



THE VIKING CAFE

Starters

French Onion en Croute

This classic bistro soup utilizes a combination of house-made chicken and beef stocks with local candy onions and a whisper of sherry. Topped with a gruyere puffed pastry.

Meatloaf Cupcake

A blend of mangalista pork, bacon and house-ground beef accompanies peppers, onions, seasoning and finished with a sweet glaze. Then our creamy mashed potato is piped on top to resemble buttercream – garnished w/bacon and chives.

Lobster Cake w/Pernod Cream Sauce

Succulent Maine lobster meat is mixed with a mixture of spices and mayonnaise with just enough breadcrumbs to form cakes. Pan seared in butter and finished with our Pernod cream sauce.

Main Course

Old fashioned Double-Bacon Cheese Burger w/house-made mayonnaise on brioche bun

A custom ground, fresh hamburger seared between medium to medium-well. Our half-pound burger is topped with both pancetta and thick sliced bacon, cheddar cheese, lettuce, tomato, pickle and red onion on toasted brioche bun with our house-made mayo.



Our Pulled Pork w/pickled onions & jalapenos on French roll w/spicy mayo

Pork shoulder is seasoned with cinnamon chipotle-rub, seared on grill and finished by pressure cooker in a combination of chicken stock and citrus BBQ sauce. Served with house pickled jalapeno and onions on French style roll w/ spicy chipotle mayonnaise.

Vodka and Beer Battered Fish

Tender cod is lightly seasoned with Old Bay and then fried crispy. Served with our house-made tartar sauce.



Sides

Confit Potatoes

Fingerling potatoes are slowly roasted in butter with rosemary, thyme and garlic. Then, sliced and sautéed to add a slightly crisp finish, seasoned with salt and pepper.

Ratatouille

Classic French side dish - eggplant and tomatoes along with their vegetable and herb colleagues are sautéed together to provide fragrance and flavor to accompany any entrée choice.

Health Salad

A blend of cabbage, carrots, cucumber, and peppers all join together in a dressing of vinegar, sugar and oil to tantalize your taste buds in such a wonderful fashion.

Dessert

Milk chocolate crème brulee

This classic custard, flavored with milk chocolate, will be the perfect ending to your café experience.

Madelaines

Spelled this way purposely, these freshly baked French sponge-like teacakes complete your meal with sense of comforting decadence.

*****Chef Special available each week and
Menu is subject to change*****

Tickets must be purchased in advance through Kelsey Theatre

Seating on Wednesdays, between 6 pm and 6:45 pm -

Guests will not be admitted after 6:45 pm.

Maximum party size is 6 guests

***Dining room will be cleared and close at approximately 7:45
pm***

*****Tickets are non-refundable & valid only for specified date.*****