Sid's cafe

EXECUTIVE CHEF
LUIS RAMIREZ

Appetizers

BUFFALO CHICKEN WINGS . . . 16
Buffalo wing sauce, carrots & celery,
ranch dressing

JUMBO SALTED PRETZEL 13
Mustard aioli, smoked Gouda cheese sauce

SOUTHWEST CHICKEN QUESADILLA. 17
Cheddar & Monterey Jack cheese,
flour tortilla, Ancho chili marinated
chicken, black beans, roasted corn,
pico de gallo, sour cream, chipotle aioli,
micro cilantro
Substitute short rib: 4

TOTCHOS. 14
Tater tots, smoked Gouda,
pico de gallo, lime crema,
pickled jalapeños
Add short rib: 4

SHRIMP COCKTAIL. 18
House cocktail sauce, lemon

Burgers & Sandwiches

Includes Fries
Substitute: side salad 3 | truffle fries 3 | fresh fruit cup 3

TURKEY CLUB 18
Oven-roasted turkey, Roma tomatoes,
green leaf lettuce, applewood bacon

NASHVILLE SPICY HOT CHICKEN 18
Crispy marinated chicken breast,
coleslaw, bread & butter pickles,
Nashville aioli, brioche bun

SID'S BURGER* 21
8oz. Angus burger patty, shaved red onion,
Roma tomatoes, green leaf lettuce,
white cheddar, fry sauce, brioche bun

CALIFORNIA TURKEY BURGER 18
Turkey patty, shaved fresh jalapeño,
avocado, pea sprouts, pepper Jack cheese,
chimichurri aioli, oven-dried tomatoes,
brioche bun

PASTRAMI DIP 20
New York-style pastrami, Swiss cheese,
whole grain, dill pickles, mustard aioli,
au jus, toasted French roll

Salads

Add: chicken 6 | salmon 8 | shrimp* 8*

CAESAR SALAD 15
Romaine lettuce, parmesan cheese,
herb brioche croutons,
garlic Caesar dressing

HARVEST SALAD. 15
Baby greens, quinoa, golden beets,
cherry tomato, sunflower seeds,
shaved radish, queso fresco,
aged sherry vinaigrette

BUFFALO WEDGE SALAD 17
Baby iceberg lettuce, smoked bacon bits,
cherry tomatoes, creamy blue cheese
dressing, Buffalo chicken tenders

Mains

SEARED SALMON* 28
Pan-seared salmon filet, Yukon gold
mashed potatoes, seasonal vegetables,
lemon beurre blanc

STEAK FRITES* 36
12oz. New York steak, chimichurri,
garlic truffle fries, black truffle aioli

PAN-SEARED CHICKEN 27
Herb-marinated boneless chicken breast,
roasted heirloom potatoes,
tear drop peppers, spinach, pan jus

12OZ. PRIME RIB DINNER . . . 34
Loaded or salt baked potato, vegetable
medley, creamy horseradish, au jus

18% Gratuity included for parties of 8 or more
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk.

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Soup

ROASTED TOMATO BISQUE. . . .8
Focaccia croutons, crème fraiche, basil oil

MATZO BALL SOUP. 9
Roasted chicken broth, ditalini pasta, vegetables, diced chicken

CHICKEN NOODLE 8
Roasted chicken broth, ditalini pasta, vegetables, diced chicken

Sides

TRUFFLE & PARMESAN FRIES. 11
Shredded BelGioioso parmesan, truffle oil

ROASTED CAULIFLOWER. 9
Oven-roasted cauliflower, chimichurri

YUKON GOLD MASHED POTATOES 9

SEASONAL VEGETABLES. 9

All Day Breakfast

SID'S BREAKFAST* 21
Three eggs any style
Served with tater tot hash browns, toast & choice of smoked bacon, chicken apple sausage, ham steak, pork sausage

BUTTERMILK PANCAKES. 13
Warm maple syrup, whipped butter
Add blueberries or chocolate chips: 4

3 Course Chef's Selections

$38 PER PERSON

CHOICE OF SOUP OR HOUSE SALAD

CHOICE OF ENTRÉE*
Roasted Chicken, Seared Salmon, 12oz Prime Rib Dinner

NY STYLE CHEESECAKE
Seasonal berries, Chantilly cream

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Beverages

single *double*

BOTTOMLESS FRESHLY BREWED COFFEE 6
Regular or decaffeinated

LAVAZZA ESPRESSO 4 6

MILK 6
Whole, 2%, skim

HOT CHOCOLATE 6
Whipped cream

TEA 6
Hot brewed, herbal or iced

CHILLED JUICES 8
Orange, apple, cranberry

SOFT DRINKS 6
Pepsi, Diet Pepsi, Starry,
Orange Crush, ginger ale,
root beer, pink lemonade

BOTTLED WATER 7
S. Pellegrino sparkling, Fiji

Wines

glass

HOUSE RED 8

HOUSE WHITE 8

Cocktails

MOJITO 12

THE LONG ISLAND ICED TEA 12

PIÑA COLADA 12

MARGARITA 12

OLD FASHIONED 12

BLOODY MARY 15

SINGLE MIMOSA 10

BOTTOMLESS MIMOSAS 20
1.5 Hours maximum
with the purchase of entrée

Beers

DOMESTIC 8
Blue Moon, Bud Lightv,
Michelob Ultra, Coors Light

IMPORTED 9
Stella Artois, Corona, Modelo

CRAFT 9
Firestone 805, Lagunitas IPA

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