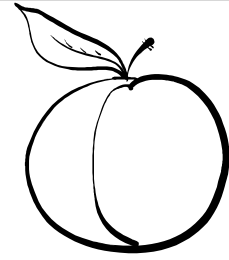


Peaches Café

Monday, July 24th, 2017



Soups

**Baked French Onion
Corn Chowder**

**Summer Beef Vegetable
Wild Mushroom Barley**

Appetizer Special

Mozzarella Cheese Sticks
Breaded Mozzarella Golden Fried and Served with Warm Marinara Sauce

Quiche

Lorraine (Bacon & Scallion)

Spinach & Tomato

Lunch Specials

Chicken Divan Wrap
Grilled Chicken, Broccoli & Cheddar Cheese wrapped in a Sun Dried Tomato Wrap. \$11.95

Cajun Crabmeat Seafood Melt
Cajun Crabmeat Seafood Salad, Swiss Cheese and Tomato open faced on Naan Bread \$9.95

Fresh Peach, Strawberry & Grilled Chicken Salad
Tasty Grilled Chicken, Fresh Sliced Peaches, Fresh Sliced Strawberries, Smokey Blue Cheese, Tomato & Cucumber on a Bed of Salad Greens with Balsamic Vinaigrette Dressing. \$14.95

Omelet with Asparagus, Broccoli and Swiss Cheese.
Served with a Garden Salad. \$10.95

Champagne Cocktails

Mimosa
A Delicious Combination of our Freshly Squeezed Orange Juice and Champagne.

Blood Orange Mimosa

Peach Bellini
Apple Cider Mimosa
Fresh Apple Cider and Champagne.

Poinsettia
Cranberry Juice and Champagne for a Refreshing Drink.

Prosecco

Wine & Beer

Pinot Grigio
Cabernet Sauvignon
Sierra Nevada Pale Ale
Budweiser

Chardonnay
Merlot
Samuel Adams
Coors Light

Riesling
Pinot Noir
Killeans Red
Lagunitas IPA

Coffees and Specialty Beverages

Hazelnut
Green Iced Tea

Seattle Blend
Iced Tea or Iced Coffee

Dessert

Peanut Butter Cheesecake
Creamy Peanut Butter Cheesecake on a Chocolate Crumb Crust topped with Chocolate Cream Cheese Icing and Semi-Sweet Chocolate drops.

Lemon Blueberry Cheesecake
A Delightful Treat!