

Starters

Stuffed Mushrooms Stuffed with walnuts, black olives, garlic, parsley, breadcrumbs & EVOO	9
Fried Calamari Lightly battered, tender calamari served with house marinara (mild or spicy)	11
Eggplant Rollentini Homemade lightly breaded eggplant stuffed with fresh ricotta, mozzarella & romano cheese, secret herbs & spices, topped with mozzarella & house sauce, then baked	10
Portugese Clams & Mussels Clams, mussels, sauteed peppers & onions, chorizo & fresh cilantro	12
Big Ri's Mussels Marinara Fresh mussels in a homemade plum marinara – spicy upon request	9
Crab Cakes Homemade crab cakes accompanied by a roasted red pepper aioli	10

Lomi Lomi Salmon Lime-marinated salmon ceviche with hawaiian spices served with wonton chips	9
Duck Salad Shredded duck confit on a bed of cold rice noodles over fresh greens drizzled with Sriracha dressing	12
Mozzarella & Tomato Platter Fresh mozzarella and garden ripe tomatoes on a bed of fresh greens – drizzled with extra virgin olive oil and balsamic vinaigrette	9
Shrimp Yanni Succulent shrimp and avocado wrapped with roasted red peppers	8

Also available...for \$5 each

House Salad

Fresh mesclun greens, with a variety of garden fresh vegetables (served with choice of dressing)

Caesar Salad

Fresh cuts of romaine hearts with our Caesar dressing and croutons

Gazpacho or Soup Du Jour

A bowl of one our homemade soups

Dinner Salads

Seashore Salad Succulent scallops and shrimp with avocado, red onion, tomato, lemon juice, olive oil and balsamic vinegar atop a bed of fresh greens	16
Spinach, Articoke & Candied Walnut Salad A bed of baby spinach greens topped with artichoke hearts, candied walnuts, goat cheese, bacon, red onion and honey-mustard citrus dressing Add tuna steak or shrimp, \$5; or grilled chicken \$3	12
Asian Chicken Salad A bed of greens with grilled chicken, mandarin oranges, cucumbers, crispy noodles and a sesame ginger dressing	13
Sunshine Salad A bed of greens with Mandarin oranges, pineapple, strawberries, walnuts; topped with a lite raspberry vinaigrette Add tuna steak or shrimp, \$5; or grilled chicken \$3	11
Red Beet & Arugula Salad Baby arrugula with goat cheese, red beets, red onion and drizzled with truffle balsamic glaze Add tuna steak or shrimp, \$5; or grilled chicken \$3	12

Roasted Apple & Bleu Cheese Salad A bed of greens topped with roasted apple, Bleu cheese and candied walnuts, topped with our house balsamic	12
Yvonne's Café Salad A bed of greens topped with goat cheese, mango, beets, olives, red onion, chick peas; topped with a herb lemon vinaigrette dressing	12
Fajita Salad A bed of greens topped with onions, peppers, olives, tomato, mushrooms – with guacamole, sour cream, and a citrus cilantro dressing Add tuna steak or shrimp, \$5; or grilled chicken \$3	11
Greek Salad A bed of romaine topped with kalmata olives, feta cheese, cucumbers, onions, and tomatoes, topped with our homemade Greek dressing Add shrimp, \$5; or grilled chicken \$3	11
Surf & Turf Salad Chilled sliced beef & shrimp over mixed greens with crumbled Bleu cheese, roasted red peppers, tomatoes, red onions and topped with house balsamic	16

– Yvonne's Café is a BYOB... and all our food is made-to-order – please be patient –

Entrees - From the Sea

- * Caribbean-style Ahi Tuna** 22
Sushi grade ahi tuna steak – served with spicy pineapple mango salsa
- * Tilapia Florentine** 18
Broiled fresh tilapia fillets stuffed with baby spinach, and topped with herb-butter bread crumbs
- Thai Sea Scallops** 24
Pan-seared sea scallops with green curry sauce served with mushroom clam risotto
- * Panko Crusted Salmon** 22
Panko crusted salmon served with roasted red pepper salad

* Entree includes:
Chefs' vegetable & starch selection of the day
Add House or Caesar salad to any entree, \$3

From the Land

- * Chicken Francaise** 19
Lightly dipped in egg and sauteed in lemon, white wine & butter sauce
- * Grilled Baby Loin Lamb Chops** 24
Baby loin lamb chops served with kalmata olives, mint and lemon aioli
- Layered Chicken** 20
Pan-seared chicken breast topped with a layer of portabella mushroom, eggplant, roasted red pepper, and mozzarella in a porcini mushroom demi glaze served over porcini-flavored creamy polenta
- Stuffed Pork** 21
Sliced pork loin stuffed with sundried tomatoes, garlic, spinach & gorgonzola cheese served over bean ragout
- Filet Mignon** 26
Served with andouille sausage grits

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Pasta

Gluten-Free, Multigrain or Whole Wheat Pasta Available Upon Request, For Additional Cost

- Mediterranean Pasta** 15
Mixture of sauteed sun-dried tomatoes, kalmata olives, spinach, roasted red peppers tossed with feta cheese
- Basil & Pine Nut Pesto** 16
A combination of parmesan cheese, toasted pine nuts, olive oil, garlic and sweet Italian basil
- Tess's Marinara** 14
Plum tomatoes cooked in a garlic infused oil with fresh herbs.
Add a cup of fresh ricotta cheese, \$2
- Gnocchi** 16
Gnocchi with mushrooms, peas and prosciutto, served in our housemade vodka sauce
- Vodka Sauce** 15
Creamy tomato-based sauce spiked with vodka and prosciutto – and a hint of heat!
- Pasta Primavera** 15
Penne with fresh vegetables tossed in garlic & oil
- Seafood Fra Diavolo** 19
Mixture of clams, mussels, shrimp, scallops and calamari in a spicy red sauce
- Linguine & Clam Sauce** 18
Linguine topped with fresh clams sauteed in a silky garlic clam broth – available in red or white
- Sherry Chicken Pasta** 17
Chicken breast sauteed with mushrooms & artichoke in a sherry cream sauce served over penne

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Catering & Private Parties Available for All Occasions

The Lighter Side

served with choice of garden salad, cole slaw, pasta salad or potato salad

Hamburger Deluxe	12	California Wrap	10
Juicy burger – topped with lettuce & tomato, served with seasoned fries (add cheese, \$1)		A whole wheat wrap with grilled chicken, avocado, field greens, tomato, provolone cheese and Ranch dressing	
Pesto Grilled Chicken Sandwich	10	Tilapia Wrap	10
Juicy pan grilled breast of chicken with roasted red pepper, arugula and pesto aioli		Fresh tilapia, greens, tomato, and key lime aioli	
Veggie Burger	9	Smoked Salmon BLT	11
Our veggie burger grilled and topped with lettuce and tomato		Smoked salmon topped with cream cheese, crispy bacon, red onion, lettuce and tomato on toasted whole wheat	
Chicken, Spinach & Cheese Wrap	9	Crab Salad BLT	12
A wrap with grilled chicken, sauteed spinach, and low-fat cheese		Housemade fresh crab salad, crispy bacon, lettuce and tomato on toasted whole wheat	

Deserts from our bakery, “Devil’s Food”

Cheesecake Selection	9	Creme Brulée	8
Daily selection of our own housemade baked cheesecakes		Rich, decadent, baked custard crusted with caramelized sugar	
Brownie Avalanche	7	Strawberry Shortcake	8
Our colossal homemade brownie topped with vanilla ice cream, crumbled chocolate chip cookies, caramel, chocolate syrup and whipped cream		Lightly sweetened biscuit filled & topped with fresh creme and sliced strawberries	
Key Lime Pie	7	Grandma’s Chocolate Cake	8
Faithful version of the classic		Multiple layers of chocolate cake merged together with our homemade chocolate ganache frosting	

Beverages

Fountain Soda	2.25	Coffee or Tea	1.95
Fresh Lemonade	2.25	Flavored Coffee	2.50
Seltzer	1.50	Herb Tea	2.50
Iced Tea or Coffee	2.25	Lattes	3.75
Iced Green or Chai Tea	2.75	Espresso	3.00
Pellegrino (Large Bottle)	5.00	Cappuccino	3.75
		Milk	1.95
		Chocolate Milk	2.25

Kids Menu

for our patrons 10 and under – \$7.25 each

Chicken Fingers with Mac & Cheese	Pasta with Butter or Red Sauce
Mac & Cheese with Vegetables	Burger with Mac & Cheese

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– Welcome to –

Yvonne's
in the
Evening

54 Main Avenue · Ocean Grove, NJ 07756
P: 732-775-9004 · F: 732-807-3459

yvonescafe.com
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