

334-209-2844 http://www.tigertowntogo.com

Amsterdam Cafe Lunch

Dine-In Prices May Vary	Lunch Entrees	Soups & Salads
Dine-In Prices May Vary	Available until 3pm	Cup of Baja Chicken Enchilada \$7.70
• •	Grilled Salmon \$24	
<u>Appetizers</u>	farmer's market ratatouille, fried	sweet corn, black beans, shredded
Small Sweet Potato Chips \$5.50	·	chicken, crispy tortilla chips,
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	h	Cup of Tomato Bisque \$6.60
Fried Brussels \$15.40	asparagus, scallion, fresh parsley	Bowl of Baja Chicken Enchilada\$11.00
honey-whipped ricotta, lardons,	Shrimp & Grits \$22	.00 Soup
balsamic reduction, EVOO	Culf abrima Hickory Crova Forms	sweet corn, black beans, shredded
Fried Green Tomatoes \$16.50	yellow corn grits, tasso cream sauce	chicken, crispy tortilla chips,
West Indies crab salad, Crystal	Fish & Chips \$17	.60 monterrey jack & cheddar blend
remoulade, scallions	Fairhana Amhar hattarad and	Bowl of Tomato Bisque \$9.90
Pimento Cheese \$13.20	fries, crystal tartar sauce, lemon	Small Berry Goat Cheese Salad\$11.00
Wickle's pickles, capicola, pickled	Steak Frites \$26	.40 Ralf's artisan greens, bramble jam
red onions, Alabama fire crackers	100- ribaya narmasan fritas	candied pecans, blueberries, house
Hummus \$13.20	chimichurri	bacon lardons, blackberry goat
black-eyed pea hummus, za'atar	Soup & Salad \$12	.10 cheese, mint-honey vinaigrette
spice, tri-colored carrots, EVOO, warm pita	cup of baja chicken soup and a	Large Berry Goat Cheese \$14.30
Calamari \$18.70	havea an Oassan salad	Salad
lightly breaded, flash fried, red	_	Ralf's artisan greens, bramble jam
pepper coulis	Sandwiches	candied pecans, blueberries, house
Lobster Egg Rolls \$17.60	Served with a pickle and a choice of	bacon lardons, blackberry goat
lobster chunks, smoked gouda,	kettle chips or house-made sweet	
zucchini, carrot, siracha,	potato chips. Substitutions: french	
orange-horseradish marmalade	fries, asparagus, house salad, caes	reacted chicken applement become
Spinach & Artichoke Dip \$13.20		cherry tomatoes, roasted corn,
baby spinach, roasted artichokes,	salad of cup of soup for \$2.20	avocado, cucumber, carrot, hard
Monterey jack & parmesan cheese,	Amsterdam Turkey Wrap \$14	
corn tortilla chips. add 4oz	turkey breast, Swiss, cream	Large Cobb Salad \$17.60
Housemade Salsa for \$2.20	cheese, lettuce, softened Lahvosh	roasted chicken, applewood bacon,
D	cracker bread, honey mustard and/or tzatsiki sauce on the side.	cherry tomatoes, roasted corn,
<u>Desserts</u>		avocado, cucumber, carrot, hard
Ultimate Chocolate Cake \$9.90		
chocolate mousse, chocolate	cheddar, applewood bacon, caramelized onions, Ralf's bibb	•
ganache, chocolate sauce	lettuce, tomato, spicy pickles,	grilled, blackened or pan seared, organic mix of baby lettuces, diced
Bourbon Pecan Pie \$9.90	signature burger sauce, traditional	mango, spiced pecans, sweet rum
savory pecans, chantilly creme	bun (add fried egg for \$1.65).	vinaigrette
Dark Chocolate Torte \$9.90		Small Amsterdam Salad \$8.80
creme anglaise, espresso-coco	Impossible Burger.	Ralf's artisan lettuce, cherry
powder, sea salt, candied orange	Pepper Jack Chicken \$14	.30 tomatoes, carrot, cucumber, lahvosh
Vanilla Bean Cheesecake \$11.00	seasoned chicken, applewood	cracker crumbles
fresh granny smith apple, caramel	bacon, pepper jack, roasted red	Large Amsterdam Salad \$12.10
sauce	pepper aioli, Gambino's French bread	Palf's artisan lattuca charry
	Crab Cake & Avocado \$17	.60 tomatoes, carrot, cucumber, lahvosh
	Sandwich	cracker crumbles.
	jumbo crab cake, avocado, creole	Small Caesar Salad \$8.80
	remoulade, mango pico de gallo,	romaine lettuce, parmesan,
	toasted croissant.	crutons, ceasar dressing.
	Steak Sandwich \$17	
	shaved ribeye, dijonnaise,	romaine lettuce, parmesan,
	provolone, caramelized shallots,	crutons, ceasar dressing.
	arugula, Gambino's french bread	