

Starters

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

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

Salad Janeta	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	
Patty K's Patio Salad	11	Yvonne's Café Salad	11
Mesclun mix topped with red onion, tomatoes, cucumbers, fresh mozzarella, and sliced strawberries. Topped with a lite raspberry vinaigrette. 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	Fresh Spinach Salad with Tuna Steak	14
A bed of crisp greens with grilled chicken, mandarin oranges, cucumbers, crispy noodles and a sesame ginger dressing		A bed of baby spinach greens topped with a 1/2 lb sushi grade tuna steak, cucumbers and mango salsa	
Sunshine Salad	11	Fajita Salad	10
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 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	
Arrugula Salad	11	Greek Salad	11
Baby arrugula with goat cheese, artichoke hearts, roasted peppers, hearts of palm, red onion and honey mustard soy citrus dressing. 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	
		Surf & Turf Salad	16
		Sliced London Broil & grilled shrimp over mixed greens with roasted red peppers, crumbled Bleu cheese, tomatoes, red onions and topped with house balsamic.	

Entrees

<p>* Blackened Tuna Steak Blackened 10 oz. sushi trade tuna steak – served with spicy peach mango salsa</p> <p>Shrimp in Red Pepper Sauce Jumbo shrimp tossed in a creamy red pepper sauce served over penne</p> <p>* Tilapia Florentine Broiled fresh tilapia fillets stuffed with baby spinach, and topped with bread crumbs</p> <p>* Crab Cakes Our homemade crab cakes atop a bed of greens – served with roasted red pepper aioli</p> <p>* Salmon Pan-seared oven roasted salmon served with a spicy fruit compote</p> <p>Lobster Ravioli Lobster ravioli topped with a light vodka sauce with baby shrimp, shallots and mushrooms</p>	<p>19</p> <p>19</p> <p>14</p> <p>16</p> <p>18</p> <p>18</p>	<p>Cajun Chicken Pasta Chicken breast sauteed in a cajun-spiced cream sauce served over penne</p> <p>Layered Chicken Pan-seared chicken breast topped with a layer of portabella mushroom, eggplant, roasted red pepper, and fresh mozzarella in a porcini demi glaze</p> <p>* Stuffed Pork Sliced pork loin stuffed with sundried tomatoes, garlic, spinach & gorgonzola cheese</p> <p>* NY Strip Steak Grilled NY Strip steak with a mushroom and onion Marsala sauce – served with herb roasted red potatoes and vegetables</p>	<p>16</p> <p>18</p> <p>17</p> <p>23</p>
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* Entree includes:
Chefs' vegetable & starch selection of the day
Add House or Caesar salad to any entree, \$3

Pasta

Whole Wheat or Multi-Grain Pasta Available Upon Request, For Additional Cost

<p>Summer Pasta Quickly blanched diced tomatoes marinated in extra virgin olive oil, basil & garlic – then served over hot angel hair pasta tossed with fresh mozzarella</p> <p>Basil & Pine Nut Pesto A combination of parmesan cheese, toasted pine nuts, olive oil, garlic and sweet Italian basil</p> <p>Tess's Marinara Plum tomatoes cooked in a garlic infused oil with fresh herbs. Add a cup of fresh ricotta cheese, \$2</p>	<p>14</p> <p>14</p> <p>13</p>	<p>Vodka Sauce Creamy tomato-based sauce spiked with vodka and prosciutto – and a hint of heat!</p> <p>Pasta Primavera Penne with fresh vegetables tossed in garlic and oil</p> <p>Seafood Fra Diavolo Mixture of clams, mussels, shrimp, scallops and calamari in a spicy red sauce</p> <p>Linguine & Clam Sauce Linguine topped with fresh clams sauteed in a silky garlic clam broth – available in red or white</p>	<p>14</p> <p>14</p> <p>18</p> <p>16</p>
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– **Yvonne's Café is a BYOB... –**
 Accepting Visa, MasterCard, Discover & American Express
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	9	California Wrap	10
1/2 lb juicy burger – served with lettuce and tomato (your choice of cheese, if desired)		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	10
Our veggie burger grilled and topped with lettuce and tomato		Smoked salmon topped with cream cheese, maple bacon, red onion, lettuce and tomato on toasted whole wheat	
Chicken, Spinach & Cheese Wrap	9		
A wrap with grilled chicken, sauteed spinach, and low-fat cheese			

Deserts

Cheesecake Selection	5	Rummed Panettone Bread Pudding	5
Classic homemade cheesecake – freshly baked		Panettone bread laced with coconut rum and garnished with whipped cream and strawberries	
Brownie Avalanche	6	Spumoni	4
Our colossal homemade brownie topped with vanilla ice cream, crumbled chocolate chip cookies, caramel, chocolate syrup and whipped cream		Three scoops – your choice of flavors – pistachio, creamalatta, or chocolate	
Key Lime Pie	4	Whole Wheat Biscotti	2.25
Faithful version of the classic		Peanut butter dipped & drizzled with chocolate or plain	

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
Non-Alcohol Beer	3.50		
Non-Alcohol - Sangria Set-ups	8.00		

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

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