

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, Egg Salad, or Roasted Chicken Salad
Accessorize with a Regular Size Frozen Yogurt.

NEW BEGINNINGS

HUMMUS PLATTER 10
House-made and Served with Chickpeas, Feta, Cucumbers,
Tomato, and Fresh Oregano with a side of Grilled Pita

FLATBREAD PIZZA 10
Topped with House-made Marinara, Fresh Vegetables, and
Melted Mozzarella
Add Grilled Chicken +3

PRETZEL BREAD 10
Served with a Warm Cheese Dip and House-made Whole
Grain Mustard

SPINACH & ARTICHOKE DIP 10
Served with Tortilla Chips

CHICKEN SKEWERS 10
Grilled Chicken Breast Served with Red Bell Peppers and
Pineapple

FROM THE FIELD

***SEARED AHI TUNA SALAD** 22
Sesame Crusted Ahi Tuna Filet Served Sliced over Arugula
with Shredded Carrots, Julienned Bell Peppers, Sliced
Almonds, Snap Peas, Mandarin Oranges, Crispy Wontons
and Ginger Vinaigrette

CHICKEN TORTILLA SALAD 18
Grilled Chicken Breast, Chopped Romaine, Tomatoes,
Corn, Black Beans, Roasted Bell Peppers, Shredded Jack
Cheese, Crispy Tortilla Strips, and Ranch Dressing

GRILLED CHICKEN POACHED PEAR SALAD 17
Poached Pears and Grilled Chicken Breast over Mixed
Greens with Fresh Strawberries, Grapes, Goat Cheese,
Pistachio Nuts and our Balsamic Vinaigrette

GREEK SALAD 16
Chopped Romaine Lettuce, Tomatoes, Cucumbers, Red
Onions, Crumbled Feta, Dolmades, Kalamata Olives,
Pepperoncini and Red Wine Vinaigrette
Grilled Chicken Breast +3 Grilled Salmon +5
*Seared Tuna +5 Grilled Shrimp +5

ALMOND CHICKEN SALAD 18
Crispy Almond Coated Chicken Breast over Mixed Greens
with Jack Cheese, Gala Apples, Glazed Pecans, Dried Figs
and Balsamic Vinaigrette

MANGO CHICKEN SALAD 18
Grilled Chicken Breast over Mixed Greens with Candied
Walnuts, Dried Cranberries, Diced Mango, Goat Cheese and
Mango Vinaigrette.

SALMON & SPINACH SALAD 20
Grilled Salmon over Spinach with Tomatoes, Pickled Red
Onions, Chopped Bacon, Crispy Parmesan Cheese, and
Whole Grain Mustard Vinaigrette

CLASSIC CAESAR SALAD 14
Chopped Romaine Lettuce, Classic Caesar Dressing,
Seasoned Croutons Topped with Parmesan Cheese
Grilled Chicken Breast +3 Grilled Salmon + 5
*Seared Tuna +5 Grilled Shrimp +5

FROM THE CUTTING BOARD

All Sandwiches are Served with
Side Caesar Salad or Crisp Fries.
Onion Rings +1 Seasonal Vegetables +2

NEW YORK TURKEY CLUB 16
Oven Roasted Turkey Breast, Crisp Applewood Smoked
Bacon, Bibb Lettuce & Sliced Tomatoes on Toasted
Sourdough Bread

CAPRESE WRAP 17
Grilled Chicken Breast, Spinach, Tomatoes, Fresh
Mozzarella, and Pesto in a Warm Herb Tortilla

TUSCAN WRAP 18
Grilled Chicken Breast, Avocado, Dried Cranberries, Dried
Figs, Roasted Pecans, Fontina Cheese & Mixed Greens with
Garlic Aioli in a Warm Herb Tortilla

LAGUNA SHRIMP WRAP 19
Cajun Grilled Shrimp, Spinach, Crisp Applewood Smoked
Bacon, Avocado, Red Onions, and Tomatoes with a Garlic
Aioli, in a Warm Herb Flour Tortilla.

**ROASTED CHICKEN SALAD OR SOLID WHITE
ALBACORE TUNA SALAD SANDWICH** 16
House-made with a Special Blend of Mayonnaise, Celery
and a Touch of our Special Seasoning

FROM THE GRILLE

All Sandwiches are Served with
Side Caesar salad or Crisp Fries
Onion Rings +1 Seasonal Vegetables +2

GREAT AMERICAN GRILLED CHEESE SANDWICH 15
Wisconsin Cheddar, Swiss, Jack and Mozzarella Cheese,
Applewood Smoked Bacon & Sliced Tomatoes, Grilled to
Perfection on Fresh Sourdough Bread

***B-BURGER** 17
Char-Grilled Porterhouse Burger with Cheddar Cheese,
Sautéed Mushrooms and Caramelized Onions on a
Brioche Bun

***BRUNCH BURGER** 18
Char-Grilled Porterhouse Burger with a Fried Egg*, Bacon,
Hash Brown, Avocado and Your Choice of Cheese on a
Brioche Bun

MEDITERRANEAN TURKEY BURGER 16
Ground Turkey Seasoned with Mediterranean Herbs and
Served with our Homemade Tzatziki Sauce, Sliced
Tomatoes, Bibb Lettuce & Feta Cheese on a Brioche Bun

CARMEL WRAP 17
Roasted Turkey Breast, Avocado, Roasted Red Peppers,
Crisp Shredded Lettuce & Jack Cheese, drizzled with Lemon
Vinaigrette in a Warm Herb Tortilla.

PORTOBELLO PANINI 16
Grilled Balsamic Marinated Portobello Caps Served with
Goat Cheese, Roasted Red Peppers, and Pesto Pressed on
a Ciabatta Roll

CHICKEN PANINI 17
Grilled Chicken Breast Seasoned with a Cajun Spice Blend
and Citrus BBQ Sauce, Topped with Melted Cheddar &
Caramelized Onions, Pressed & Served on a Ciabatta Roll

***FRENCH DIP** 18
Shaved Roasted Beef Topped with Melted Swiss and Garlic
Aioli, Served with Aus Jus

CUBANO 18
Pulled Pork, Sliced Ham, Melted Swiss, Dill Pickles, and
Mustard on a Panini

FROM OUR FLAGSHIP

CRAB CAKE 22
House-made Crab Cake Served over Spinach with Red
Apples and Red Onions and Whole Grain Mustard
Vinaigrette

FLAGSHIP TRIO PLATTER 17
A Scoop of our Three Favorite Salads – Solid White Albacore
Tuna, Roasted Chicken and Egg Salad on a bed of Mixed
Greens with Lemon Vinaigrette.

QUESADILLA 15
Grilled Flour Tortilla Filled with Spinach, Jack Cheese,
Tomatoes, Scallions, and Jalapeno Peppers. Served
with Fresh Guacamole, Fresh Salsa and Sour Cream
Add Chicken +3, Shrimp +5

OMELETTE 15
Three Eggs with your choice of Wisconsin Cheddar,
American, Swiss, Mozzarella, Jack or Fontina cheese, and
Tomatoes, Spinach, Peppers, Onions, and Mushrooms
Egg Whites also available

FROM THE CHEF

FISH & CHIPS 18
House-Battered Cod Filets Served with Fries and Tartar
Sauce

SPANAKOPITA 16
Spinach & Feta in Phyllo Dough Served with Greek Salad

TRUFFLE MAC & CHEESE 16
Served in a Cheddar Cheese Sauce with Black Truffles and
Baked. Served with Side Salad

BAKED PENNE 17
House-Made Marinara, Ground Sausage & Ricotta Topped
With Mozzarella & Parmigiano. Served with Garlic Bread

BRAISED SHORT RIB 17
Braised Short Rib Served with Baked Yukon Gold Potato
Wedges and Sautéed Broccoli

SWEETS AND TREATS

OUR EXCLUSIVE 40 CARROTS FROZEN YOGURT
Regular 6 Large 8

Toppings +1 EACH
Melba Sauce, Shredded Coconut, Granola, Wildflower
Honey, Carob Chips, Oreo Crumble, Gummi Bears,
Reese's Peanut Butter Chunks, Rainbow or Chocolate
Sprinkles, Heath Bar Crumble, Hershey's Syrup,
Cookie Dough Chunks

Toppings +2 EACH
Walnuts, Pecans, Almonds, Fresh Seasonal Fruit

NEW YORK CHEESECAKE 8
BLOOMINGDALE'S EXCLUSIVE ELI'S CARROT CHEESECAKE 8
WARM APPLE COBBLER WITH A SWIRL OF FROZEN YOGURT 7
FRUIT TART 8

BEVERAGES

COLD
BLOOMINGDALE'S WATER 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 COLOMBIAN COFFEE
OR SWISS PROCESSED DECAF** 3
ESPRESSO 3 **DOUBLE** 3.50
CAPPUCCINO OR MOCHACCINO 4
LATTE 4
MILK 3
HOT CHOCOLATE 4
VARIETY OF MIGHTY LEAF TEAS 3

JUST B-KIDS 10 YOUNGSTERS UNDER 10

All B-Kids Meals are Served with Fresh Fruit or Crisp Fries
Fountain Drink, Milk or Juice • Fresh Baked Cookie

Choose One:
Breaded Chicken Fingers • Turkey Breast Sandwich
Macaroni & Cheese • Grilled Cheese
Buttered Noodles

*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.

8.00 sharing charge

HUNT 59th & Lex 4/1/19