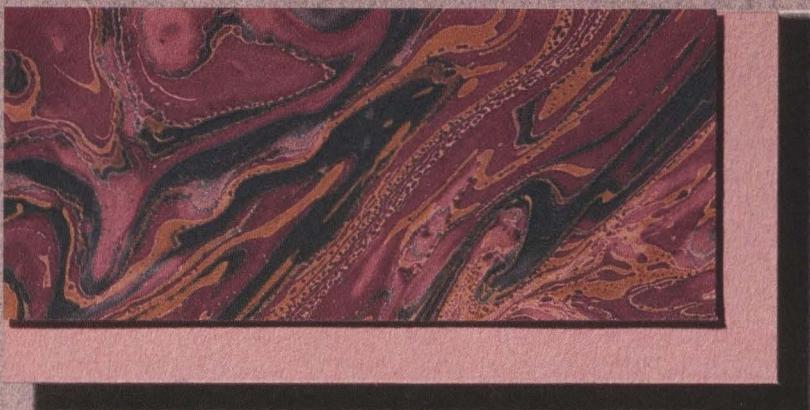
The background of the entire page is a marbled paper pattern with swirling designs in shades of red, purple, and gold.

CAFE
CALIFORNIA

Dinner



May we suggest a glass of our Wine of the Month.
This is an excellent opportunity to taste a high quality wine, by the glass, which ordinarily would only be served by the bottle. Your service person will tell you about our wine of the month.

APPETIZERS

Soup of the Day	2.25
French Onion Soup Gratinee.....	2.75
Fried Mozzarella Cheese, with Marinara Sauce	4.25
Shrimp Cocktail	5.50
Four large chilled shrimp served with tangy cocktail sauce.	
Hot & Spicy Chicken Wings	4.65
Served with celery sticks and blue cheese dressing.	

ON THE LIGHTER SIDE

Chef's Salad.....	5.25
Slices of turkey, ham, and cheeses combined with fresh garden greens. Ask for our lo-cal dressing or the dressing of your choice.	
Broiled Chicken Breast	8.50
Marinated in a lemon-butter sauce... served with fresh fruits, cottage cheese, and a garden fresh salad.	
Oriental Stir-Fry	
Chicken	8.95
Beef	8.95
Shrimp	9.95
Fresh vegetables and Chinese seasonings sautéed in a wok. Served with fried rice.	

*A bowl of our Soup of the Day or
a Garden Fresh Salad
with any entree... 2.25*

SANDWICHES

All served with choice of curly fries or potato chips.	
California Club	6.25
A delightful combination of turkey breast, ham and bacon slices, with fresh lettuce, tomato slices and alfalfa sprouts.	
Chicken Breast Sandwich	5.95
Char-broiled breast of chicken seasoned with lemon butter. Served on a toasted bun.	
Traditional Hamburger	5.50
We serve a one-third* pound burger of USDA choice ground chuck.	
Cheeseburger	5.75
Your choice of cheddar, mozzarella or Swiss cheese.	
Bacon Cheeseburger.....	5.95
Steak Sandwich	7.95
A 6 oz.* USDA choice ribeye steak cooked to your liking.	

*Weight prior to cooking





Each entree is served with our fresh sourdough bread, whipped butter, a garden fresh salad, vegetable of the day and our Cafe California special rice, or a baked potato.

OUR SPECIALTY SEAFOOD

Fresh Catch of the Day	MARKET PRICE
Baby Coho Salmon	11.95
	Sauteed in fresh herb butter, capers and white wine.
Shrimp Your Way.....	13.95
	Your choice: Eight large shrimp, hand breaded, fried till golden brown or sauteed in garlic butter.
Broiled Swordfish Steak	12.95
	An 8 oz.* swordfish steak, seasoned with lemon butter.

FROM THE LAND

Ribeye Steak, an 8 oz.* USDA choice ribeye steak broiled to your liking	11.95
New York Strip Steak, a 12 oz.* USDA choice New York strip steak, cooked to your specifications.	14.75
T-Bone Steak, a Full Pound, a 16 oz.* USDA choice T-bone steak.....	13.95
Breast of Chicken "Cafe California"	9.95

A 7 oz.* boneless breast of chicken, sauteed in fresh herb butter with mushroom caps and artichoke hearts.

EITHER WAY COMBINATION

Chicken and Shrimp	12.95
A broiled boneless breast of chicken and four large broiled, or breaded shrimp.	

Land and Sea 13.50
A 6 oz.* USDA choice ribeye steak served with
four large broiled, or breaded shrimp.

DESSERTS

Homemade Bread Pudding	2.75
	Laced with a Jack Daniels whisky sauce. An idea: share it.
Berries in Season, served with whipped cream and brown sugar	2.95
Apple or Pecan Pie, (a la mode-add .50)	2.50
Dreyer's Premium Ice Cream, Sorbets and Frozen Yogurt	2.25
Assorted Cakes from the Dessert Cart	2.95

Coffee or Tea, .95

Milk or Soft Drinks, 1.25

*Weight prior to cooking



U. VA — V.A.C.
café

Wine List

GLASS BOTTLE

White

Mirassou Chardonnay, <i>Vintage</i>	3.75	15.00
Monterey Chardonnay,	3.00	12.00
Concannon Sauvignon Blanc, <i>Vintage</i>	3.50	14.00
William Wycliff Chablis	2.00	8.00

Blush

Sutter Home White Zinfandel	2.75	10.50
Gallo Reserve White Grenache	2.50	10.00
William Wycliff Blush	2.00	8.00

Red

Silverado Cabernet Sauvignon, <i>Vintage</i>	3.75	15.00
Geyser Peak Cabernet Sauvignon, <i>Vintage</i>	3.50	14.00
J. Pedroncelli Gamay Beaujolais	2.25	9.00
William Wycliff Burgundy	2.00	8.00

Sparkling

Chateau St. Jean Blanc de Blancs	16.00
Ballatore Brut	12.00
J. Roget Brut	9.00

C A F E

CALIFORNIA

