

THE LARRUPIN' CAFE

DINNERS INCLUDE OUR APPETIZER BOARD, HOUSE SALAD AND A CHOICE OF COCONUT-MACADAMIA BASMATI RICE, TWICE-BAKED POTATO, HONEY-MAPLE SWEET POTATO OR SEASONAL VEGETABLE. THE LARRUPIN' USES LOCAL ORGANIC PRODUCE WHENEVER POSSIBLE.

APPETIZERS

Rosemary Roasted Garlic ~ 12.

with tapenade, cambazola cheese, herbed olive oil and toast points

Brie En Croute ~ 12.

pastry wrapped baked brie accompanied by apple & fig compote

Carpaccio ~ 12.

thinly sliced tenderloin with lemon caesar dressing, rosemary oil & fresh asiago

Mesquite Grilled Portobello ~ 12.

prepared with sherry & garlic butter. Served with Spanish sheep's milk cheese, apple-mango chutney & Tuscan bread

FROM THE MESQUITE BARBECUE

ANGUS FILET MIGNON ~ nude 39. ~ dressed 42.

dressed option includes gorgonzola cream sauce and/or brandied mushrooms

SMOKED BEEF BRISKET ~ 32.

smoked 36 hours, then finished on the barbecue ~ hot & spicy!

ST. LOUIS BARBECUE RIBS ~ 29.

served with our Larrupin' Red Sauce for dipping

MESQUITE BARBECUED FISH SELECTION

ask your server for today's fresh fish special

LAMB CHOPS ~ 40.

australian lamb drizzled with a port wine, balsamic & fig reduction

CORNISH GAME HEN ~ half 22. ~ whole 30.

blackened with orange-brandy glaze

TOFU KABOBS ~ 25.

organic tofu & vegetables marinated in oriental seasonings



FROM THE OVEN

CHICKEN WRAPPED IN PHYLLO DOUGH ~ 29.

stuffed with organic chicken, cream cheese, artichoke hearts & spices

SPANOKOPITA ~ 26.

fresh spinach, mushrooms, chard & cheese dish with a touch of spice, wrapped in phyllo pastry

STUFFED PORTOBELLO MUSHROOM ~ 28.

feta, gorgonzola and herb stuffed bell pepper served over a large portobello mushroom then finished with braising greens and pine nuts

MEAL SPLIT INCLUDES APPETIZER BOARD, SALAD & CHOICE OF SIDE ~ 14.
20% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE.

- RESERVATIONS: 707.677.0230 -

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