

Starters

Gazpacho	5	Crab Cakes	8
Traditional cold and spicy soup. Taste the bite!		Homemade crab cakes accompanied by a roasted red pepper aioli	
Stuffed Mushrooms	9	Mozzarella & Tomato Platter	9
Stuffed with walnuts, black olives, garlic, parsley, breadcrumbs & EVOO		Fresh mozzarella and garden ripe tomatoes on a bed of fresh greens – drizzled with extra virgin olive oil and balsamic vinaigrette	
Fried Calamari	10	Shrimp Yanni	8
Lightly battered, tender calamari served with house marinara (mild or spicy)		Succulent shrimp and avocado wrapped with roasted red peppers	
Eggplant Rollentini	9	Shrimp Cocktail	8
Homemade lightly breaded eggplant stuffed with fresh ricotta, mozzarella & romano cheese, secret herbs & spices, topped with mozzarella & house sauce, then baked		1/2 dozen shrimp served with key lime cocktail sauce	
Portugese Clams & Mussels	12		
Clams, mussels, sauteed peppers & onions, chorizo & fresh cilantro			
Big Ri's Mussels Marinara	9		
Fresh mussels in a homemade plum marinara – spicy upon request			
Cantaloupe or Honeydew	7		
Served wrapped in prosciutto			

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

Soup Du Jour

A bowl of one our homemade soups

Dinner Salads

Seashore Salad	16	Barbara Salad	11
Succulent scallops and shrimp with avocado, red onion, tomato, lemon juice, olive oil and balsamic vinegar atop a bed of fresh greens		A bed of greens topped with pears, shaved provolone, toasted pecans; topped with our house balsamic	
Spinach & Date Salad	11	Yvonne's Café Salad	11
A bed of baby spinach greens topped with dates, goat cheese, bacon, red onion and honey-mustard citrus dressing. Add tuna steak or shrimp, \$5; or grilled chicken \$3		A bed of greens topped with goat cheese, mango, beets, olives, red onion, cannellini beans; topped with a herb lemon and olive oil dressing	
Oriental Chicken Salad	13	Fajita Salad	10
A bed of crisp greens with grilled chicken, mandarin oranges, cucumbers, crispy noodles and a sesame ginger dressing		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	
Sunshine Salad	11	Greek Salad	11
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		A bed of romaine topped with onions, tomatoes, cucumbers, kalmata olives, & feta cheese topped with our homemade Greek dressing. Add shrimp, \$5; or grilled chicken \$3	
Arugula Salad	11	Surf & Turf Salad	16
Baby arugula with goat cheese, artichoke hearts, roasted peppers, hearts of palm, red onion and honey-mustard citrus dressing. Add tuna steak or shrimp, \$5; or grilled chicken \$3		Sliced London Broil & grilled shrimp over mixed greens with roasted red peppers, crumbled Bleu cheese, tomatoes, red onions and topped with house balsamic	

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

Entrees

* Black Peppercorn-Crusted Tuna Steak 19 10 oz. sushi grade tuna steak – served with spicy pineapple mango salsa	* Brie Pork Chops 19 Stuffed pork chop on the bone with apple, brie & bacon in apple cider reduction
* Tilapia Florentine 15 Broiled fresh tilapia fillets stuffed with baby spinach, and topped with herb-butter bread crumbs	* Layered Chicken 18 Pan-seared chicken breast topped with a layer of portabella mushroom, eggplant, roasted red pepper, and fresh mozzarella in a porcini demi glaze
* Crab Cakes 16 Our homemade crab cakes atop a bed of greens – served with roasted red pepper aioli	* Stuffed Pork 18 Sliced pork loin stuffed with sundried tomatoes, garlic, spinach & gorgonzola cheese
* Salmon 19 Pan-seared oven roasted salmon served with pepper salad	* Skirt Steak 22 Grilled skirt steak finished with a paprika butter
* Chicken Francaise 17 Lightly dipped in egg and sauteed in lemon, white wine & butter sauce	

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

ALL FOOD IS FRESH & MADE-TO-ORDER – PLEASE BE PATIENT

Pasta

Whole Wheat Pasta Available Upon Request, For Additional Cost

Summer Pasta 14 Quickly blanched diced tomatoes marinated in extra virgin olive oil, basil & garlic – then served over hot angel hair pasta tossed with feta cheese	Vodka Sauce 15 Creamy tomato-based sauce spiked with vodka and prosciutto – and a hint of heat!
Basil & Pine Nut Pesto 15 A combination of parmesan cheese, toasted pine nuts, olive oil, garlic and sweet Italian basil	Pasta Primavera 15 Penne with fresh vegetables tossed in garlic and oil
Tess's Marinara 13 Plum tomatoes cooked in a garlic infused oil with fresh herbs. Add a cup of fresh ricotta cheese, \$2	Seafood Fra Diavolo 18 Mixture of clams, mussels, shrimp, scallops and calamari in a spicy red sauce
Lobster Ravioli 18 Lobster ravioli topped with a light vodka sauce with baby shrimp, shallots and mushrooms	Linguine & Clam Sauce 16 Linguine topped with fresh clams sauteed in a silky garlic clam broth – available in red or white
	Sherry Chicken Pasta 16 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 1/2 lb juicy burger – served with lettuce and tomato (your choice of cheese, if desired)	11	California Wrap A whole wheat wrap with grilled chicken, avocado, field greens, tomato, provolone cheese and Ranch dressing	10
Pesto Grilled Chicken Sandwich Juicy pan grilled breast of chicken with roasted red pepper, arugula and pesto aioli	10	Tilapia Wrap Fresh tilapia, greens, tomato, and key lime aioli	10
Veggie Burger Our veggie burger grilled and topped with lettuce and tomato	9	Smoked Salmon BLT Smoked salmon topped with cream cheese, maple bacon, red onion, lettuce and tomato on toasted whole wheat	10
Chicken, Spinach & Cheese Wrap A wrap with grilled chicken, sauteed spinach, and low-fat cheese	9		

Deserts

Cheesecake Selection Classic homemade cheesecake – freshly baked	6	Rummed Panettone Bread Pudding Panettone bread laced with coconut rum and garnished with whipped cream and strawberries	5
Brownie Avalanche Our colossal homemade brownie topped with vanilla ice cream, crumbled chocolate chip cookies, caramel, chocolate syrup and whipped cream	6	Spumoni Three scoops – your choice of flavors – pistachio, creamalatta, or chocolate	4
Key Lime Pie Faithful version of the classic	5	Grandma's Chocolate Cake Multiple layers of chocolate cake merged together with our homemade chocolate sauce	7

Beverages

Fountain Soda	2.25	Coffee or Tea	1.95
Fresh Lemonade	2.25	Flavored Coffee	1.95
Seltzer	1.50	Herb Tea	1.95
Iced Tea or Coffee	1.95	Lattes	3.75
Iced Green or Chai Tea	2.50	Espresso	2.50
Pellegrino (Large Bottle)	4.50	Cappuccino	3.75
<i>Ask about our Non-Alcoholic Drink Menu</i>		Milk	1.95
		Chocolate Milk	2.25

Yanni's Kids

for our patrons 10 and under – \$6.00 each

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

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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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