# Cafe Menu



From Our Family To Yours Since 1963

### **Gourmet Sandwiches and Salads**

Fresh ingredients. Hearty servings. Some prepared traditionally. Some found nowhere else. All made with our signature touch. We make our own peach chutney for our unique Golden Gate Sandwich. We roast the turkeys daily for our Turkey and Pecan Salad, available as a sandwich or salad plate. We even make the spread served on most of our sandwiches — we call it Pete Wright's Mustard Sauce.

Pete Wright spent many hours in the kitchen back in the Spring of '63, and he finally concocted our own Mustard Sauce, a tasty blend of mustard and mayonnaise, with herbs and spices. We believe you'll enjoy it enough to take some home with you.

During WWII, tin was in short supply, thus bakers would use any tin container to bake bread. Often, soup, coffee and even large food service cans were used. In that tradition, our large round loaves of bread are baked in #10 cans and are called "Bucket Bread."

We take enormous pride in the fine cuts of meat we offer. For instance, we believe our top round of beef is second to none. Our butcher carefully trims each round, and we season and roast it ourselves. In the process, we yield about one pound of tender, succulent beef from every two that we buy.

# **Yummy Desserts**

You haven't lived 'til you've treated yourself to one of our extravagant desserts. All are available whole or by the slice so you don't have to wait until your birthday! Our sweets are so good, people give them as gifts.

Thanks for joining us!



**Quantity pricing available** 

Didn't find what you're looking for? Check our Bakery, Catering and Deli menu for more selections.

# Cupcakes

e can't bake 'em fast enough!

Alpine, Carrot, Coconut, Hummingbird, Chocolate, Red Velvet, Peanut Butter Chocolate, Hawaiian Princess®

\$3.25

# Sweet Treats

### Cream Cheese Brownies \$2.50

Our dark chocolate brownie swirled with cream cheese and topped with pecans.

### Seventh Wonder Bars<sup>®</sup> \$2.50

Layers of chocolate, butterscotch, pecans, coconut, dark brown sugar and condensed milk on a handmade graham cracker crumb crust.

### Banana Nut Bread \$2.50

Moist and rich with bananas and nuts. Great for breakfast.

## Pumpkin Raisin Nut Gingerbread \$2.50

The ginger makes the difference. Available in November  $\delta$  December only.

### **Butterscotch Pie**

\$5.25

Rich buttery butterscotch—our secret recipe—in our hand-rolled crust with whipped topping and a sprinkling of butterscotch chips.

### Coconut Cream Pie \$5.25

Coconut filling and whipped cream, sprinkled with coconut.

### Pecan Pie \$5.25

Old-fashioned pecan with Karo\* syrup and a dash of vanilla.

### Pumpkin Pie \$5.00

The traditional pumpkin with our hand-rolled crust. Available in November & December only.

# Cookies

All cookies are made from scratch and baked fresh every day!
Chocolate Chip and Pecan, Sugar, Oatmeal Raisin or
White Chocolate Chunk Chocolate

\$2.50

# Children's Sandwiches

# Peanut Butter & Jam \$4.00

Creamy peanut butter and strawberry jam on buttercrust white.

### **Kid's Grilled Cheese**

\$5.00

A junior-sized portion of New York cheddar on buttercrust white, grilled golden brown.

# Scrumptious Cake Slices

You haven't lived 'til you treat yourself with a Wright's dessert — all baked in our kitchen. Whole cakes and pies are also available!

### Alpine Cake \$5.

Yellow cake with chocolate frosting and white chocolate shavings on top.

### **Lemon Cake**

\$3.75

A light and refreshing bundt cake for those who love lemon.

### Hawaiian Princess Cake® \$5.50

Our delicious coconut cake with a wickedly rich filling of coconut and pineapple, covered with a cream cheese frosting.

### Carrot Cake

\$5.50

Lots of spices, coconut, pecans and, of course, carrots, make this cake a favorite with its cream cheese frosting.

### Peanut Butter Chocolate \$5.50

Peanut butter frosting on our Chocolate Cake.

#### **Rum Cake**

\$3.75

A very popular cake glazed with rum and chock full of pecans.

### **Chocolate Cake**

\$5.50

Rich chocolate layers frosted with chocolate icing and topped with chocolate chips.

### **Coconut Cake**

\$5.50

Lightly accented with coconut extract and smothered with creamy coconut filling and frosting.

### Red Velvet Cake \$5.50

Chocolate cake in a jazzy red shade, frosted with a fluffy cream cheese and almond icing, and dressed up with toasted almonds.

### Hummingbird Cake \$5.50

Our rich banana layer cake, chock full of pineapple and nuts and covered with our cream cheese frosting.

### **Peppermint Chocolate** \$5.50

Peppermint frosting swirls around our dark chocolate cake. Our most popular holiday cake! Available in November and December only.

# Beverages

Sm. Med. Lg.

**Sodas** \$2.00 \$2.25 \$2.75 Coca-Cola Classic, Diet Coke, Sprite.

Iced Teas \$2.00 \$2.25 \$2.75

House-blend (Unsweetened), Sweet, Raspberry and Mango.

#### Coffee

\$1.**75** 

Gourmet Sodas \$1.75 to \$3.00

Please see our display case for our current selection.

# Sandwiches

### Beef Martini<sup>®</sup> \$10.00

Rare roast beef, mushrooms marinated in white wine and crisp bacon slices with our own garlic and herb spread on buttercrust white bread. In 1976 my grandmother and my sister, Mindy, created this delicious sandwich. Widely imitated, our Beef Martini could never be duplicated!

## **Turkey Martini**°

\$9.00

\$9.25

Same sandwich with turkey breast in place of the roast beef.

### **Roast Beef**

Tender, choice top round of beef that we season and roast in our own ovens, sliced thin, stacked high on pumpernickel with our mustard sauce.

### Reuben (Grilled) \$11.50

Thin slices of well-marbled corned beef, German sauerkraut (packed in white wine) and Jarlsberg cheese on pumpernickel with our mustard sauce. *Please allow 15 minutes*.

### **Hot Corned Beef**

\$10.50

Very well-marbled. Served on rye with our mustard sauce. *Please allow 10 minutes*.

### **Hot Pastrami**

\$9.75

Served with our mustard sauce on pumpernickel. *Please allow 10 minutes*.

### New Yorker (Grilled) \$10.00

Corned Beef, Pastrami, Genoa salami, Provolone, and red onions on Rye with Pete's Mustard Sauce. *Please allow 15 minutes*.

**Breads** We offer pumpernickel, rye, whole wheat, and butter-crust white bucket bread as well as Cuban bread, onion rolls, and wraps.

**Spreads** Cover your bread with Pete's Mustard Sauce, Dijon mustard, plain mustard, mayonnaise, Garlic & Herb Butter, 1000 Island, margarine or ketchup.

### **Turkey Breast**

\$8.00

Fresh turkey breast served on pumpernickel with mayonnaise and lettuce. Our most popular by far!

#### Club

\$9.75

This double-decker is stacked with turkey breast, ham, crisp bacon, Jarlsberg cheese and lettuce and tomato with our mustard sauce and mayonnaise on pumpernickel.

### **Turkey Club**

\$9.75

Turkey in place of ham on our traditional club.

### **Egg and Cheese**

\$7.50

Chopped Jarlsberg with hard-cooked eggs, sweet red pepper and sweet pickles. Served on pumpernickel with mayonnaise.

### Monte Cristo (Grilled) \$9.25

Our unique version is a double-decker served grilled on pumpernickel bread with ham, Genoa salami, turkey breast, German dill pickle slices and Jarlsberg cheese with our mustard sauce. *Please allow 15 minutes*.

# Paris (Grilled)

\$9.50

Turkey breast, brie and fresh apple slices on our buttercrust white with Pete Wright's Mustard Sauce. *Please allow 15 minutes*.

## California Reuben (Grilled) \$9.00

Turkey breast, cole slaw, Jarlsberg cheese, 1000 Island dressing on Rye. *Please allow 15 minutes*.

**Toppings** Top off your sandwich with green leaf lettuce, ripe red tomatoes, German dill pickles, red onions, bacon (§1.25), mushrooms, peach chutney, Jarlsberg, provolone, havarti, New York Cheddar, Brie (§1.00), pepperoncini, olives, green peppers, sauerkraut or just about anything else you imagine.

# Sandwiches

**Turkey & Pecan Salad \*7.00** Our most popular salad served on pumpernickel with mayonnaise.

### Cuban \$9.00

Our own seasoned and roasted pork with ham, Genoa salami, turkey breast, pickles and Jarlsberg cheese with mustard served on fresh Cuban bread. A 6-time winner of the *Tampa Tribune*'s All-Tampa Cuban Sandwich Contest. *Pressed upon request. Please allow 15 minutes*.

### Texan \$11.00

Double-decker Roast Beef sandwich with bacon slices, New York cheddar, red onions, lettuce and tomatoes on Pumpernickel with Pete's Mustard Sauce.

### BLT \$9.25

Buttercrust white bread with crisp, lean bacon, red, juicy tomato slices and lettuce with mayonnaise.

### Ham and Cheese \$8.25

Mounds of ham on pumpernickel with mustard sauce. Served with Jarlsberg cheese. This is no ordinary Ham and Cheese.

### Roast Pork \$8.25

Pork, hand-rubbed with spices and herbs, Green Leaf lettuce, Pete's Mustard Sauce on pumpernickel.

## Salami and Cheese \$7.75

Sliced thin, add a robust slice of provolone, cover the Rye with Pete's Mustard Sauce.

### Golden Gate<sup>®</sup>

\$9.25

Roast pork, crisp bacon, Jarlsberg cheese, German dill pickle slices, lettuce, our homemade mustard sauce, and topped with our own peach chutney – now a single decker on pumpernickel bread. Another of Grandmother's creations and our best kept secret.

### Bahama Baby (Grilled) \$9.00

Lots of roast pork, ham, thin slices of cucumber, crisp, lean bacon and Jarlsberg cheese with mustard sauce on an onion roll (please note this bread change). *Please allow 15 minutes*.

### **Veggie Sandwich**

\$9.00

Jarlsberg cheese with slices of crunchy fresh cucumber, German dill pickle, vine ripe tomatoes, red onion and green leaf lettuce with mustard sauce.

## Tuna \$7.00

White and light tuna filled with sweet pickles, sweet red pepper, celery and hard-cooked eggs. Served on pumpernickel with mayonnaise.

### **Grilled Cheese and Tomato** \$10.00

Nearly ½ pound of imported Jarlsberg cheese and delicious tomatoes on buttercrust white, grilled. *Please allow 15 minutes*.

### Classic Grilled Cheese \$8.50

New York cheddar on buttercrust white bread *Please allow 15 minutes* 

**Lunch Boxes** Create your own with the sandwich of your choice. Most guests round it out with a deli salad, dessert and chips. We include a fork, napkin and mint. *Priced according to your selections*.

# Gourmet Salads

resh garden greens and homemade dressings make these salads a pleasure year-round. With your choice of Cilantro Vinaigrette, Balsamic Vinaigrette, Bleu, Greek, Ranch, or Thousand Island dressing. Two servings (½ cup each) of dressing per salad, additional \$1.25 each. Chopped salads, add \$1.00

### Chef Salad \$10.00

Ham, turkey breast, roast beef, Genoa salami, Jarlsberg cheese, grape tomatoes, egg wedges, Spanish & Calamata olives, cucumbers, radishes, red peppers and red onions cover a mound of mixed greens. Parmesan cheese sprinkled on top.

## Turkey Chef Salad \$9.50

Same as our Chef Salad, with turkey in place of ham, pastrami and Genoa Salami.

### Turkey & Pecan Salad Plate \$7.50

Scoops of our Turkey and Pecan Salad, Pesto Pasta Salad and Fresh Fruit Salad on a bed of green leaf lettuce with tomato wedges, hard-cooked egg, queen-stuffed  $\delta$  ripe olives, and carrot  $\delta$  celery sticks.

### Tuna Salad Plate

Our Tuna salad on a bed of green leaf lettuce with Veggie Pasta and Fresh Fruit Salad. Garnished with tomato wedges, hard-cooked egg, queen-stuffed & ripe olives, and carrot & celery sticks.

\$7.50

### **Custom Salad Plate**

Your choice of salads on a bed of green leaf lettuce. Garnished with tomato wedges, hard-cooked egg, queen-stuffed & ripe olives, and carrot & celery sticks. Cost is based upon salads selected, plus \$3 custom salad plate charge.

## Arugula Salad

\$8.50

Fresh Arugula, chopped bacon, bleu cheese crumbles, toasted almonds, diced hard-cooked egg, beets, and shredded Red Cabbage. Served with our Cilantro Vinaigrette on the side.

### Greek Salad

\$8.00

Fresh feta cheese, cucumber slices, pepperoncini, green onions, red ripe tomatoes, beets, green peppers, radishes and Greek Potato Salad over Iceberg lettuce, sprinkled with oregano and garnished with a large shrimp. Anchovies served upon request. Greek dressing served on the side.

### **Garden Salad**

\$5.25

Mixed greens covered with grape tomatoes, Spanish and Calamata olives, cucumbers, carrots, red peppers, yellow squash, radishes, red onions and croutons.

# Quiche

#### **Quiche Lorraine**

\$5/slice

Traditional bacon, onion and Jarlsberg Cheese.

#### **Quiche Florentine**

\$5/slice

Spinach and Jarlsberg Cheese.

# Deli Salads

Scoop Cup Pint Serves 1 1-2 3-6

**Fresh Fruit** \$2.00 \$3.25 \$6.00 Only the prettiest, freshest fruit from the market cut into bite-sized chunks.

### **Couscous Salad**

\$2.00 \$3.25 \$6.00

Couscous with dried cranberries, raisins, green & red onions, green & red peppers, a bit of parsley, joined with a simple dressing of oil, garlic, fresh lemon juice, & a pinch of sugar. Our Couscous Salad is a nice alternative to our traditional deli salads with mayonnaise.

### Broccoli & Peanut Salad \$1.75 \$3.00 \$5.50

Fresh broccoli florets, salted peanuts, red onion rings in a sweet mayonnaise dressing.

**Pesto Pasta** \$2.00 \$3.25 \$6.00 Rotini noodles, pesto sauce, fresh snow peas, artichoke hearts, zucchini and fresh red pepper slices.

**Veggie Pasta** \$2.00 \$3.25 \$6.00

Feta cheese, English peas, yellow and zucchini squash slices, tomato wedges, green and red pepper strips, green onion, Spanish onion and celery accompany shell noodles and our Ranch-and-Herb dressing.

# Our special recipes and fresh ingredients make our deli salads quite popular!

Scoop Cup Pound Serves 1 1-2 3-6

**Shrimp Pasta**  $^{\circ}2.25$   $^{\circ}3.75$   $^{\circ}7.00$  Whole shrimp, spinach, egg & tomato noodles, slices of red and green pepper and celery seasoned with a mayonnaise dressing.

# **Home-style Potato Salad**

\$1.50 \$2.25 \$4.00

Potatoes, hard-cooked eggs and sweet pickles.

**Greek Potato** \$1.50 \$2.25 \$4.00 Potato salad mixed with mayonnaise, Red Wine Vinegar, Italian Virgin Olive Oil, Spanish onion and chopped green onion tops.

**Cole Slaw** \$1.50 \$2.25 \$4.00 Rich and creamy

**Turkey & Pecan** \$2.25 \$3.75 \$7.00 Every day we season and roast turkeys and then hand mix the plump, delicious turkey with pecans, hard-cooked eggs, capers, sweet pickles, celery and spices.

**Tuna Salad** \$2.25 \$3.75 \$7.00 White and light tuna filled with sweet pickles, sweet red pepper, celery and hard-cooked eggs.

**Dill Potato** \$1.50 \$2.25 \$4.00 Fresh dill and new potatoes with sour cream and mayonnaise.

# Soups

All soups are made from scratch. Our selection changes daily. Please ask our staff for today's choices.

Cup \*3.00 Bowl \*5.00





\$8.25

# Breakfast Sandwiches

# Available any time.

#### \$7.50 **Ranch Hen**

New York cheddar and scrambled eggs on white toast.

#### **Barnyard** \$8.25

Ham, Jarlsberg cheese and scrambled eggs on whole wheat.

#### **Early Riser** \$8.00

Bacon, New York cheddar cheese & scrambled eggs on Cuban toast.

## **Western Scramble**

Ham, New York cheddar cheese, green peppers, tomatoes, onions and scrambled eggs on whole wheat toast.

### Scarecrow

\$7.75 Jarlsberg cheese, fresh mushrooms, green peppers, tomatoes, onions and scrambled eggs on whole wheat toast.