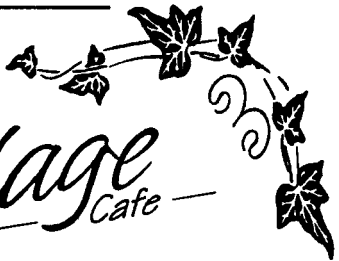




Village Cafe



Serving Dinner Daily ~ 5:30 pm to 9:30 pm ~

Appetizers

- Wild Mushroom Tart**\$8.95
Sauteéd wild mushrooms in a bourbon demi glace finished with fresh herbs & served in a crisp thin crust
- Baked Oysters**\$9.95
Topped with arugula and a saffron and fennel butter
- Jumbo Shrimp**\$12.95
Tender shrimp poached & served with fresh oranges, red onion, basil, and baby greens
- Blue Crab Pillow**\$10.95
Jumbo limp crab meat, caramelized onions, and roasted peppers baked in phyllo and served on tomato coulis
- Yellowfin Tuna**\$13.95
Seared tuna sliced and served with wakame, pickled ginger, wasabi & soy
- One Ounce of Beluga Caviar OOO**Market Price

Salads

- Baby Field Greens**\$5.95
Balsamic Vinaigrette
- Warm Goat Cheese Salad**\$8.95
With red seedless grapes, toasted almonds, & a honey vinaigrette
- Caesar Salad**\$8.95
Fresh romaine, Caesar dressing, anchovies fillets, reggiano, & toasted croutons
- Arugula Salad**\$9.95
With Belgian endive, Asian pears, Roquefort Cheese, candied walnuts, walnut oil, and aged sherry vinegar

ENTREES

The Freshest from the Sea

- Coriander Crusted Yellowfin Tuna**\$25.95
Sushi grade tuna, seasoned with crushed coriander, pan-seared to rare, served with a ginger-apple purée, toasted sesame aoli, scallion-basmati rice & haricot vert
- Chilean Seabass**\$27.95
Sauteéd in olive oil, topped with a fresh tomato & ginger concasse accompanied by a beurre blanc, scallion-basmati rice, haricot vert & baby carrots
- Colossal Prawns & Jumbo Sea Scallops**\$28.95
Sauteéd with asparagus, fresh diced tomatoes & basil in a light sherry cream sauce, served with penne

Butcher Block

- Free Range Roaster**\$23.95
Rubbed with extra virgin olive oil, fresh rosemary, and lemon, served with fresh ratatouille, roasted red potatoes & lemon-rosemary sauce
- Duck in Two Preparations**\$26.95
Sliced seared duck breast and confit duck leg served with maple cider demi-glace, caramelized apples, roasted potatoes, haricot vert & baby carrots
- Rack of New Zealand Lamb**\$28.95
Dijon and herb crusted lamb rack roasted, sliced & served with rosemary demi-glace, fresh ratatouille & roasted potatoes
- Filet Mignon au Poivre**\$27.95
Grilled Black Angus tenderloin served with a cracked black pepper demi-glace, roasted garlic mashed potatoes, haricot vert & baby carrots
- Veal & Scallops**\$28.95
Tender veal sauteéd with plump scallops in a fresh tomato & thyme sauce, served with roasted garlic mashed potatoes, haricot vert & baby carrots

Thank you for not smoking.
Visa/MasterCard/Discover accepted.
18% gratuity added to parties of 6 or more.
A \$9.95 charge will be added for split entrées.
B.Y.O.B. - \$30.00 corkage fee

14970 Captiva Drive
Captiva Island, FL 33924
(941) 472-1956

