

# GENERATIONS AT 5 POINTS

## CAFE & LOUNGE

All of our items are made daily with the freshest ingredients.

### Poultry

|   |   |
|---|---|
| <b><u>Beer Braised Chicken Wings:</u></b>   | 7 |
| Braised in Beer, onions, garlic and herbs. Fried crisp and tossed in a honey paprika glaze. |   |
| <b><u>Lettuce Wrap:</u></b>   | 8 |
| Chicken, Peanut sauce, Asian vegetables, and mushrooms. Iceberg lettuce cups.               |   |
| <b><u>Stuffed Chicken Thighs:</u></b>   | 7 |
| Rolled with Maitre 'd Hotel butter, poached and seared.                                     |   |
| <b><u>Pot Sticker:</u></b>  | 7 |
| Chicken, Nappa Cabbage, Sesame seeds in crispy wonton. Sweet Mirin dip.                     |   |
| <b><u>Apple Brined Chicken Legs:</u></b>  | 8 |
| Legs marinated in apple juice and herbs. Browned and served with apple horseradish sauce.   |   |

### Beef, Lamb, Pork

|   |   |
|---|---|
| <b><u>Grilled Merguez:</u></b>  | 8 |
| Lamb sausage with onion, garlic, Fennel and spices. Frisse salad.             |   |
| <b><u>Chorizo a la Cidre:</u></b>   | 7 |
| Spanish chorizo cooked in onion, Garlic, and sparkling apple cider.           |   |
| <b><u>Root Beer Braised Ribs:</u></b>   | 8 |
| Pork baby back ribs, Sprecher Root Beer. Jalapeno peach BBQ, Haystack onions. |   |
| <b><u>Rioja Potatoes:</u></b>   | 7 |
| Yukon potatoes sautéed with Chorizo Onions and parika.                        |   |
| <b><u>Sliders:</u></b>  | 8 |
| Ground Chuck, Bacon, cheddar BBQ sauce, Grilled Brioche buns                  |   |

### Seafood

|   |    |
|---|----|
| <b><u>Bacon Wrapped Prawns:</u></b>                                       | 9  |
| Large Prawns wrapped in crispy bacon, Horseradish Cream sauce.            |    |
| <b><u>Crab Cake:</u></b>  | 10 |
| Lump crab meat, cumin, cilantro, panko, Roasted red pepper aioli.         |    |
| <b><u>Slow Poached Shrimp Cocktail:</u></b>                               | 9  |
| Chilled large prawns, roasted garlic-chili aioli                          |    |
| <b><u>Mussels:</u></b>  | 9  |
| Fresh mussels, shallots, garlic, tomatoes, white Wine. Herbs, and butter. |    |

### Dairy

|   |   |
|---|---|
| <b><u>Croquettes:</u></b>   | 5 |
| Béchamel, coated in breadcrumb and fried                                    |   |
| <b><u>Tortilla Espanola:</u></b>  | 5 |
| Eggs baked with potato, olive oil.  |   |
| <b><u>Fried Goat Cheese:</u></b>  | 7 |
| Mixed with roasted garlic and herbs, breaded and fried. Caramelized onions. |   |

### Vegetables

|  |   |
|--|---|
| <b><u>Red Pepper Hummus:</u></b>   | 5 |
| Chickpeas, garlic, roasted red peppers.  |   |
| <b><u>Sautéed Spinach:</u></b>   | 4 |
| Spinach, shallots, and garlic sautéed together.  |   |
| <b><u>Patatas Bravas:</u></b>  | 5 |
| Crispy potatoes, garlic aioli, spicy brava sauce   |   |
| <b><u>Watermelon Carpaccio:</u></b>  | 5 |
| Fresh watermelon, pine nuts, feta, olive oil, red onion                                  |   |
| <b><u>Artichoke with Vinaigrette:</u></b>  | 6 |
| Whole chilled artichoke with a light chili vinaigrette                                   |   |
| <b><u>Braised Mushrooms:</u></b>   | 6 |
| Large button mushrooms, shallots, garlic, red wine, Veal stock, butter, and fresh herbs. |   |
| <b><u>Baby Beet Salad:</u></b>   | 5 |
| Tender baby beets, beet vinaigrette.   |   |
| <b><u>Caprese Salad:</u></b>   | 6 |
| Cherry tomatoes, cigellini fresh mozzarella, Basil, olive oil, and balsamic.             |   |
| <b><u>Stuffed Zucchini:</u></b>  | 5 |
| Stuffed with mushrooms, zucchini, Parmesan, Swiss, and baked.                            |   |
| <b><u>Asparagus with Balsamic:</u></b>   | 5 |
| Grilled and dressed with balsamic and Parmesan   |   |
| <b><u>Pan con tomate:</u></b>  | 4 |
| Toasted bread rubbed with garlic and tomato  |   |
| <b><u>Oven dried bruscheta:</u></b>  | 4 |
| Lightly dried tomatoes, shallots and herbs on toasted bread.                             |   |

### Soup & Bread

|   |      |
|---|------|
| <b><u>Fresh Baked Bread w/ Condiment Tray</u></b> | 5    |
| Additional loaf of bread - 2                      |      |
| <b><u>Cup of Soup</u></b>                         | 3.50 |
| <b><u>Bowl of Soup</u></b>                        | 4.50 |

### Dessert

Ask your server about the desserts of the day

Please let us know if you have any allergen concerns including gluten.

PARTIES OF 8 OR MORE: A gratuity of 18% will be added to your check. No separate checks unless food has been pre-ordered.

\*According to health officials, consuming raw or undercooked meat, poultry, seafood or eggs can lead to health risk.