



# THE VIKING CAFE

## Starters

### ***French Onion en Croute***

This classic bistro soup utilizes a combination of house-made chicken and beef stocks with local candy onions and a whisper of sherry. Topped with a gruyere puffed pastry.

### ***Meatloaf Cupcake***

A blend of mangalista pork, bacon and house-ground beef accompanies peppers, onions, seasoning and finished with a sweet glaze. Then our creamy mashed potato is piped on top to resemble buttercream – garnished w/bacon and chives.

### ***Lobster Cake w/Pernod Cream Sauce***

Succulent Maine lobster meat is mixed with a mixture of spices and mayonnaise with just enough breadcrumbs to form cakes. Pan seared in butter and finished with our Pernod cream sauce.

## Main Course

### ***Old fashioned Bacon Cheese Burger w/house-made mayonnaise on brioche bun***

A custom ground, fresh hamburger seared between medium to medium-well. Our half-pound burger is topped with thick sliced bacon, cheddar cheese, lettuce, tomato, pickle and red onion on toasted brioche bun with our house-made mayo.



### ***Our Pulled Pork w/pickled onions & jalapenos on French roll w/spicy mayo***

Pork shoulder is seasoned with cinnamon chipotle-rub, seared on grill and finished by pressure cooker in a combination of chicken stock and citrus BBQ sauce. Served with house pickled jalapeno and onions on French style roll w/ spicy chipotle mayonnaise.

### ***Vodka and Beer Battered Fish***

Tender cod is lightly seasoned with Old Bay and then fried crispy. Served with our house-made tartar sauce.



## Sides

### ***Confit Potatoes***

Fingerling potatoes are slowly roasted in butter with rosemary, thyme and garlic. Then, sliced and sautéed to add a slightly crisp finish, seasoned with salt and pepper.

### ***Ratatouille***

Classic French side dish - eggplant and tomatoes along with their vegetable and herb colleagues are sautéed together to provide fragrance and flavor to accompany any entrée choice.

### ***Health Salad***

A blend of cabbage, carrots, cucumber, and peppers all join together in a dressing of vinegar, sugar and oil to tantalize your taste buds in such a wonderful fashion.

## Dessert

### ***Milk chocolate crème brulee***

This classic custard, flavored with milk chocolate, will be the perfect ending to your café experience.

### ***Madelaines***

Spelled this way purposely, these freshly baked French sponge-like teacakes complete your meal with sense of comforting decadence.

**\*\*\*Our Chef will provide a daily Amuse Bouche and our Pastry Chef will create a special dessert - Menu is subject to change\*\*\***

**Tickets must be purchased in advance through Kelsey Theatre**

**Seating on Mondays, between 6:15 pm and 7 pm -**

**Guests will not be admitted after 7 pm.**

**Maximum party size is 6 guests**

**\*Dining room will be cleared and close at approximately 8 pm\***

**\*\*\*Tickets are non-refundable & valid only for specified date.\*\*\***