



# Mike's Cafe etc.

MIDTOWN  
PALO ALTO



D I N N E R M E N U

## APPETIZERS

<b>CAESAR SALAD</b> <i>Hearts of romaine, shaved parmesan, garlic croutons</i>	4.95
<b>HOUSE DINNER SALAD</b> <i>Mixed greens, tomato, cucumber, croutons, shaved grana parmesan</i>	4.95
<b>FRESH TOMATO SLICES</b> <i>Bay shrimp and hearts of palm</i>	5.95
<b>ARTICHOKE BOTTOMS</b> <i>Bay shrimp and hearts of palm</i>	5.95
<b>BRUSCHETTA</b> <i>Sliced toasted Tuscan bread topped with marinated roma tomato and gorgonzola cheese</i>	5.95
<b>CAPRESE</b> <i>Buffalo mozzarella cheese topped with fresh tomato and basil</i>	5.95
<b>SOUP OF THE DAY</b>	cup 3.50/ bowl 4.95

## FRESH SALADS

<b>CAESAR SALAD WITH FRESH GRILLED CHICKEN BREAST</b> <i>Traditional Caesar salad with hearts of romaine, shaved parmesan and fresh grilled chicken breast</i>	9.95
<b>WALNUT GORGONZOLA SALAD</b> <i>Crisp mixed greens, glazed walnuts, imported gorgonzola cheese</i>	9.95
<b>CHINESE CHICKEN SALAD</b> <i>Crisp mixed greens with grilled chicken, Chinese noodles, mixed vegetables, peanuts and soy vinaigrette</i>	10.95
<b>GREEK SALAD</b> <i>Fresh mixed baby lettuce with feta cheese, kalamata olives, red onions, roma tomatoes, artichoke hearts with balsamic vinaigrette</i>	9.95
<b>COBB SALAD</b> <i>Chicken breast, bacon, avocado, gorgonzola cheese, chopped egg and fresh tomato wedges</i>	10.95
<b>SPINACH SALAD</b> <i>Baby spinach, feta cheese, sliced almonds and red onions</i>	9.95
<b>HOUSE CHICKEN SALAD</b> <i>Crisp mixed greens with grilled chicken, smoked bacon and shaved grana parmesan</i>	9.95
<b>SHRIMP LOUIE</b> <i>Mixed greens, bay shrimp, tomatoes and lemon wedges with Louie dressing on the side</i>	9.95
<b>AVOCADO SALAD</b> <i>Stuffed with choice of homemade albacore tuna or bay shrimp salad on a bed of mixed greens</i>	10.95
<b>SALAD NIÇOISE</b> <i>Romaine hearts topped with Ahi tuna filet, red potatoes, kalamata olives, green beans and egg</i>	10.95

## SANDWICHES

Sandwiches served with a choice of homemade pasta salad, French fries or fruit salad

<b>FRENCH DIP</b> <i>Fresh sliced roast beef, au jus dip</i>	8.95
<b>FRESH GRILLED CHICKEN BREAST</b> <i>with lettuce, tomato and red onion on a toasted baguette</i>	9.95
<b>ROASTED TURKEY CLUB</b> <i>Triple-decker sandwich with fresh roasted turkey breast, smoked bacon, lettuce and tomato</i>	9.95
<b>HAMBURGER OR GARDEN BURGER</b> <i>with Cheddar or Swiss Cheese</i>	7.95 8.50

# PASTAS

Spice up your pasta with red chili flakes at no charge. Ask your server.

<b>LINGUINE WITH FRESH TIGER PRAWNS</b>	12.95
<i>Olive oil, garlic and white wine</i>	
<b>LINGUINE WITH CHICKEN SAUSAGE</b>	11.95
<i>Artichoke hearts, mushrooms, roma tomatoes, scallions, chili flakes in a garlic white wine sauce</i>	
<b>GREEK PASTA</b>	11.95
<i>Penne with artichoke hearts, roma tomatoes, kalamata olives, capers, fresh basil, feta cheese, red onions, white wine, olive oil and garlic</i>	
<b>PENNE WITH FRESH BREAST OF CHICKEN</b>	11.95
<i>Broccoli florets, garlic, sundried tomatoes, white wine and pecorino cheese</i>	
<b>FOUR CHEESE PENNE</b>	10.95
<i>Penne pasta with romano, gorgonzola, pecorino, parmesan cheeses and roasted pine nuts</i>	
<b>TORTELLINI</b>	10.95
<i>Stuffed with chicken and prosciutto, choice of fresh pesto, marinara sauce or four cheese sauce</i>	
<b>RAVIOLI</b>	10.95
<i>Stuffed with spinach and ricotta cheese, with fresh roma tomatoes and homemade marinara sauce</i>	
<b>CORKSCREW PRIMAVERA</b>	10.95
<i>Fresh mushrooms, zucchini, spinach, roma tomatoes and garlic in a fresh marinara sauce</i>	
<b>ANGEL HAIR</b> <i>Fresh roma tomatoes, fresh basil, garlic</i>	10.95
<b>SPAGHETTI</b> <i>with meat sauce</i>	10.95
<b>RIGATONI</b> <i>in a fresh marinara sauce with mild Italian sausage</i>	10.95
<b>HOMEMADE LASAGNA (Italian Sausage)</b>	11.95
<i>ricotta and provolone cheese, and homemade béchamel sauce</i>	

# ENTRÉES

All entrées served with starch and fresh veggies

<b>FRESH SALMON FILET</b>	15.95
<i>Served blackened or grilled with lemon and extra virgin olive oil</i>	
<b>JUMBO SCALLOPS</b>	15.95
<i>Grilled sea scallops with red bell pepper, garlic and Chardonnay sauce</i>	
<b>CHICKEN MARSALA</b>	14.95
<i>Boneless chicken breast with artichoke hearts, fresh mushrooms and sundried tomatoes</i>	
<b>CHICKEN PICCATA</b>	13.95
<i>Fresh paillard chicken breast with lemon, capers, garlic and white wine</i>	
<b>CHICKEN DIJON</b>	13.95
<i>Chicken breast with shallots, mushrooms, brandy and Dijon mustard</i>	
<b>VEAL PICCATA</b> <i>with lemon, capers, garlic and white wine</i>	14.95
<b>VEAL SCALOPPINI</b>	14.95
<i>with fresh mushrooms, green onions, roma tomatoes and sherry wine reduction</i>	
<b>NEW YORK STEAK</b>	16.95
<i>12 oz. grilled aged Angus beef finished with choice of fresh sautéed mushrooms or green peppercorn sauce</i>	
<b>EGGPLANT PARMESAN</b>	11.95
<i>Fresh baked eggplant with parmesan and provolone cheeses, homemade marinara sauce, served with fresh vegetables</i>	

(Visa & MasterCard accepted) (Split fee \$2.00) BEVERAGE & WINE LIST ON BACK OF MENU

PLEASE ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERTS

## WHITE WINE

	Glass	Bottle
<i>La Terre Chardonnay</i> California	5.00	20.00
<i>Chateau Ste. Michelle Chardonnay</i> Columbia Valley, Washington	7.00	28.00
<i>Chateau St. Jean Chardonnay</i> Sonoma	7.75	32.00
<i>Sanford Chardonnay</i> Santa Barbara	—	34.00
<i>Jordan Chardonnay</i> Sonoma	—	45.00
<i>Geyser Peak Sauvignon Blanc</i> Sonoma	6.50	25.00
<i>Emmolo Sauvignon Blanc</i> Napa	—	29.00
<i>Ca'vit Pinot Grigio</i> Veneto, Italy	5.75	22.00
<i>Banfi "San Angelo" Pinot Grigio</i> Tuscany, Italy	—	29.00
<i>Beringer White Zinfandel</i>	4.75	20.00

## RED WINE

	Glass	Bottle
<i>Stone Cellars Cabernet Sauvignon</i> California	5.00	20.00
<i>Sterling Vineyards Cabernet Sauvignon</i> Central Coast	7.50	29.00
<i>Rodney Strong Cabernet Sauvignon</i> Sonoma County	—	31.00
<i>Merryvale Cabernet Sauvignon</i> Napa	—	45.00
<i>Blackstone Merlot</i> California	7.00	28.00
<i>Page Mill Winery Merlot</i> Napa Valley	—	33.00
<i>Markham Merlot</i> Napa	—	37.00
<i>Ravenswood Vineyards Zinfandel</i> Lodi	—	28.00
<i>Napa Ridge Pinot Noir</i> Napa	5.00	20.00
<i>Rodney Strong Pinot Noir</i> Russian River	—	29.00
<i>Querceto Chianti D.O.C.G.</i> Tuscany, Italy	5.50	22.00
<i>Gabbiano Chianti Classico Riserva</i> Tuscany, Italy	—	29.00

## BEER

SIERRA NEVADA PALE ALE, AMSTEL LIGHT, HEINEKEN, GORDON BIERSCHE MARZEN, ST. PAULI GIRL (non-alcoholic)	3.75
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## BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE, ICE TEA, MILK	1.95
ITALIAN SODA Raspberry or Vanilla	2.95
CALISTOGA MINERAL WATER	1.75
FRESH SQUEEZED ORANGE JUICE	sm 1.75 lg 2.75
CRANBERRY OR APPLE JUICE	sm 1.75 lg 2.25
FRENCH ROAST COFFEE, HOT TEA	1.95
ESPRESSO 2.25, CAPPUCCINO 2.75, LATTE 3.00, MOCHA 3.50	

Corkage Fee \$10.00