

Sunday at London Underground Café

Appetizers

Escargot Underground

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

Calamari Fritti

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

Classic Hummus

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

Soups

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

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

Salads

Café Salad

Field greens served with seasonal garden vegetables with your choice of
London Underground Café's house made dressings

Side **\$4.00** *Large* **\$6.00**

Traditional Caesar Salad

Crisp Romaine lettuce, croutons, and grated fresh parmesan cheese

Side **\$5.00** *Large* **\$7.00**

with pesto grilled chicken add **\$3.00** with grilled shrimp add **\$6.50**

Grilled Steak Salad

Marinated and grilled flank steak served over Romaine lettuce with diced tomato, red onion, crumbled Stilton cheese,
and Port wine vinaigrette **\$11.00**

Salmon and Spinach Salad

Grilled 8 oz. salmon filet with diced tomato, red onion, and Balsamic marinated mushrooms
served over spinach **\$13.00**

Salad Dressings

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

Sunday at London Underground Café Entrees

Sandwiches

The Dagwood

A triple decker with toasted marble rye, pastrami, coleslaw, Swiss cheese, and 1000 Island dressing **\$8.00**

The Club

Triple decker with smoked turkey, lettuce, tomato, bacon, and herb mayonnaise served on your choice of bread **\$8.00**

Café Burger

Grilled Angus beef patty topped with Swiss or Smoked Gouda cheese and bacon served on a toasted Kaiser with lettuce, tomato, and red onion **\$8.50**

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**

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

Wild Mushroom Ravioli – with sun dried tomato and garlic in a basil cream sauce topped with Parmesan **\$8.50**

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

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**