

# Buckram Stables Cafe

## Dinner

SERVING SINCE 1986

### Soups

Soup Du Jour

### Appetizers

#### Grilled Marinated Steak Tidbits

*on garlic toast with a side of horseradish cream sauce*

#### Chicken Fingers

*lightly breaded chicken breast served with honey mustard sauce ...add 3.50 w/fries*

#### Sea Scallops wrapped with bacon

*teriyaki dipping sauce*

#### Eggplant Napoleon

*layered with fresh spinach, mozzarella cheese & marinara sauce*

#### Buck's Twin Beef Sliders

*with a choice of cheese add 1*

#### Three Cheese Quesadillas

*cheddar, monterey jack & mozzarella, side of fresh house made guacamole & salsa cruda (add veggies 2, chicken 6, add steak 8, add shrimp 8)*

#### Baked & Grilled Chicken Wings

*with coleslaw & house ranch dressing*

#### Jumbo Buffalo Wings

*with celery & house made bleu cheese dressing*

#### Coconut Shrimp

*with mango chutney*

#### Fried Calamari

*served with marinara dipping sauce*

#### Potato Skins

*with chopped bacon, scallions, topped with melted cheddar cheese & side of sour cream*

### Salads

#### Buckram's Market Salad

*field greens with cucumber, tomato, & choice of dressing*

#### Caesar Salad

*crisp romaine lettuce, parmesan cheese & rosemary croutons*

#### Classic Greek Salad

*feta cheese, tomato, red onion, artichoke hearts, kalamata olives, over crisp field greens with a light oil vinaigrette*

#### Cobb Salad

*roasted turkey, avocado, tomato, bacon & crumbled bleu cheese, tossed with field greens and choice of dressing*

#### Spinach Salad

*with grilled asparagus, roasted red peppers, goat cheese & champagne vinaigrette*

#### Warm Country Salad

*with vermont goat cheese, new potato, chopped bacon, tomato, mixed field greens & warm dijon balsamic vinaigrette*

**(add grilled lemon herb, cajun, or teriyaki chicken breast, grilled shrimp, NY shell steak, grilled salmon, bleu cheese dressing)**

**dijon balsamic vinaigrette, rosemary vinaigrette, russian, champagne vinaigrette or ranch dressing**

### Pastas

#### Capellini

*marinara sauce    garlic & olive oil    bolognese*

#### Penne Ala Vodka

*with chicken or shrimp*

**Substitutions subject to additional charge**

## Burgers

*all burgers served on a toasted large english muffin with choice of waffle fries, sweet potato fries, house or caesar salad (or with beer battered onion rings add 2)*

### **Buckram Stabilizer Burger**

*sirloin burger topped with sauteed onions, mushrooms, bacon, melted cheddar & mozzarella cheese*

### **Naked Burger**

*bun-less sirloin burger with lettuce, tomato, raw onions*

### **Turkey Stabilizer Burger**

*sauteed mushrooms, onions, bacon, melted mozzarella & cheddar cheese*

### **Chicken Breast Stabilizer**

*open-faced grilled chicken breast topped with sauteed onions, mushrooms, bacon, melted mozzarella & cheddar cheese*

### **<sup>NEW</sup> Beyond Stabilizer-Vegetarian Burger**

*topped with melted mozzarella & cheddar cheese, sauteed onions, mushrooms, (optional bacon)*

## Entrees

### **Black Angus Au Poivre**

*Nebraska black angus beef, choice of potato & vegetable medley*

### **Black Angus Strip Steak**

*choice of potato & vegetable medley*

### **Shrimp & Chicken Curry**

*served with mango chutney, rice & vegetable medley*

### **Oven Roasted Long Island Duck**

*semi-boneless with a dried cranberry cassis sauce, choice of potato & vegetable medley*

### **North Atlantic Salmon**

*fresh grilled with choice of potato & vegetable medley*

### **Shrimp Scampi**

*lemon, garlic, olive oil with choice of potato & vegetable medley*

### **Southwestern Chicken**

*grilled marinated chicken breast, served with rice, fresh house made guacamole, salsa, sour cream & warm flour tortilla*

*substitute with Steak or Shrimp add 6*

### **Breaded Chicken Cutlet**

*over baby greens topped with fresh mozzarella cheese, red onions, chopped tomatoes, balsamic vinaigrette aioli*

### **Chopped Steak Au Poivre**

*sirloin burger coated in cracked black peppercorns, with a brandy peppercorn cream sauce, choice of potato & vegetable medley*

### **Chicken Parmesan**

*served with capellini pasta, marinara sauce, shredded parmesan cheese*

*split plate charge 5*

## Specialty Beverages non-alcoholic

Buckram Cranberry Cooler 4 cranberry juice, club soda, lime...

Lemonade 3.75...Fresh brewed Iced Tea or Iced Coffee 3.50...Arnold Palmer 3.75

Iced Tea Special 4 (iced tea, splash oj & sour mix)...Transfusion ( grape juice & ginger ale) 4

Root Beer 4.50 ~ Root Beer Float 7...Regatta Ginger Beer 4.50

Voss 8.50 still bottled water (800 ml)...Voss Sparking Water 4.50 375 ml...San Pellegrino 9 1 liter sparkling water

Heineken 0 non-alcoholic 8...Soda 3.75...Chocolate Milk 4

Coffee, Tea 2.95...Cappuccino hot or iced 5.50 Espresso 3.50

*Please ask your server about our delicious dessert menu*