

Soups

Our homemade soups are listed on our specials card

Bowl of Soup – 6.25

Cup of Soup – 4.25

Salads

Caesar¹ – Crisp Romaine Lettuce Audaciously Tossed with Our Own Special Caesar Salad Dressing, Clad in a Smattering of Croutons and Romano Cheese –8.00

Insalata di Caprese¹ – A Petite Salad of Sliced Beautiful Tomatoes, Fresh Mozzarella Cheese and a Modicum of Mixed Lettuces, Drizzled with Balsamic Vinegar, Extra Virgin Olive Oil and Sprinkled with Chopped Fresh Basil -9.75

Tarragon Spinach Salad¹ - Tender Spinach Leaves Tossed with our Tasty Tarragon Dressing, Grape Tomatoes, Toasted Almonds and a Sprinkling of Crumbled Goat Cheese -7.75

Pomegranate and Leaves Salad¹ - A Bourgeois Blend of Various Lettuce Leaves, Tossed with Pomegranate Vinaigrette, Dried Cranberries, Fresh Grapes, Sweetly Seasoned Toasted Bourbon Pecans and Garbanzo Beans -8.50

Mixed Greens¹ – A Blend of Lettuces, Accoutramitized by Tomato, Cucumber and Red Onion Accompanied by a Little Cup of Your Choice of Dressing -7.50

Dressings: Thousand Island, Creamy Gorgonzola, Pomegranate Vinaigrette, Raspberry Malt Vinaigrette, House Vinaigrette

Tapas – tizers

A collection of tasty appetizer size, small plates of food.
Enjoy one as an appetizer or several to experience a variety of flavors

Cheese on Fire, a.k.a. Saganaki – A Dish Found in Many a Greek Diner, Kasseri Cheese Set Aflame with Brandy Right Next to Your Table, Extinguished with Lemon, Served Hot and Bubbly with Warm Pita Bread -12.50

Smoked Fish Dip¹ – Rhythm Café Smoked Fish Spread Served with Club Crackers and Our Special Rhythm Café Candied Jalapenos -7.00

Goat Cheese Pie – Creamy Goat Cheese and Caramelized Onions Baked in a Flaky Crust as in the Manner of a Quiche, Strewn with Balsamic Marinated Strawberries -8.75

Vegetable Lentil Dahl¹ – Indian Coconut Lentil Stew, with Broccoli Florets, Saffron Cauliflower, Chick Peas, Spinach, and Plum Tomatoes -8.50

Spring Roll Crepes – Delicate Scallion Crepes Filled with Napa Cabbage, Carrot, Bean Sprouts, Ginger, Scallions, Peanut, Soy, and Garlic, Drizzled with Hoisin Sauce, Beside a Pool of Tangy Orange Glaze -7.50

Escargot¹ – Lovely Little Escargot Simmered to Sublimity in White Wine and Garlic Butter Then Crowned with a lil' Puff Pastry -10.75

Tuna Tartar^{1*2} – Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing Served with Crispy Croustades -14.00

Tournedo Au Poivre^{1*2} – A Sautéed, Black Peppercorn Coated, Beef Tenderloin Medallion Splashed with a Brandied Demi- Glace Sauce and Crowned with a Delicate Puff Pastry -
Tapas- tizer - 12.00
Entrée - 28.00

Chicken^{1*2} – Slices of Chicken Breast Marinated in Extra Virgin Olive Oil with Fresh Thyme, Oregano and Chopped Garlic, and Lemon Juice, Gently Grilled, Laid Atop a Tasty Couscous Salad, Accompanied by a Lemony Mint Yogurt Sauce -
Tapas- tizer - 7.50
Entrée - 21.00

Mushroom Raviolis – Roasted Wild Mushroom Raviolis Laid upon a Sauté of Spinach and Scallions, Adorned with Roasted Red Peppers, Chopped Fresh Basil and a Delightful Beurre Blanc Sauce - Tapas- tizer - 9.00
Entrée - 22.00

Butternut Squash Ravioli – Oven Roasted Fresh Butternut Squash Blended with Parmesan Cheese, Amaretti Cookies and Brown Sugar, in Little Pasta Pockets, Bathed in a Sage Butter Sauce - Tapas- tizer - 8.50
Entrée - 21.00

Blackened Scallops^{1*2} – Plump Sea Scallops Dusted in Cajun Seasoning, Thrust into a Screaming Hot Cast Iron Skillet, then Gently Set Upon a Tasty Knoll of Mango Slaw -
Tapas- tizer - 14.00
Entree - 30.00

Lump Crab Cake – Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab, Complimented by our Zippy Horseradish Sauce -
Tapas- tizer - 10.75
Entrée - 25.50

Passionfruit Shrimp^{1*2} – Shrimp in a Luscious White Wine, Passionfruit, Butter, and Garlic Sauce, with a sprinkle of Chopped Fresh Basil and Bowtie Pasta-
Tapas- tizer - 10.00
Entrée - 24.00

Fantastic Fresh Fish

Select One of Our Fresh Fish of the Day From Our Specials Card
and Have it Prepared One of the Following ways:

Arti Heart¹ – Fillet of Your Choice of Fresh Fish, Oven Roasted, Strwn with a Sauté of Artichoke Hearts, Chopped Scallions and Sun Dried Tomatoes then Splashed with a Lemony Butter Sauce, Served with Your Choice of Two Sides

Onion Crust¹ – Fillet of Your Choice of Fresh Fish, Baked Under a Comforting Blanket of Caramelized Onions, Splashed with a lemony Butter Sauce, Served with Your Choice of Two Sides

Amandine¹ – Fillet of Your Choice of Fresh Fish, Lightly Sautéed, Scattered with Toasted Almonds then Splashed with a Lemony Butter Sauce, Served with Your Choice of Two Sides

Fish and Greens¹ – Fillet of Your Choice of Fresh Fish Grilled, Blackened, Herb Crusted, Onion Crusted, or Roasted, Laid Upon Your Choice of a Larger Version of One of Our Salads: Pomegranate and Leaves, Caesar, Spinach, or Mixed Greens.

Blackened¹ – Fillet of Your Choice of Fresh Fish, Dusted with Cajun Seasoning, Thrust into a Screaming Hot Cast Iron Skillet Until Suitably Black Accompanied by Peach Chutney, Served with Your choice of Two Sides (This dish is very spicy!!)

Herb Crust – Fillet of Your Choice of Fresh Fish, Baked Under a Delicate Herb and Bread Crumb Crust, Accompanied by Our Lemon Beurre Blanc Sauce, Served with Your Choice of Two Sides

SIDES \$3.00

Haricots Vert aka Green Beans

Sautéed Spinach

Smashed Potatoes

Glazed Carrots

Edamame

Coconut Brown Rice

Rhythm Café 3800 A. South Dixie Highway 33405 561-833-3406

www.rhythmcafe.com

Enticing Entrees

Filet Mignon^{1*2} 33.50

A Grilled, Beautiful Eight Ounce, Center Cut Tenderloin Steak, Accompanied by Our Feisty Horseradish Cream Sauce

Tenderloin Tips^{1*2} 22.50

Inspired by Julia Child's Boeuf Bourguignon
Shards of Beef Tenderloin, Sautéed with Shiitake Mushrooms, Bacon, and Caramelized Onions, Splashed with Cabernet Sauvignon, and a Vibrant Demi-Glace Sauce, then Scattered with Crumbled Gorgonzola Cheese

Key Lime Chicken 16.00

A Rhythm Café Original
Boneless Skinless All Natural Chicken Breast, Encased in Graham Cracker Crumbs, Splashed with Our Key Lime Butter Sauce

Jambalaya Fettuccine¹ 18.00

Fettuccine Treacherously Tossed with Shrimp, Morsels of Chicken Breast, Rhythm Made Andouille Sausage, a Decadent Cream Sauce, Sprinkled with Grated Asiago Cheese (this is spicy!)

Smoked Chicken Penne¹ 19⁰⁰

Slices of Our House Smoked Boneless Chicken Breast, Tossed in a Luxurious Cream Sauce with Diced Tomato, Chopped Fresh Basil, and Sprinkled with Grated Parmesan Cheese

LATEST FOOD SERVICE INSPECTION REPORT

AVAILABLE UPON REQUEST

Posted in accordance with Palm Beach County Ordinance 2006-016