tomato, american cheese, mayonnaise and your choice of bread.	
ABTLC	\$11.00
Avocado, bacon, lettuce, tomato, pepper jack on multigrain bread.	
CHEESE STEAK SLIDERS	\$14.00
Sliced rib eye, peppers and onions, pepper jack and pretzel bun.	
LOUISIANA PO'BOY SANDWICH	\$14.00
Cajun popcorn shrimp deep fried piled high between a french roll, topped with shredded lettuce, tomatoes and finished with a spicy remoulade.	
CLASSIC REUBEN SANDWICH	\$13.00
Thinly sliced "house made" corned beef piled high between swirl rye, sauerkraut and finished with 1000 island dressing.	

GOURMET BURGERS

Choice of red potato salad, coleslaw, or french fries	
BUILD YOUR OWN BURGER	\$14.00
All our burgers are made with 10oz. of fresh "never frozen" Angus beef, lettuce, tomato, red onion, secret burger sauce served on a pretzel bun.	
EACH ADDITIONAL TOPPING	\$1.00
Crisp bacon, cheese, avocado, grilled mushrooms, grilled onions, ortega chili.	
BLEU CHEESE BURGER	\$15.00
Marinated grilled portobello mushroom, beer battered onion rings and melted bleu cheese served on a pretzel bun.	
THE VEGGIE BURGER	\$14.00
The original veggie burger is served with lettuce, tomato, red onion, avocado and swiss cheese, on a pretzel bun.	

SOUTH OF THE BORDER

AZTECA GRILLED TACOS	\$14.00
Two flour tortillas with your choice of beef sirloin or grilled chicken, lettuce, pico de gallo, cheese, and guacamole. Served with refried beans and spanish rice.	
FAJITAS	
MARINATED GRILLED BEEF SIRLOIN	\$17.00
CHIPOTLE GRILLED CHICKEN BREAST	\$16.00
LIME-CUMIN GRILLED SHRIMP	\$18.00
All fajitas come with grilled vegetables, refried beans, sour cream, guacamole, fire roasted salsa, spanish rice and flour tortillas.	

SURF & TURF

SERVED FROM 11AM

GRILLED RIB EYE STEAK	\$37.00
12oz. choice rib eye, spice rub, yukon gold mashed potatoes, onion rings and fresh bouquet of vegetables.	
PRIME RIB	
QUEEN CUT 8 oz.	\$24.00
KING CUT 12 oz.	\$28.00
Slow roasted USDA choice prime rib, served with au jus, creamed horseradish, your choice of yukon gold garlic mashed or baked potato, fresh bouquet of vegetables.	
SIMPLY GRILLED SALMON	\$23.00
Papaya-mango salsa, rice pilaf and fresh bouquet of vegetables.	
GILLEY'S FISH AND CHIPS	\$17.00
Fillet of alaskan cod, dipped in our special beer batter and deep fried, served with french fries and cole slaw.	
SHRIMP TRIO PLATTER	\$24.00
Grilled zesty orange shrimp skewers, shrimp scampi and cajun popcorn shrimp, rice pilaf and bouquet of fresh vegetables.	
STEAK & LOBSTER	\$35.00
6oz. bacon wrapped top sirloin cooked to your liking and 4oz. cold water lobster tail, drawn butter, rice pilaf or baked potato, served with fresh bouquet of vegetables.	

ASIAN STATION

CHEF'S HOUSE COMBINATION LO MEIN	\$16.00
Marinated chicken, pork and shrimp, cabbage, celery, bean sprouts, carrots and onions.	
SWEET & SOUR CHICKEN	\$15.00
Batter dipped chicken, red & green bell peppers, onions, carrots and pineapple.	
BEEF & BROCCOLI WITH OYSTER SAUCE	\$16.00
Marinated beef sirloin and broccoli in oyster sauce.	

MONTBLEU FAVORITES

ROAST TURKEY PLATTER	\$14.00
Oven roasted turkey breast with savory stuffing, pan gravy, yukon gold mashed potatoes, fresh bouquet of vegetables and cranberry sauce.	
HOME-STYLE MEATLOAF	\$18.00
Bacon wrapped meatloaf, yukon gold mashed potatoes, sautéed spinach, onion fritz and mushroom gravy.	
DOWN SOUTH FRIED CHICKEN	\$18.00
Crispy fried chicken, served with yukon gold mashed potatoes, country gravy and bouquet of fresh garden vegetables.	
CHICKEN POT PIE	\$14.00
Tender chicken breast and vegetables in a rich creamy supreme sauce, topped with a pastry shell.	
GOLDEN CHICKEN TENDERS	\$15.00
Served with french fries, fresh bouquet of vegetables and ranch dressing.	

TASTE OF ITALY

SPAGHETTI WITH MEAT BALLS	\$14.00
Smothered with your choice of a rich meat or marinara sauce, served with garlic bread.	
FETTUCINI ALFREDO PRIMAVERA	\$16.00
Wide pasta tossed in our parmesan cream sauce, broccoli, cauliflower, zucchini, carrots, red onions and red bell peppers, served with garlic bread. ADD: grilled chicken...3.00 or grilled shrimp...4.00	
LASAGNA BOLOGNESE	\$12.00
Served with rich meat and vegetable sauce, melted mozzarella and garlic bread.	
12" CHEESE PIZZA	\$15.00
Fresh herbs in a rich tomato sauce, and four cheeses -mozzarella, provolone, cheddar and parmesan.	
MEATS: each additional meat topping	\$1.00
Canadian bacon, meatball, pepperoni, grilled chicken breast, italian sausage, hickory smoked bacon.	
VEGETABLES: each additional vegetable topping	\$1.50
Onions, black olives, mushrooms, pineapple, roasted garlic, roasted red peppers, jalapenos, artichoke hearts.	

DESSERTS

DEEP FRIED SNICKERS BAR	\$7.00
Café del soul's signature dessert.	
NEW YORK STYLE CHEESE CAKE	\$8.00
Served with raspberry sauce.	
MUD PIE	\$7.00
Served with caramel and chocolate sauce.	
BANANA SPLIT	\$7.00
MILKSHAKE OR MALT	\$5.00
Choice of chocolate, vanilla, strawberry or oreo cookie.	
ICE CREAM OR SHERBET	\$3.00
chocolate, strawberry, vanilla	

DRINKS

BEVERAGES	\$2.50	SPARKLING WATER	\$4.00
Soda, Iced Tea, Hot Tea, Lemonade, Milk, Juice, Coffee or Hot Chocolate			