



Phone (360) 941-3612 Website: [www.deceptioncafe.com](http://www.deceptioncafe.com)

## A La Carte Menu

**You may create your own menu with the A la Carte lists. All meals will include warm homemade bread at no additional cost.**

### Soups

- French onion with an herb-cheese crouton
- Cream of ginger winter squash (vegan version available for 1.00 more)
- Cream of 4 mushroom with Sherry
- Award winning crab corn chowder (**add 100**)
- Cold Gazpacho
- Mediterranean chickpea

### Starter Salads

- Salad of mixed organic greens with 2 homemade dressings. Choose: Sun dried tomato vinaigrette, Creamy Gorgonzola or Balsamic vinaigrette
- Spinach salad with bacon, sliced roasted almonds, cucumber, tomato and dried cranberries with a raspberry vinaigrette
- Caesar salad
- Spinach salad with avocado, grapefruit and candied pecans with a citrus vinaigrette
- Greek salad (Romaine lettuce, fresh tomato, cucumber, red onion, fresh oregano and feta cheese)

### Cold Salads

- Heirloom tomato salad with fresh basil and a balsamic vinaigrette
- Mixed locally grown organic greens with 2 homemade dressings
- Caesar salad
- Skagit potato salad
- Albacore tuna salad with hard boiled eggs and fresh chives Curried chicken salad with apples, currants and sliced roasted almonds
- Greek salad (Romaine, cucumbers, red onions, Calamata olives, oregano and tomato)
- Tabouleh salad Orzo salad with Calamata olives , fresh tomatoes feta cheese and red onions
- Pasta salad with artichoke hearts, sun dried tomatoes, pesto and feta cheese

- Curried couscous salad with currants, red onions and dried apricots
- Roasted beet salad with fresh basil
- Asian noodle salad (tofu or chicken) Dungeness crab or shrimp salad with fresh dill
- Fresh seasonal fruit salad

## Sides

- Rice pilaf with garlic and dill
- Wild rice and Basmati pilaf (vegan)
- Roasted Skagit potatoes
- Egg noodles with Alfredo sauce
- Mushroom risotto with fresh herbs and Parmesan cheese
- Coconut rice
- Garlic mashed potatoes
- Baked potatoes with fresh chives and sour cream

## Vegetables

- Fresh sautéed seasonal vegetables
- Skagit succotash (corn, onions, peppers and onions)
- Baked winter squash with a honey curry glaze
- Ratatouille (squash, eggplant, peppers, onions and tomatoes sautéed in olive oil with fresh herbs)
- Roasted winter vegetables with fresh fennel

## Seafood

- **Fresh wild salmon or halibut**, baked or barbecued on site and served with the following sauces and /or marinades

Sorrell sauce

Homemade hollandaise

Béarnaise with fresh tarragon

Mango mojo

Fresh pico de gallo

Orange-ginger soy glaze

Cilantro lime marinade

Chive – lime butter

Lemon, butter and caper sauce

Fresh rosemary and tomato beurre blanc

Cider glazed with roasted slivered almonds

## More seafood:

**Paella and Jambalaya are not usually served with vegetable or side)**

- Seafood Paella: saffron rice tossed with aromatic vegetables and herbs, wild salmon, halibut, prawns, clams, mussels and Andouille sausage
- Jambalaya distinctly Southern Paella) rice, chicken, Andouille sausage, salmon, shrimp, clams, mussels, peppers and tomatoes with Cajun spices.

**Seafood skewers are not usually served with vegetables**

- Citrus marinated seafood skewers with vegetables (salmon, halibut and prawns)

- Thai coconut marinated seafood skewers with vegetables (salmon, halibut and prawns)
- Maine lobster tails with Champagne sauce or lemon and drawn butter (**market price**)
- Dungeness crab cakes with homemade dill hollandaise
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### **Chicken**

- Stuffed chicken breasts with mushrooms, fresh herbs and Gorgonzola cheese with a roasted red pepper and Sherry cream sauce
- Chicken Marsala with 4 mushrooms
- Baked chicken with a lemon dill cream sauce
- Honey roasted ½ or whole game hen
- Barbecued chicken with the following sauces and marinades:  
Orange-ginger soy glaze  
Cilantro-lime marinade  
Texas style barbecue sauce

### **Beef**

- Roast baron of beef, carved at table and served with natural jus and horseradish sauce
- Barbecued rib eye steak with a garlic herb rub, topped with our house herb butter
- Barbecued top sirloin steak, lightly marinated and topped with our house herb butter
- Barbecued beef tenderloin topped with a four mushroom brandy sauce
- Barbecued skewers of beef and vegetables with a lemon, cumin and rosemary marinade (not usually served with side of vegetables) Braised short ribs a sauce of herbs, aromatic vegetables and red wine
- Barbecued flank steak with a ginger hoisin marinade. Served thinly sliced.
- Locally raised Kobe beef burgers on homemade rolls with all the fixings and a side of roasted red pepper aioli (usually served with one side salad)

### **Lamb**

- Barbecued skewers of lamb and vegetables with a lemon, cumin and rosemary and mint marinade. Served with tzasiki. Not usually served with side of vegetables.
- Moroccan style braised lamb. Served with a side of homemade chutney
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### **Pork**

- Stuffed boneless pork chops with apples and walnuts and a cranberry glaze
- Barbecued baby back ribs with a tamarind-lime glaze (surprisingly un-messy!)
- Barbecued kebabs of pork and vegetables with a sweet and sour marinade (not usually served with a side of vegetables)

### **Vegan and vegetarian entrees (vegan marked V)**

**There are more vegetarian and vegan dishes throughout the menu in appetizers, sides, pasta etc.)**

- Homemade falafel with tzasiki or vegan tahini sauce. Served with homemade pita bread, chopped Romaine, cucumber, onion and tomato **V**
- Curried mushrooms and tofu with fresh basil in a coconut based sauce **V**
- Grilled polenta with marinara, mozzarella and parmesan cheese
- Individual eggplant parmesan stacks with roasted red pepper, mushrooms and cheese
- Stuffed Portobello mushroom with brown rice, sun dried tomatoes, fresh basil and feta (can be made vegan) **V**

## **Pasta**

To any pasta dish you may add chicken , prawns, prosciutto **or** locally made Italian sausage

- **Mushroom pasta:** penne or shell pasta with 4 mushrooms and fresh herbs in an olive oil, garlic and Marsala sauce with fresh goat cheese and pine nuts
- **Garden pasta:** Penne with fresh vegetables in a light white wine and pesto sauce
- **Greek pasta:** penne or shell pasta tossed in a white wine, olive oil garlic and fresh oregano sauce with Calamata olives, fresh spinach, artichoke hearts and fresh tomatoes and topped with Feta cheese.
- **Just penne** with a choice of marinara, Alfredo, pesto, pesto cream or puttanesca sauce topped with fresh parmesan cheese
- **Seafood pasta:** Penne pasta with fresh wild salmon, halibut, prawns, clams and mussels with mushrooms and spinach in a saffron Pernod cream sauce.
- Penne or shell pasta with eggplant, mushrooms, spinach and fresh herbs in a spicy marinara sauce and topped with fresh parmesan cheese
- **Ravioli** (choices include porcini mushroom, butternut squash, beef, chicken or spinach-ricotta). Sauce choices include marinara, Alfredo, pesto cream or olive oil, garlic, white wine and herb.
- **Potato Gnocchi** in an olive oil and white wine sauce with prosciutto, mushrooms, fresh herbs, pine nuts and parmesan cheese