

BEYÚ CAFFÉ DINNER MENU

Salads

Classic Caesar – Romaine lettuce, parmesan cheese, croutons - 7.95 **Add Chicken for an additional 2.50**

Southwestern Salad – Mixed greens tossed with chipotle ranch dressing, topped with spicy roasted chicken, black beans, tomatoes, purple onions, cheddar cheese, and tortilla strips – 9.25

House Salad – Mixed greens tossed in our homemade Red Wine Vinaigrette, topped with red and green peppers, onions, tomatoes, cucumbers, and toasted walnuts. **Vegan!** - 7.95

Chef Salad – Romaine and mixed greens tossed in our homemade Red Wine Vinaigrette, topped with tomatoes, onions, cucumbers, eggs, turkey, ham and gruyere cheese - 8.95

House and Chef Salads come with our homemade Red-Wine Vinaigrette dressing. Ask your server for other wonderful house-made dressings!


Soups of the Day

We offer two soups per day, one Meat and one Vegetarian or **Vegan**. Please ask your server for details and prices!

Small Plates


French Fries – Natural cut fries tossed with toasted garlic – 4.00
with your choice of melted Cheddar or Gruyere - 5.50
with cheese, bacon, scallions, and jalapenos - 7.50

Vegetable Small Plate – Small servings of sautéed vegetables, wilted spinach, and roasted rosemary potatoes.  - 5.50

Sautéed Vegetables – Broccoli, cauliflower, and carrots sautéed in garlic butter, parsley, and spices  - 3

Wilted Spinach – Baby spinach greens lightly braised with garlic and lemon. **Vegan!** - 2.50

Warm Pita – Butter, olive oil and spices  - 2.50

Garlic Bread – Toasted garlic, parsley, and butter on a French Baguette  - 1.95
With melted gruyere and marinara - 3.95

Roasted Potatoes – Rosemary and Spices. **Vegan!** - 2.50

 = Can be made VEGAN! Ask Your Server.

Medium Bites

Jack Daniel's Steak Kebab – Marinated and grilled NY Strip Steak and veggies served over chef's rice with caramelized onion chutney and Greek yogurt sauce - 9.95

Classic Buffalo Wings – Tossed in our signature tangy wing sauce and served with our homemade Bleu Cheese dressing - 7.00 **With Raspberry BBQ or Coconut Curry Sauce** - 7.95

Crispy Calamari – Fried and served with marinara or garlic dip - 7.00 **Both Sauces** - 7.50

Dueling Gourmet Dips – Your choice of **one** of the following **two** dips: Garlic hummus with Italian-style tomato salsa, or oven-baked spinach and gruyere cheese, served with pita bread - one dip 7.50 - both dips 9.95
Hummus and Tomato Salsa are Vegan!

Vegetable Thai Green Curry in Coconut Sauce – Served with saffron rice and cilantro. **Vegan!** - 6.95
Add Shrimp - 8.95

Gourmet Pizzettes –

Four Cheese: Mozzarella, goat cheese, parmesan, and gruyere - 7.95

Marguerita: Classic Italian pie named for the famous Queen Marguerite, topped with mozzarella, fresh basil, and tomatoes - 7.95

New York White: Spinach, garlic sauce, mozzarella, and gruyere - 7.95

Italian Sausage and Peppers: Marinara, mozzarella, Italian sausage, and roasted red peppers - 8.95

Cajun Drunken Shrimp – Jumbo Shrimp sautéed and bathed in a rich beer broth, finished with butter and rosemary, and served with saffron rice - 8.95

Beyú House Crepes – Baked and served au Gratin with Mornay sauce and your choice of seasonal **Vegetables** - 7.95
Chicken - 8.95 **Shrimp** - 9.95

Vegan Mixed Grill Napoleons – Medallions of sweet potato, apples, and braised fennel served in a Thai yellow curry, drizzled with a black berry and balsamic reduction sauce, topped with toasted walnuts - 8.50

Goat Cheese Quesadillas – Stuffed with black beans, chorizo and pico de gallo, served with avocado cream - 8.50
Vegetarian option without chorizo - 7.95

Desserts

Bread Pudding – Classic New Orleans-Style, served with whiskey crème anglaise – 5.50

Crème Brulee – The French favorite, served flambé with raspberries - 5.50

Vegan Chocolate Mousse – Served with raspberry compote, coconut whipped cream, fresh seasonal fruit, topped with Mint – 6.50

* Please see our display case for additional dessert offerings

- ❖ Parties of four or more will automatically have an 18% gratuity charge added to the bill.
- ❖ On most nights with live entertainment, a \$3-7 cover charge will be assessed per person and added to the bill. Those who wish only to dine will be allotted 35 minutes free of charge.
- ❖ Regrettably, we may only be able to allot 2 hours per reservation on high-volume evenings. We ask that parties make prior arrangements with our event coordinator in the event that more time is required. If interested, please speak to a manager for more information.