

TARRANT'S LUNCH SPECIALS

THIS IS AN EXAMPLE OF OUR DAILY SPECIALS, PLEASE CALL FOR AN UPDATED SELECTION

One W Broad St • Richmond, VA 23220 • www.tarrantscafe.org • 804 - 225 - 0035 • Please Call For Delivery
Serving Full Menu & Pizza Menu: Mon - Thurs 11 - 10, Fri & Sat 11 - 12, Sun 10 - 9, Brunch Menu: Sun 10 - 3

SOUPS

She Crab	cup 5.95 bowl 8.95
Minestrone	cup 3.95 bowl 5.95

SANDWICHES

Croque Monsieur - hot, open faced ham, Swiss & Mornay sauce	8.95
Croque Madame - hopt open faced ham, Swiss & Mornay sauce with fried egg	9.50
Tuna Melt on Ciabata with apples, cheddar & tomato	8.95
Italian Ciabata Sub with salami, ham, provolone, lettuce, onion, tomato, sweet & hot peppers	9.95
Philly Cheese Steak Sub w/ grilled onions, lettuce, tomato & mayo	8.95
Pastrami Melt with provolone, tomato, onions & horse radish sauce on Ciabata bread	9.95
Turkey & Avacado on house-made flat bread with Swiss cheese, lettuce, tomato, dijonaise	9.95
Trio of Sliders w/crab cake, fish taco & Green Tomato BLT w/horsy sauce served with fries	10.50
Softshell Crab on Kaiser roll w/ tartar sauce & fries	12.95

SALADS & APPETIZERS

Tuna Salad over mixed greens with tomato, cucumber, olive & onions	8.95
Fried Green Tomatoes with horseradish sauce, mixed greens & house made potato chips	7.95
Fruit & Cheese Plate with flat bread, craisins & candied walnuts	11.95
Asian Chicken Salad w/ teriyaki chicken, mandarin oranges, wonton noodles, mixed greens, baby corn, cucumber, tomato & sesame ginger vinaigrette	11.95

ENTREES

Triple Nut Encrusted Halibut w/ amaretto lobster cream sauce	17.95
Sauteed Softshell Crabs with lemon butter	19.95
Maple Grilled Corvina w/ baked apples	14.95
Florida Red Grouper w/ ginger lime vinaigrette, grapes, strawberries & cilantro	9.95
Grilled Maple Leaf Farms Duck Breast with black cherry glaze	16.95
Pan Seared Rockfish w/ artichokes, olives, lemon, garlic & capers	16.95
Vegetable Tart w/ asparagus, mushrooms, goat cheese, onions, toms, olives & garlic w/salad	8.95
Grilled Sea Scallops over parmesan basil risotto	14.95
Flounder Stuffed with Crabmeat in lobster cream sauce topped w/ capers	16.95
Blackened Redfish w/ tzatiki sauce (cool cucumber & yogurt)	15.95
Seafood Omelet w/ shrimp, scallops, crab, asparagus & goat cheese	12.95

DESERTS

Triple Berry Cobbler served with vanilla ice cream	6.00
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WINE SPECIALS

Diseno Malbec	7.00/glass 28.00/bottle
Ravenswood Zen of Zin	7.50/glass 32.00/bottle
Franciscan Merlot	32.00/bottle
Bellingham Chenin Blanc	27.00/bottle
Jean Luc Colombo Rose	7.00/glass 25.00/bottle

