

The Café

Soups & Appetizers

Butternut Squash Soup an enduring Williams Island tradition	5	Turkey Chili	10
Soup du Jour chef's daily homemade soup	5	Asian Chicken Pot Stickers with Ponzu sauce and seaweed salad; please choose steamed or fried	9
Smoked Salmon & Whitefish Platter center cut smoked salmon with chunks of jumbo whitefish, traditional accompaniments and a bagel	21	Shrimp Cocktail poached and chilled jumbo pink shrimp, cocktail sauce, Cajun Remoulade, guacamole and a shot of refreshing Gazpacho	18
Latin Frittata Onion and roasted pepper potato frittata garnished with lime wedge and served with Smoked Salmon bacon.	15	Edamame steamed and sprinkled with pink Himalayan sea salt	5

Salads

William's Island Salad field greens, Chevre cheese, pecans, dried cranberries, served with lemon shallot vinaigrette	12	Ahi Tuna Salad sesame-crust Ahi tuna, toasted almonds, mandarin oranges, wasabi, pickled ginger and oriental dressing	21
Caesar Salad crisp romaine leaves, Caesar dressing, croutons and shaved parmesan cheese	10	Lobster Salad	Market Price
Chicken Caesar	15	fresh Maine lobster salad on a bed of field greens cucumbers, tomato wedges and avocado; balsamic vinaigrette	
Shrimp Caesar	21		
Salmon Caesar	20		
Cobb Salad diced turkey breast, hard boiled egg, ham, avocado, apple wood smoked bacon, cucumber, tomato & crumbled blue cheese served with balsamic vinaigrette	14	Albacore Tuna or Chicken Salad over field greens, sliced cucumber, tomato wedges, hard boiled egg, choice of dressing <i>(also served over Caesar salad or as a sandwich on your choice of bread)</i>	12
Mandarin Chicken Salad marinated chicken breast, Napa cabbage, scallions, sliced water chestnuts, snow peas, shredded carrots crispy rice noodles; peanut dressing	15	Enhance your Salad: Top your salad off with one of the following: Grilled tofu 4 Setain 5 Rice Temphe 5 Churrasco steak 10 grilled chicken breast 5 grilled salmon 9 <i>(These items are only sold in addition to a salad)</i>	
Greek Salad baby field greens, tomatoes, onions, cucumbers, Kalamata olives, pepperoncini, and crumbled Feta cheese served with red wine vinaigrette	11	Omelet (Lunch Only) create an omelet to your specifications, adding salmon, green & red peppers, onions, bacon, ham, provolone cheese, American cheese, spinach, tomatoes, mushrooms	12
Waldorf Salad classic salad of apples, walnuts, celery, orange segments, mixed lightly with mayonnaise and served on crisp romaine leaves	11		
Chicken Paillard Salad chicken breast grilled and served on field greens, tomatoes, onions, cucumbers, carrots and red bell pepper, tossed in Italian vinaigrette	13		

Pasta

Penne with Crimini Chicken Pancetta, sun-dried tomatoes, peas, crimini mushrooms and grilled chicken breast in Mediterranean fine herbs	16	Spaghetti and Meatballs	14	Four Cheese Tortellini Casatella, Parmigiano Reggiano, Grana Padano & Ricotta cheese tortellini in Marinara sauce	15
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Burgers

Williams Island Prime Burger 14
char-grilled to your liking, choice of American, Swiss, Cheddar, Brie, Provolone or Bleu cheese

Grilled Black Bean Burger 13
With melted Brazilian Queijo Minas cheese and topped with crunchy Chimichurri coleslaw on a grilled Ciabatta bun.

Texas Prime Burger 15
Char-grilled with apple wood smoked bacon, Cheddar cheese, grilled onions, BBQ sauce & toasted bun

Turkey Burger 10 oz 13
white turkey meat, mixed with onions, bell peppers, topped with melted Provolone cheese, sautéed mushrooms and onions; choice of bread

Sandwiches

all sandwiches served with a pickle spear, choice of fries or coleslaw

Chicken Rustico 14
grilled chicken breast, roasted red pepper, Provolone cheese, tomatoes, fresh basil and Romesco sauce on a ciabatta roll

Cuban Sandwich 10
sliced ham, pork, Swiss cheese, pickles and mustard on a ciabatta roll pressed crisp

Turkey Club Sandwich 13
roasted turkey breast, apple wood smoked bacon, sliced tomato, lettuce, Swiss cheese & your choice of bread

Tilapia Sandwich 14
corn meal dusted fillet of Tilapia with lettuce, tomato, onion & Cajun Remoulade on a Kaiser roll

Lobster Sandwich **Market Price**
Maine lobster salad, apple wood smoked bacon, sliced tomato, lettuce & avocado; choice of bread

Tuna Melt Panini 13
Albacore tuna and Swiss cheese on your choice of Panini bread

Reuben Sandwich 14
steamed National deli navel corned beef, Swiss cheese, sauerkraut, 1000 Island dressing, on grilled rye bread

Foot Longall Beef.....Hot Dog 9
Hebrew National 12 inch kosher hot dog served with fries and a pickle on a toasted hot dog bun

Vegetarian Ciabatta Sandwich 12
Egg white omelet with crumbled rice tempeh, grilled eggplant, grilled heirloom tomatoes, grilled shitake mushrooms, creamy brie cheese and black olive tapenade

Wraps 13
soft flour tortilla with your choice of tuna salad, chicken salad or turkey breast

From the Sea

Cedar Plank Salmon 21
With roasted garlic pepper-corn rub laced with balsamic-infused blood Orange glaze, Aztec blend rice and whole green beans.

Tilapia Francese 18
White wine lemon butter sauce; Served with linguini & sweet pea aioli

Mahi Mahi 21
Grilled Mahi with Artichoke, Sun dried tomato, black olive Lemon relish served with French Fries dusted with Lime

From the Land

Argentinean Churrasco Steak 24
tender skirt steak, sliced tomatoes, Argentinean chorizo sausage, French fries and Chimichurri sauce

Bistro Chicken 17
organic, free-range chicken slowly roasted with a dry rub; peach chutney, almond rice pilaf and garlic broccoli

Flame Broiled 12 oz "Prime" Chopped Steak 17
caramelized onions, goat cheese, sautéed mushrooms, Bordelaise sauce, sweet potato & vegetable

Chicken Milanese or Parmesan 17
chicken breast lightly breaded, topped with fresh tomatoes, basil, extra virgin olive oil and melted mozzarella cheese; served with angel hair pasta

Ginger Teriyaki Grilled Tofu 13
Grilled ginger teriyaki rubbed tofu with coconut curry sauce, served with Aztec rice and steamed Asparagus laced with Toasted Sesame oil & Thai Ginger Sea Salt

Jackman's Ranch Short Ribs 26
Burgundy braised short ribs with vegetables and wide egg noodles.

Sides

French Fries
Aztec Blend Rice

Sweet Fries
Rice Pilaf

Baked Potato
Mashed Potato

Sweet Potato
Spinach

Green Beans
Vegetable of the Day
Broccoli

A 20% gratuity will be added to your check; please feel free to adjust it at your discretion.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.

Executive Chef *Jamey Hunt* CEC, CEPC, CCE