



Sunday, August 15, 2010

Welcome to Darrel & Oliver's Café Maxx. Our chefs work proudly in accordance with Mother Nature which enables us to present continuously changing menus utilizing the absolute freshest ingredients at the peak of their flavor, value and availability. Enjoy!

APPETIZERS

Slice of Caviar Pie	10.00
Tuna Sashimi Pizza wasabi cream cheese, sweet soy and tobiko caviar	14.00
Cheese Tasting Plate: Spanish Idiazabal, Italian Vbriacone, Port Salute, fruit compote and crostini.....	15.00
Grilled California Squab sliced beets, French beans, pecans and grilled fig cherry vinaigrette	18.00
Garlic & Jalapeno-Mint Braised Lamb Quesadilla goat & jack cheese, sweet pepper watercress salad	12.50
Crispy Thai Calamari Salad in sweet chili vinaigrette with slaw vegetables, bean sprouts, eggroll crisps & baby greens	12.00
Wahoo Carpaccio arugula, red onion, basil, lemon aioli and petite brown butter croutons	12.00
Hudson Valley Foie Gras plum upside down cake, lavender peach port gastrique and frisee	18.00
Cashew Crusted Jumbo Scallops with blood orange butter, hearts of palm & citrus-mango salad	16.00
Banana-Lime Grilled Shrimp with sweet potato & crispy plantain mash & tropical fruit salad	13.95
Escargot Crostini leeks, fennel, green & white asparagus with Pernod herb butter	13.50
Salmon Tartare with caviar, mango, sweet soy, cucumber and sesame garlic crostini	13.50
PEI Mussels Red and Yellow peppers, thai basil, glass noodles, and coconut curry broth	13.95

SOUPS AND SALADS

New England Clam Chowder with Little Neck Clams	9.50
Black Bean Soup with seasoned sour cream & tortilla chips	7.50
Mixed Baby Greens pickled farmstand tomatoes, shaved red onion, cucumbers & jalapeno ranch dressing	8.50
Watercress Salad watermelon carpaccio, red onion, feta cheese, cucumber, lemon poppy seed vinaigrette	10.00
Mozzarella & Heirloom Tomato Caprese grilled Portobello, arugula, roasted garlic crostini, sundried tomato pesto	12.00
Pumpkin Seed Crusted Goat Cheese Salad spinach, watercress, roasted beets & blueberry thyme vinaigrette	12.00
Caesar Salad prosciutto, parmegiano reggiano and garlic croutons	7.50
Asian Chopped Salad bean sprouts, mango, napa cabbage, fried wontons, Thai peanut vinaigrette	11.00

PASTAS & SUCH

Marinated Chicken Pasta toasted pecans, Granny Smith apples, goat cheese, brandy & whole wheat penne	11/22
Duck & Smoked Mozzarella Ravioli brown butter, basil, sundried tomato and Parmigiano Reggiano.....	10/20
Shrimp Scampi primavera vegetables, avocado, chardonnay tomato butter sauce	17/34
Beef & Sweet Sausage Bolognese with penne pasta, stewed tomato, basil, and parmigiano-reggiano.....	13/26

Please be advised that parts of our menu may contain raw or scarcely cooked selections & that they may be harmful to those with compromised immune systems or those who may be pregnant

Calendar of Events:

Join Oli for French Cooking Class on Thursday, August 19

Nicolas Catena Wine Tasting – Wednesday, August 25

German/Autrian Wine Tasting – Wednesday, September 8

OTHER SELECTIONS

Sweet Onion Crusted Snapper	36.95
Parisienne vegetables, gaufrette potatoes and Madeira beurre blanc	
Sesame Seared Yellowfin Tuna	35.95
tempura sushi rice cake, three pepper ginger stirfry with hearts of palm and citrus salad	
Black Florida Grouper	34.00
mango & bulgur wheat salad, grilled asparagus, blood orange beurre blanc	
Chili Seared Jumbo Sea Scallops	36.00
new potato & bacon hash, lima bean succotash and chipolte glaze	
Garlic & Herb Roasted Salmon	35.00
sundried tomato pesto, braised fennel, hearty greens and pearled cos cos timbale	
Ancho Braised Shortribs	33.50
Grilled summer vegetables, three potato hash, with avocado & tomato salsa	
Firecracker Jumbo Shrimp	
Udon and soba noodle salad with bok choy and sesame wonton chips.....	35.95

LIGHTER FARE (reduced calories, lower carbohydrates & /or smaller portions)

Petit Filet Mignon Surf-n-Turf with Jumbo Shrimp & Scallop	43.95
mushroom & eggplant tower, tomato chutney	
Wasabi Pea Grilled Salmon	32.00
over spicy Thai chopped salad in peanut dressing, bean sprouts, Asian slaw vegetables & crispy wontons	
Grilled Marinated Vegetable Plate	22.00
with minted Tabuli, warm mushroom, tomato vinaigrette and crumbled feta	
Wahoo Sashimi	25.00
miso marinated watermelon, hearts of palm, orange segments and citrus ponzu	

GRILL

Honey Mustard & Herb Goat Cheese Crusted Rack of Lamb	45.00
croissant & chive bread pudding, almond roasted broccolini & red wine sauce	
Sterling Silver Ribeye	39.95
Roasted steakfries, cream corn & spinach with demi glace	
Herb Grilled Swordfish	33.95
Eggplant caponata, feta & mixed herb couscous, artichoke & arugula salad	
Three Peppercorn Filet Mignon	46.00
Three cheese au gratin potatoes, shallot-thyme butter and thyme natural sauce	
Peanut & Sesame Crusted Pork Tenderloin	30.95
Asian vegetable soba noodle stir-fry, baby bok choy, hoisin pan sauce	
Herb Grilled 14 Oz. Veal Chop	49.50
rosemary crepes stuffed with ricotta cheese & braised greens, and natural jus	
Bell & Evan's ½ Chicken	28.00
warm roasted potato salad, grilled asparagus & baby carrots, herb pan sauce	
Twin Maple Leaf Breast of Duck	38.00
lemon tyme risotto, cherry & mixed fruit compote with roasted baby carrots	

Café Maxx reserves the right to add gratuity

Visit us on the web: www.cafemaxx.com • 2601 E. Atlantic Boulevard Pompano Beach FL 33062 • ph. 954.782.0606 • f. 954.782.0648

DARREL & OLIVER'S
CAFE
Maxx
DESSERTS

TONIGHT'S SPECIALS

Cinnamon & Raisin Bread Pudding with caramel sauce, blueberries & vanilla ice cream	8.50
Cherry Coke Cake Morello cherry coulis, Coca Cola glaze & cherry vanilla ice cream	8.25
Banana Caramel Cheesecake on a spiced graham cracker crust, whipped cream and pecan brittle	8.50
Pineapple Carrot Cake cinnamon scented cream cheese frosting, macadamia nuts and pineapple carpaccio	8.25
Double Chocolate Peanut Butter Ice Cream Cake peanut butter mousse, oreo cookies & chocolate ice cream	8.75

HOUSE FAVORITES

Fallen Chocolate Soufflé Cake warm flourless chocolate cake with vanilla ice cream.....	8.50
Deep Dish Bourbon Pecan Pie served warm with vanilla ice cream.....	8.50
Warm Apple Tart with apple jack caramel, almond frangipane and cinnamon-scented ice cream	8.50
Vanilla Bean Crème Brulee in an almond lace cup with pineapple rum caramel sauce & cookies	9.50
Trio of Sorbet or Ice Cream served with a flurry of tropical fruit sauces	8.50

ICE CREAM

Pineapple-Coconut - Rocky Road - Cherry Vanilla

SORBET

Strawberry - Chocolate - Mango

CHEESE PLATE

Spanish, Idiazabal, Italian, Vbriacone, Port Salute fruit compote and crostini..... 15.00

DESSERT MARTINI \$15.00

Double Espresso - Double Chocolate Truffle
 Cinnamoned Apple Pear - Cappuccino Romantico

AFTER DINNER WINES

Noval Black NV Porto	10.00
Dow 10 Year Tawny	10.00
Fonseca 20 Year Tawny	18.00
Fonseca White Port "Frioco"	8.00
Lost Angel, Muscat, 2007	9.00
Graham's "Six Grapes" Reserve Ruby Port, NV	25.00 Half bottle

Pastry Chef: Danielle Herring

Distinctive Catering Services are available for all Special Occasions and Corporate Need

Visit us on the web: www.CafeMaxx.com



FIRST COURSE

Slice of Caviar Pie

Tuna Sashimi Pizza wasabi cream cheese, sweet soy and tobiko caviar

Duck and Smoked Mozzarella Ravioli brown butter, basil and sundried tomatoes

Beef & Shiitake Mushroom Potstickers with mango chili sauce and Asian stir-fried vegetables

SALAD COURSE

Mixed Baby Greens double raspberry vinaigrette with roasted beets and organic greens

Heirloom Tomato & Fresh Marinated Mozzarella Caprese shaved onion, basil & garlic bruchetta

Potato Crusted Goat Cheese Salad spinach, watercress, caramelized pecans, peaches, honey mustard vinaigrette

Caesar Salad prosciutto, parmegiano reggiano and garlic croutons

ENTRÉE

Sweet Onion Crusted Snapper Madeira sauce and gaufrette potatoes

Herb Seared Niçoise Tuna olive oil confit red bliss potatoes, Italian salsa verde, black olive, artichoke & baby greens

Black Grouper sautéed baby spinach, scallion mashed potatoes, whole grain mustard sauce

Herb Crusted Scallops spring pea & bacon risotto, baby carrots, French beans, yellow tomato coulis

Honey & Mustard Glazed Rack of Lamb Grilled vegetables & cheesy polenta with red wine sauce

Three Peppercorn Filet Mignon Three cheese au gratin potatoes, shallot-thyme butter and thyme natural sauce

Herb Grilled 14 Oz. Veal Chop pancetta & rosemary potatoes, heirloom campari tomato and watercress salad

Twin Breast of Duck herb cous cous timbale, sautéed haricot verts, almonds, blueberry-balsamic sauce