

59TH & LEX CAFE

BLOOMINGDALES



STARTERS

SOUP OF THE DAY M/P **VEGETABLE SOUP** 7

PERFECT PAIRING 19

Soup, half Sonoma or classic tuna sandwich
Small salad, half Sonoma or classic tuna sandwich
Soup, small mixed green or Caesar salad
(all come with a small frozen yogurt)

OUR TOASTS - perfect with Moët Chandon Imperial

Avocado, Sprouts, Watermelon Radish,
Lime Cilantro Drizzle, Multigrain 14
Smoked Salmon, Crème Fraiche, Capers,
Red Onions, Pumpernickel 16
Burratta, Roma Tomatoes, Fresh Basil,
Balsamic Drizzle, Flatbread 14

OUR SALADS

KEY WEST CHOPPED SALAD

Hearts of romaine lettuce, spinach and mixed greens with chopped cucumbers, carrots, red onions, grape tomatoes roasted red peppers, artichoke hearts and crumbled Gorgonzola cheese. Tomato-basil vinaigrette 13
add tuna salad or Sonoma chicken salad +5
*grilled chicken breast or sliced steak +6 *salmon +7
*grilled shrimp or Ahi tuna +7
Pinot Grigio Lumina

*CHICKEN & BERRIES SALAD

Grilled chicken breast over mixed greens with strawberries blueberries, dry cranberries, candied walnuts and goat cheese. Light berry vinaigrette 19
Sauvignon Blanc, Kim Crawford

*MANGO CHICKEN SALAD

Grilled chicken breast over mixed greens with candied walnuts, dry cranberries, fresh mango and goat cheese. Mango vinaigrette 19
Prosecco Mionetto

*BISTRO SALAD

Mixed greens, hard boiled eggs, crispy fingerling potato, red grapes, frizzled shallots roasted tomato. A Basil dressing, 13
add Sonoma chicken or classic tuna salad +5
grilled chicken breast, sliced steak +6
grilled shrimp, Ahi tuna or salmon +7
Sauvignon Blanc, Kim Crawford

MEDITERRANEAN SALAD

Hearts of romaine lettuce with cucumbers, grape tomatoes, Kalamata olives, garbanzo beans topped with sliced red onions, Feta cheese and pita bread. A lemon -shallot vinaigrette 14 add Sonoma chicken or classic tuna salad +5, grilled chicken breast, sliced steak +6
grilled shrimp, Ahi tuna or salmon +7
Chardonnay, Simi

*LEMON-PEPPER SALMON SALAD

Char-grilled salmon fillet topped with lemon-pepper rub over spinach, mint, avocado, grape tomatoes, cucumbers and scallions. Lemon-shallot vinaigrette 22
Macon Lugny, Les Genevieres

59TH & LEX TRIO

A scoop of our three favorite salads classic tuna, Sonoma chicken and egg salad on chopped mixed greens with grape tomatoes and cucumbers. Tomato-basil vinaigrette 18
Sauvignon Blanc, Kim Crawford

*SANTA FE SALAD

Taco shell bowl filled with chopped mixed greens, black beans, corn, red onions, shredded Jack & Cheddar cheeses and pico de gallo topped with grilled chicken breast. Chipotle-lime vinaigrette 19
Malbec, Dona Paula

RED & GOLDEN BEET SALAD

Baby arugula, roasted red & golden beets, goat cheese, candied walnuts and sherry vinaigrette, drizzled with a honey-beet reduction 15 add *chicken or *sliced steak +6
*grilled shrimp, Ahi tuna or salmon +7
Rose, Chandon

CHEF CRAFTED HAND HELDS

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

TACOS

Mango salsa, shredded cabbage, guacamole, salsa verde and a chipotle sour cream in three soft flour tortillas 16
with *chicken 18 *grilled shrimp or Ahi tuna 20
Malbec, Dona Paula

59TH AND LEX CLUB

Pan roasted turkey breast, smoked bacon, lettuce and ripe tomato served as a triple decker on country white or multi-grain toast 18
Pinot Noir, Meiomi

SONOMA CHICKEN SALAD

Breast of chicken with raisins, cashews, grapes and tarragon mayonnaise on toasted raisin walnut bread 17
Sauvignon Blanc, Kim Crawford

CLASSIC TUNA SALAD

Line caught Albacore white meat tuna with celery mayonnaise and our special seasoning on your choice of bread 17
Pinot Grigio Lumina

*CALIFORNIA WRAP

Grilled herb tortilla with seared gulf shrimp, avocado tomatoes, caramelized onions, bacon, shredded lettuce, garlic aioli 20
Merlot, Red Diamond

*GRILLED CHICKEN WRAP

Herb tortilla with grilled chicken, mixed greens Jack & Cheddar cheeses, caramelized onions, sun-dried tomato aioli 18
Cabernet Sauvignon

*SOLANA WRAP

Grilled chicken breast, smoked bacon, Swiss cheese and avocado on toasted Challah bread with ranch aioli 20
Chardonnay, Simi

SPECIALTIES

*AHI TUNA

Pan seared sesame seed crusted tuna on organic buckwheat soba noodles drizzled with shoyu glaze and wasabi aioli 21
Chardonnay, Simi

*OMELET

A fluffy three egg omelet filled with up to 3 of the following Cheddar, American, Swiss, Gorgonzola, Feta or goat cheeses, mushrooms, tomatoes, bacon, spinach, green onions caramelized onions or fresh peppers served with crisp fries 17 Egg white available on request
Prosecco, Mionetto

GARDEN STIR-FRY

Carrots, broccoli florets, baby bok choy and scallions tossed in honey ginger-soy sauce over organic buckwheat soba noodles 15 *chicken or steak +6
*grilled shrimp or Ahi tuna +7
Sauvignon Blanc, Kim Crawford

SHRIMP PENNE

Gulf shrimp tossed with quill shaped pasta, broccoli florets, portobello mushrooms, roasted red peppers and artichoke hearts in a creamy Asiago and Parmesan cheese sauce 21
Sauvignon Blanc, Kim Crawford

*STEAK SANDWICH

Pan seared beef strip loin, caramelized onions, mozzarella cheese on a club roll served with seasoned fries 20
Pinot Noir, Meiomi

FROM THE GRILL

QUESADILLA

A grilled flour tortilla with tomatoes, scallions, jalapeno peppers, Jack & Cheddar cheeses served with guacamole sour cream, pico de gallo 15
*add chicken or sliced steak +6
grilled shrimp or Ahi tuna +7
Malbec, Dona Paula

*BRANZINO

Pan seared European Sea Bass fillet with a tarragon – chive oil served over roasted vegetables and roasted fingerling potatoes 22
Chardonnay, Simi

*GRILLED TERIYAKI SALMON

Grilled salmon fillet topped with a Teriyaki glaze served with your choice of roasted fingerling potatoes or basmati rice and sautéed spinach 21
Macon Lugny, Les Genevieres

SALMON BURGER

Topped with a light tomato cream sauce on a toasted brioche roll with lettuce, tomato and sliced red onions, served with crisp fries 19
Pinot Noir, Mark West

*FLAGSHIP BURGER

Our special blended sirloin burger char-grilled on a toasted Brioche roll with lettuce, tomato, red onion, up to 3 of the following Cheddar, Swiss, American or Gorgonzola cheese, smoked bacon, caramelized onions, sautéed mushroom roasted red peppers. With crisp fries 18
Turkey burger or Vegetable burger also available
Cabernet Sauvignon, Mondavi

DESSERTS

FORTY CARROTS FROZEN YOGURT

Original Plain or today's flavor small 6 large 8
TOPPINGS 1 each granola, coconut, sprinkles, honey, melba sauce, B&Bs, gummy bears

TOPPINGS 2 each Fresh fruit or walnuts or almonds

FROZEN YOGURT SMOOTHIES
strawberry or banana or mango 16 ounce 8

CHEESECAKE 8

your choice of topping melba, mango or chocolate sauce

LEMON POPPY OR MARBLE POUND CAKE 6
topped with strawberries and whipped cream

HOMEMADE WARM APPLE COBBLER 7
with a swirl of frozen yogurt

HOME MADE RICE PUDDING 7
with a swirl of frozen yogurt

JUST B-KIDS

For our guest under 10

Grilled cheese with fries

PB&J with fries or fruit

*Chicken Fingers with fries or fruit

Penne Pasta with or butter sauce

Mac & Cheese

All served with a fountain soft drink or apple juice or milk and a cookie 10

BEVERAGES

BOXED WATER IS BETTER AT BLOOMINGDALES 3
SHOPPER'S BREW

A terrific combination of lemonade and iced black tea 3.50

FOUNTAIN SOFT DRINKS 3

FRESH BREWED ICED COFFEE OR ICED BLACK OR GREEN TEA 3

SAN PELLEGRINO SPARKLING WATER 5

FRESH FLORIDA ORANGE JUICE 5

BLOOMINGDALES HOUSE BLEND COLUMBIAN COFFEE 3

ESPRESSO 3 - Double 5

CORTADITO 4

CAPPUCCINO, LATTE OR MOCHA 5

HOT CHOCOLATE 4

MILK 3

CHOCOLATE MILK 3.50

**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

Suggested wine selections for all menu items are highlighted in red

JOIN US ANY EVENING FOR A "TWILIGHT DINNER"

FROM 4 pm – Close Sunday - Friday

YOUR CHOICE OF THE FOLLOWING:

SOUP OR SMALL MIXED GREENS OR CAESAR SALAD

SHRIMP PENNE

Gulf shrimp tossed with quill shaped pasta, broccoli florets portobello mushrooms, roasted red peppers and artichoke hearts in a creamy Asiago and Parmesan cheese sauce 28
Chardonnay, Simi

AHI TUNA.

Pan seared sesame seed crusted tuna with soba noodles and drizzled with shoyo glaze and wasabi aioli 28
CHICKEN & BERRIES SALAD

Grilled chicken breast over mixed greens with strawberries blueberries, dry cranberries, candied walnuts and goat cheese. Light berry vinaigrette 24
Sauvignon Blanc, Kim Crawford

GARDEN STIR-FRY

Carrots, broccoli florets, baby bok choy and scallions tossed in honey ginger-soy sauce over soba noodles 20
*add chicken+4 shrimp +5 steak+5
Pinot Noir, Meiomi

STEAK SANDWICH

Pan seared sliced beef strip loin, caramelized onions, mozzarella cheese on a club roll served with house herbed fries. 25
Cabernet Sauvignon, Mondavi

CHOICE OF DESSERT:

SMALL YOGURT, POUND CAKE OR APPLE COBBLER

SPECIAL WINE PAIRING FOR DINNER 7