

Dinner at London Underground Café

Appetizers

Classic Hummus

Hummus bi Tahini with diced tomato, Kalamata olive, and toasted pita points. **\$7.00**

Calamari Fritti

Lightly floured calamari strips fried golden brown and served with pepperoncini mayonnaise **\$8.00**

Escargot Underground

Six Helix escargot baked with Sambuca garlic butter and topped with Parmesan cheese served with garlic bread **\$7.00**

Tortellini "Salad"

Chilled cheese tortellini tossed with roasted garlic and basil aioli served in a parmesan cup with tomato coulis and garnished with a fried tortilla point and balsamic reduction **\$7.00**

Soups

***Creole Crawfish Bisque with Tail meat* \$5.00**

***Chef's Soup of the Day* \$4.00**

Dinner Salads

Café Salad

Field greens served with seasonal garden vegetables and your choice of London Underground Café's home made dressings **\$4.00**

Caesar Salad

Salad with romaine lettuce, parmesan cheese and croutons **\$5.00**

Greek Salad

Mixed greens topped with tomato, Kalamata olive, roasted red pepper, Feta cheese, and lemon oregano vinaigrette **\$7.00**

Steak Salad

Marinated and grilled flank steak served over Romaine lettuce with diced tomato, red onion crumbled Stilton cheese, and Port Wine vinaigrette **\$9.50**

Salad Dressings

*Honey Balsamic *Creamy Stilton *Caesar *Ranch
*Walnut Raspberry Vinaigrette *Black Pepper Parmesan

Dinner Entrees

Salmon Key Largo

Grilled salmon topped with shrimp, scallops, and crawfish in a lobster Cognac sauce
– served with saffron rice and wilted spinach **\$23.00**

Veal Marsala

Veal sautéed with shallots and mushrooms in a Marsala wine sauce
served on a bed of linguini with vegetable **\$19.00**

Moorgate Duck Breast

Pan seared and roasted duck breast served with ginger and pear chutney,
saffron rice pilaf and vegetable **\$20.00**

Chicken Ealing

Sautéed chicken scaloppini with garlic, tomato, and basil in a butter wine sauce
served with creamy polenta and vegetable **\$16.00**

Shrimp and Salmon Aldgate

Sautéed shrimp and diced salmon with tomato, red onion, and broccoli in a vodka parmesan
cream sauce tossed with bowtie pasta **\$19.00**

Black Friar Pork Loin

Grilled, Frenched pork loin chop served with creamy polenta, vegetable,
and a red wine currant sauce **\$19.00**

Peppercorn Lime N.Y. Strip

Grilled N.Y. strip steak marinated with cracked pepper, cilantro, garlic, and lime served with herb roasted potato
and vegetable **\$28.00**

Totteridge Filet Mignon

Grilled beef tenderloin filet with mushrooms in a Port wine demi glace finished with Stilton butter
served with sour cream and chive mashed potato and vegetable **\$30.00**

Rack of Lamb Heathrow

Pan seared and roasted rack of lamb with goat cheese and rosemary in a Balsamic demi glace
served with herb roasted potato and vegetable **\$29.00**

Pastas

Lobster Ravioli with a lobster and brandy béchamel sauce **\$15.00**

Linguini with Sweet Italian Sausage

Italian sausage sautéed with garlic in a white wine marinara tossed with linguini pasta **\$13.00**

Sautéed Vegetables with Farfalle

Sautéed zucchini, yellow squash, broccoli, mushroom, and sun dried tomato with your choice of garlic wine
sauce or marinara tossed with bowtie pasta **\$13.00**

British Style Fish and Chips (on Fridays only) **\$12.00**