

FIRST COURSE

TOMATO BISQUE

FRIED CALAMARI

SPICY TOMATO SAUCE, GINGER-LIME AIOLI

CAESAR SALAD

HEARTS OF ROMAINE, CAESAR DRESSING, HOMEMADE CROUTONS

MED SALAD

ORGANIC MIXED GREENS, CRISP VEGETABLE, DIJON VINAIGRETTE DRESSING

ENTREES

SEAFOOD JAMBALAYA*

SALMON, COD, SHRIMP, MUSSELS, SAFFRON BASMATI RICE

GRILLED ORGANIC CHICKEN BREAST*

SAUTEÉD BABY VEGETABLES, PEACOCK FRIES, BBQ AIOLI

HARVEST FETTUCCINI

SWISS CHARD, CORN, SWEET PEAS, JULIENNED VEGETABLES,
TOMATO WHITE WINE SAUCE

GRILLED TOP SIRLOIN STEAK*

PEACOCK FRIES, CABERNET REDUCTION SAUCE

DESSERTS

PEACOCK CHOCOLATE VOLCANO VANILLA ICE CREAM*

POACHED PEAR CHAMPAGNE SABAYONE SAUCE*

PROFITEROLES, CREAM FILLED, CHOCOLATE DRIZZLE

*GLUTEN FREE ITEMS

3 COURSE DINNER FOR \$39.95 PER GUEST PLUS TAX AND GRATUITY

PEACOCK CAFÉ 3251 PROSPECT ST NW WASHINGTON DC 20007

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