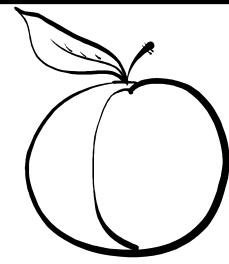


Peaches Café

Tuesday, May 23rd, 2017



Soups

Baked French Onion
New England Clam Chowder

Black Bean
Chicken & Rice

Appetizer Special

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

Quiche

Lorraine (Bacon & Scallion)

Asparagus & Tomato

Lunch Specials

Turkey Pesto Wrap
Sliced Turkey Breast, Basil Pesto, Roasted Red Pepper and Mozzarella Cheese wrapped in a Whole Wheat Tortilla. \$11.95

Crabmeat Seafood Oscar Melt
Warm Crabmeat Seafood Salad, Grilled Asparagus and Swiss Cheese Open Faced on Naan Bread. \$9.95

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

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

Champagne Cocktails

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

Peach Bellini
Apple Cider Mimosa
Fresh Apple Cider and Champagne.

Poinsettia
Cranberry Juice and Champagne for a Refreshing Drink.

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

Seattle Blend

Chai Latte
Spiced Black Tea with Vanilla, Honey and Steamed Milk, Served Hot or Iced.

Dessert

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

Key Lime Pie
A Creamy Custard made with Authentic Key Lime Juice nestled in a Graham Cracker Crust.