

59TH & LEX CAFE

BLOOMINGDALES



DAILY INSPIRATION

SOUPS VEGETARIAN OR TODAY'S HEARTY SELECTION 6

FASHION PLATE

START WITH A BOWL OF SOUP OR HOUSE SALAD 17
Style a half sandwich of roasted turkey breast, albacore tuna salad or roasted chicken salad
Accessorize with a regular size frozen yogurt.

FROM THE FIELD

AHI TUNA NICOISE SALAD 18
Grilled Ahi Tuna filet over mixed greens with red potatoes, Haricot Verts, hard-boiled eggs, tomatoes, Kalamata olives and lemon shallot vinaigrette.

ASIAN CHICKEN SALAD 16
Grilled chicken breast with Napa and red cabbages mandarin oranges, snow peas, crispy wontons, topped with roasted almonds, sesame seeds and our Asian plum ginger vinaigrette.

SOUTHWESTERN SHRIMP SALAD 18
Grilled shrimp, chopped Romaine lettuce, tomatoes, roasted corn and fire roasted yellow and red bell peppers, black and white beans with Ranch dressing.

GRILLED CHICKEN, POACHED PEAR SALAD 17
Poached pears and grilled chicken breast over a bed of mixed greens with fresh strawberries, grapes, Gorgonzola cheese, pistachio nuts and our wild berry vinaigrette

SALMON AND ORGANIC QUINOA AND COUSCOUS SALAD 18
Grilled filet of salmon on a bed of kale and spinach with organic quinoa and couscous, artichoke hearts, roasted tomatoes, grilled asparagus and a lemon shallot vinaigrette.

ALMOND CHICKEN SALAD 16
Crispy almond coated chicken breast over mixed greens with Brie cheese, Gala apples, glazed pecans, dried figs and balsamic vinaigrette.

MANGO CHICKEN SALAD 17
Grilled chicken breast over field greens with candied walnuts, dried cranberries, mango chunks, goat cheese and a mango vinaigrette.

CLASSIC CAESAR SALAD 14
Hearts of romaine lettuce, classic Caesar dressing, seasoned house croutons topped with Parmesan cheese
grilled chicken breast add 3 grilled salmon add 4
grilled steak add 4 grilled shrimp add 5

FROM THE CUTTING BOARD

All sandwiches are served with your choice of Caesar salad or crisp fries.

NEW YORK TURKEY CLUB 16
Oven roasted turkey breast, crisp apple wood smoked bacon, bib lettuce and sliced tomatoes on toasted sourdough bread.

TUSCAN WRAP 17
Grilled chicken breast, avocado, dried cranberries, dried figs, roasted pecans, Fontina cheese and mixed greens dressed with a truffle aioli wrapped in a warm herbed flour tortilla.

LAGUNA SHRIMP WRAP 18
Cajun grilled shrimp, chopped kale, spinach, crisp apple wood smoked bacon, California avocado, red onions, tomatoes with a sundried tomato aioli. Wrapped in a warm herb flour tortilla.

ROASTED CHICKEN SALAD SANDWICH 15
Oven roasted chicken breast combined with a special blend of mayonnaise, celery and a touch of our special seasoning.

LINE CAUGHT SOLID WHITE ALBACORE TUNA 15
A Bloomingdale favorite for many years, made with a special blend of mayonnaise, celery and a touch of our special seasoning.

FROM THE GRIDDLE

All sandwiches are served with your choice of Caesar salad, crisp fries.

GREAT AMERICAN GRILLED CHEESE SANDWICH 15
Wisconsin Cheddar, Swiss, Jack and Mozzarella cheese, apple wood-smoked bacon and sliced tomatoes piled high and grilled to perfection on fresh artisan sourdough bread.

B-BURGER 16
Our special blend of chuck, brisket and short rib of beef with your choice of Cheddar cheese, sautéed mushrooms and caramelized onions on a classic brioche roll.

MEDITERRANEAN TURKEY BURGER 16
Ground turkey seasoned with Mediterranean herbs and served with our special spread of sour cream, chopped cucumbers and feta cheese on a Greek yogurt wheat bun.

CARMEL WRAP 16
Roasted turkey breast, Hass avocado, roasted red peppers, crisp shredded lettuce and Monterey jack cheese drizzled with lemon-shallot vinaigrette in a grilled herbed flour tortilla.

PORTOBELLO & GOAT CHEESE PRESS 16
Grilled Portobello mushrooms, balsamic marinated red and yellow bell peppers, baked goat cheese and green olive pesto on a toasted ciabatta roll.

CHICKEN PANINI 16
Grilled chicken breast with a Cajun spice blend, served on a ciabatta roll with citrus BBQ sauce and caramelized onions.

STEAK SANDWICH 18
Grilled and sliced top sirloin served open-faced on a French baguette with truffle aioli, onion rings, tomato and arugula.

FROM OUR FLAGSHIP

POACHED SALMON 18
Chilled poached salmon filet with dill mustard sauce, accompanied by cucumber salad, avocado and fresh tomatoes.

FLAGSHIP TRIO PLATTER 16
A scoop of our three favorite salads – white albacore tuna ,roasted chicken and egg salad on a bed of mixed greens with lemon vinaigrette.

CHOPPED SALAD 16
Roasted turkey breast tossed with Romaine lettuce, radicchio, avocado, cauliflower, chickpeas, cucumbers, tomatoes, Haricots Verts, hard-boiled eggs, Fontina cheese and ranch dressing.

TOGARASHI SPICED AHI TUNA STEAK 18
Seared Ahi tuna, over Asian rice noodles with hoisin-ginger sauce and a side of Wasabi Aioli.

FROM THE RANGE

HOT OPEN ROASTED TURKEY SANDWICH 16
With sage herbed pan gravy atop a crispy grilled ciabatta with red bliss whipped potatoes.

QUESADILLA 15
A grilled flour tortilla filled with baby spinach, Monterey Jack cheese, tomatoes, scallion, jalapeno peppers with guacamole, fresh salsa and sour cream
add chicken 3 steak 4 shrimp 5

OMELET 15
A three-egg omelet with your choice of Wisconsin Cheddar, Swiss, Jack or Fontina cheese, sautéed Gala apples, diced tomato, flat leaf spinach, onions or sautéed mushrooms served with crisp fries (egg whites available)

STIR FRY 15
Broccoli, carrots, scallions and sweet red peppers tossed in a honey ginger-soy sauce over Asian noodles
add chicken breast 3 shrimp 5 steak 4

FRANCESE 16
Chicken breast lightly battered with egg, fresh herbs sautéed in a lemon-butter white wine sauce served with red bliss whipped potatoes and vegetables.

SWEETS AND TREATS

OUR EXCLUSIVE 40 CARROTS FROZEN YOGURT
Regular 6 Large 7.50

TOPPINGS 1
Melba sauce, shredded coconut, granola, wildflower honey, dried cranberries, Carob chip

YOUNG AT HEART 1
Oreo crumble, gummi bears, Reese's peanut butter chunks, sprinkles, Heath bar crumble

HEALTHY TOPPINGS 2
Walnuts, glazed pecans, almonds or fresh fruit, house made trail mix

RUSSIAN CINNAMON WALNUT COFFEE CAKE 7

NEW YORK CHEESECAKE 8

WARM APPLE COBBLER 7
with a swirl of frozen yogurt

BEVERAGES

COLD

BOXED WATER IS BETTER AT BLOOMINGDALES 3
MIGHTY LEAF ICED TEA - CLASSIC BLACK 3
SHOPPER'S BREW
A blend of iced black tea and fresh lemonade 3.50
SAN PELLEGRINO SPARKLING WATER 3
FOUNTAIN SOFT DRINKS 3
FRESH SQUEEZED VALENCIA ORANGE JUICE 4

HOT

FRESH BREWED COLUMBIAN COFFEE OR SWISS PROCESSED DECAF 3
ESPRESSO 3 **DOUBLE** 3.50
CAPPUCCINO/LATTE OR MOCHA 4
MOCHACCINO 4
MILK 3
HOT CHOCOLATE 4

SELECTION OF MIGHTY LEAF TEA 3

INVIGORATING - Organic Breakfast - a robust wide-awake blend of organic black teas

BALANCING - Orange Dulce - rich black tea with orange, vanilla and jasmine blossoms

AWAKENING - Bombay chai - black tea with subtle hints of orange, cinnamon, cardamom, pepper and clove

ENERGIZING - Green Tea Tropical - smooth green tea leaves blended with sweet tropical fruits

ANTI-AGING - White Orchard White Tea - melon and peach blended with the delicate notes of pure China white tea leaves

CALMING - Chamomile Citrus-soothing Egyptian chamomile flowers mingle with lemongrass, rosehips and subtle slices of citrus for a soothing cup (no caffeine)

SLIMMING - Organic African Nectar and rooibos leaves teeming with notes of vanilla, mango and blossoms (no caffeine)

JUST B-KIDS 10 YOUNGSTERS UNDER 10

All B-kids meals are served with fresh fruit or crisp fries
Fountain drink, milk or apple juice
Fresh baked cookie

Choose one

Tuna salad
Breaded chicken fingers
Turkey breast
Macaroni and Cheese
Grilled cheese
Peanut butter and jam

**These items may be cooked to your liking: consuming raw or uncooked meats, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*

6.00 sharing charge