

Watercolor Cafe

Appetizers

- Crispy Cornmeal Fried Calamari 8.95**
served with both marinara and a soy, ginger, honey-lime vinaigrette
- Crispy Angel Hair Pasta Pancake 9.50**
topped with grilled marinated jumbo shrimp in a basil cream sauce
- Grilled Chicken and Beef Sate 8.95**
marinated in a spicy peanut-ginger sauce, served over organic field greens with a mango & papaya salsa
- Grilled Vegetable Terrine 8.95**
artichoke heart, portabella mushroom, eggplant, roasted red peppers and goat cheese drizzled with basil infused olive oil and an aged balsamic vinegar syrup
- Roasted Sea Scallops...9.50**
with pecans, shitake mushrooms and spinach in lobster-white wine sauce
- Shrimp Giovanni...9.50**
sautéed with seasoned peppers and onions in a white wine sauce with a touch of cream
- Crispy Brie...8.95**
with tomatoes and portabello in a balsamic port reduction

Salads

- Homemade Mozzarella And Sliced Tomato Salad 8.95**
drizzled with extra virgin olive oil and an aged balsamic vinegar syrup, served over organic field greens
- No Egg Caesar Salad With Shaved Parmesan 11.95**
with chicken 14.95 with salmon 16.95 with shrimp 16.95
- Spinach Salad With Warm Crusted Goat Cheese 13.95**
portabella mushroom, sundried tomatoes and calamata olives tossed in a balsamic-citrus vinaigrette
- Grilled Salmon Filet Over Field Greens 16.95**
served with an assortment of grilled seasonal vegetables in a balsamic-citrus vinaigrette
- Watercolor Mini-Salads 6.50**
house with gorgonzola mini caesar wild field greens

Pastas

- Porcini Ravioli With Sea Scallops...18.50**
with seasonal vegetables sautéed in a marsala sauce
- Orrechiette With Grilled Chicken...16.50**
served in a vodka-tomato cream sauce with chopped pecans and spinach
- Fresh Angel Hair Pasta With Grilled Shrimp...17.50**
served in a pan made tomato sauce tossed with fresh mozzarella

Entrees

- Roast Duck...19.95**
one half duck with a honey mustard glaze
served with rosemary roasted potatoes and grilled vegetables
- Veal Calvados...19.95**
veal escalope with pecans and carmelized apples in a brandy sauce
served with roasted potatoes and sautéed spinach
- Grilled Veal Chop...22.95**
sixteen oz center cut, with a pink peppercorn dijonaise
served with horseradish mashed potatoes and grilled vegetables
- Paella Valenciana...23.95**
clams, shrimp, mussels and calamari tossed with sausage and chicken
and baked in a finely seasoned pot of saffron rice
- Chicken Sauté...17.50**
boneless chicken breasts sautéed in a sundried cranberry-port wine reduction,
served over spinach and monrchet with rosemary roasted potatoes
- Hoisin Barbeque 1/2 Free Range Chicken...16.95**
served over horseradish mashed potatoes with grilled asparagus and seasonal vegetables
- Grilled 16 oz Black Angus Sirloin Steak...22.95**
served over horseradish mashed potatoes with seasonal vegetables
- Sesame And Pink Peppercorn Crusted Tuna Steak...21.95**
seared rare or to your liking with a soy, ginger, and honey-lime vinaigrette,
with pineapple rice, spinach and seasonal grilled vegetables
- Maryland Crab Cakes...20.95**
100% real crabmeat pan done, served with a shrimp-sundried tomato tartar sauce
- Watercolor Vegetable Plate...16.95**
baked acorn squash stuffed with assorted dried fruit and basmati rice, surrounded by grilled vegetables, sautéed spinach,
gorgonzola-glazed asparagus, grilled portabello mushrooms, and garnished with a crispy banana

10 oz. Angus Burger With Any Topping And Our Own Homemade Shoestring Fries 11.50

... our kitchen will graciously split any plate for an additional charge of 5.95