



## Specials

### Breakfasts

◆ **Nouveau Croque-Monsieur**

Grilled brioche with ham and smoked mozzarella on a bed of hash browns topped with cheddar Mornay sauce - \$15.99

◆ **Nouveau Croque-Madame**

Grilled brioche with ham and smoked mozzarella on a bed of hash browns topped with cheddar Mornay sauce and a fried egg - \$16.99

◆ **Nouveau Croque Provencal**

Grilled brioche with smoked mozzarella and fresh tomatoes on a bed of hash browns with cheddar Mornay sauce - \$14.99

### Lunch

◆ **Grilled Goat Cheese Sandwich**

Goat cheese with lemon zest, honey, fig jam and basil on grilled raisin bread with arugula salad with balsamic vinaigrette - \$14.99

◆ **Quinoa Chicken Bowl**

Grilled chicken breast, quinoa, hard boiled egg, broccolini, artichoke hearts, avocado, baby carrots & garbanzo croutons served with balsamic vinegar and olive oil - \$15.99

## Enjoy!

**Lunch**— Served from 11:00 daily

♪ **Please Note:** Our fusion style of cooking may include ingredients that are not listed, so if you have any allergies or aversions, please inform your server when ordering.

## Starters & Small Plates

◆ **New England Chowder** -  
Bowl - \$7.99 / Cup - \$5.99

◆ **Nouveau Creamy White Chili** -  
Bowl - \$7.75 / Cup - \$5.75

◆ **Butternut Squash Soup** -  
Bowl - \$7.75 / Cup - \$5.75

✿ **Salad De La Maison** - \$8.50  
Mixed greens, tomato, carrots & pepitas

✿ **Avocado Rolls** - \$12.50  
Avocado, sun-dried tomato, red onion & cilantro in a crispy tortilla with tamarind cashew dipping sauce

✿ **Cheese & Jalapeno Tamale** - \$10.99  
Salsa verde, sour cream, avocado & fresh cut salsa

✿ **Coconut Shrimp** - \$14.99  
Hand battered with pineapple apricot salsa

✿ **Bacon, Apple & Imported Brie  
Quesadilla With Pecans & Maple  
Mustard Sauce** - \$13.50

## Charbroiled Burgers\*

Choice of Sautéed Potatoes, French Fries, Soup, Green Salad, White Chili, Yam Frites or Asian Slaw

**Brunch Burger** — \$15.99  
½ Pound Ground Sirloin Topped With A Fried Egg, Bacon, Hash Browns, Cheddar Cheese & Mayo

**Barcelona Burger** — \$13.99  
Chorizo & Ground Sirloin With Caramelized Onions, Jack Cheese, Lettuce, Tomato, Mayo & Sweet Pickles

**Blackened Blue Burger** — \$14.99  
½ Pound Ground Sirloin, Cajun Spices, Melted Bleu Cheese, Lettuce, Tomato & Mayo

**BBQ Bacon Cheese Burger** — \$13.99  
½ Pound Ground Sirloin, Crispy Smoked Bacon, Cheddar Cheese, Western Style BBQ Sauce, Lettuce, Tomato & Mayo

**Frisco Burger** — \$13.99  
½ Pound Ground Sirloin, Grill Toasted Parmesan Sourdough, Cheddar Cheese, Caramelized Onions & Chipotle Aioli

**The Quintessential Burger** — \$12.99  
½ Pound Ground Sirloin, Lettuce, Tomato, Sweet Pickle, Red Onion & Mayo

### Burger Enhancements

- ▶ .85 each - Caramelized Onion, Grilled Mushrooms, Anaheim Chile, Grilled Jalapenos
- ▶ \$1.00 each - Avocado, Tillamook Cheddar, Monterey Jack,
- ▶ \$1.50 each - Bacon, Gorgonzola, Smoked Mozzarella, Feta, Goat Cheese

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## Nouveau Entrée Salads



### **Classic Brown Derby Style Cobb** — \$14.50

Chopped Turkey, Bacon, Egg, Tomato, Bleu Cheese Crumbles & Lettuce With Choice of Dressing

### **\*Sesame Encrusted Ahi Tuna** — \$16.50

Seared Sashimi Style With Avocado, Carrot, Cabbage, Cucumber, Green Onions & Cucumber Wasabi Dressing

### **Chicken Avocado** — \$14.50

Grilled Spice Rubbed Chicken Breast, Romaine Lettuce, Shredded Red Cabbage, Carrots, Corn & Black Bean Salsa With Avocado, Lime Wedges, Crispy Tortilla Strips & Chipotle Dressing On The Side

### **Beets And Butternut** — \$14.50

Fresh Roasted Beets & Butternut Squash On A Bed Of Spinach & Arugula Topped With Quinoa, Goat Cheese & Candied Pecans Drizzled With Extra Virgin Olive Oil

### **Turkey Cranberry Spinach** — \$14.50

Smoked Turkey, Dried Cranberries, Candied Pecans, Gorgonzola, Green Apples & Pomegranate Vinaigrette

### **Nouveau Niçoise Salmon** — \$15.50

Herb Crusted Salmon, Green Beans, Hard Cooked Eggs, Tomatoes & Sautéed Potatoes With Choice Of Dressing

### **Michael Damianos** — \$13.99

(Named after the world famous Arabian horse trainer from Ojai) Spinach, Lettuce, Artichoke Hearts, Cucumber, Sweet Red Onion, Garbanzo Beans, Fresh Roasted Beets, Mandarin Oranges, Feta Cheese, Fresh Basil & Balsamic Vinaigrette

### **Strawberry Avocado Spinach** — \$14.50

Strawberries, Avocado, Spinach, Basil, Arugula, Almonds, Feta And Mandarin Oranges With Balsamic Vinaigrette. Add grilled chicken breast - \$4.00 † Add grilled salmon filet - \$6.00



## Sandwiches & Wraps



Served With Choice of French Fries, White Chili, Soup, Green Salad, Yam Frites Or Asian Slaw

### **Grilled Chicken Melt** - \$14.50

Chicken Breast, Bacon, Jack Cheese, Flame Roasted Anaheim Chile & Ranch Dressing On Grilled Sourdough

### **Chicken Frisco** - \$14.50

Chicken Breast, Grilled Parmesan Sourdough, Cheddar Cheese, Caramelized Onions & Chipotle Aioli

### **Tuscan Grilled Cheese** - \$11.99

Smoked Mozzarella, Fresh Ripe Tomato, Fresh Basil & Balsamic Reduction On Garlic Ciabatta

### **Mediterranean Chicken Ciabatta** - \$13.50

Chicken Breast, Sun-Dried Tomato Basil Tapenade, Feta Cheese, Pesto, Roasted Red Bell Pepper & Pine Nuts

### **Chipotle Club Wrap** - \$12.99

Turkey, Bacon, Lettuce, Tomato, Cheddar Cheese & Chipotle Aioli In A Sun Dried Tomato Tortilla

### **Thai Sweet Chile Chicken Wrap** - \$12.99

Chicken, Fresh Spinach, Basil & Japanese Cucumbers In A Sun-dried Tomato Wrap With Sweet Chile Aioli

### **Turkey Cranberry Griller** - \$13.50

Smoked Turkey, Gorgonzola Cheese Sauce, Cranberry Compote, Sliced Granny Smith Apples On Grilled Ciabatta

### **Super Portobello Sandwich** - \$13.50

Grilled Portobello Mushroom, Eggplant, Roasted Red Pepper, Goat Cheese, Tomato, Spinach & Pesto

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## Lunch Specialties



▶ **\*Ahi Avocado Rolls** — \$15.99

Chunks of Ahi tuna, creamy Hass avocado, sesame seeds rolled in a crispy flour tortilla with ponzu sauce & cucumber wasabi sauce

▶ **Coconut Shrimp** — \$15.99

Hand battered jumbo shrimp with pineapple apricot sauce served with rice & grilled vegetables

▶ **Mahi Tacos** — \$13.99

Soft corn tortillas stuffed with chunks of Mahi (crispy or grilled) lettuce & chipotle aioli

▶ **Maple Mustard Salmon** — \$17.99

Grilled salmon with soy sauce maple & whole grain French mustard glaze over rice & vegetables

▶ **Spicy Chicken Poblano** — \$14.99

A fire roasted poblano chile with grilled chicken, caramelized onions & black bean corn salsa with ancho chile sauce on sweet potato puree

▶ **Goat Cheese Enchiladas** — \$14.99

Mild goat cheese blend in warm corn tortillas smothered with a sweet smoky chile sauce served with rice & sautéed vegetables

▶ **Chipotle Salmon Tacos** — \$14.99

Grilled spice rubbed salmon, topped with corn & black bean salsa, red cabbage, avocado, sour cream, chipotle aioli & lime served with rice

▶ **Chicken Enchiladas** — \$15.99

Chicken breast & Jack cheese in corn tortillas topped with tomatillo sauce, sour cream & cilantro

▶ **Spicy Jambalaya** — \$15.50

Shrimp, chicken, sausage, onions, bell peppers & tomatoes in a spicy Cajun sauce over rice

▶ **Portobello Napoleon** — \$13.99

Mushroom, eggplant, spinach, potato gratin, tomato, smoked mozzarella & basil pesto cream

▶ **Spinach Mushroom Quesadilla** — \$13.99

Grilled mushrooms, grilled spinach, caramelized onions and a creamy goat cheese blend. Served with a basil pesto dipping sauce

▶ **Poblano Del Mar** — \$16.99

A fresh fire roasted poblano chile stuffed with crab, shrimp, surimi & halibut topped with caramelized onion, poblano cream sauce, cilantro & jack cheese with rice & sautéed vegetables

**Join Us For Dinner At Café Nouveau**

**Wednesday, Thursday, Friday & Saturday**

**A Celebration Of Creative California Cuisine**

**& An Award Winning Wine List**

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# Thank You For Choosing Café Nouveau. Enjoy!

## House Wines By The Glass

Ask to see our award winning wine list for selections by the bottle

- ◆ Chardonnay - \$8.99 ◆ Sauvignon Blanc - \$8.99 ◆ Pinot Grigio - \$8.99
- ◆ Pinot Noir - \$8.99 ◆ Syrah/Shiraz - \$8.99 ◆ Cabernet Sauvignon - \$8.99
- ◆ Champagne (bubbly fun) - \$8.99

## Celebrate With An Adult Beverage

### Champagne Cocktails

**Mimosa** — \$8.99  
Champagne & Orange Juice

**Peach Bellini** — \$8.99  
Champagne & Peach Puree

**Mango Bellini** — \$8.99  
Champagne & Mango Puree

**Raspberry Bellini** — \$8.99  
Champagne & Raspberry Puree

**Pomegranate Mimosa** — \$8.99  
Champagne & Monin Pomegranate

**Strawberry Hibiscus Bellini** — \$8.99  
Champagne, Strawberry puree & hibiscus syrup

**Bloody  
Mary** - \$8.99  
Soju & Spicy  
Tomato Juice



### Beverages

**Coffee** — \$3.99 (regular or de-caf)  
Santa Barbara Roasting Company

**Hot Tea** — \$3.99

**Hot chocolate** — \$4.25

**Iced Coffee** — \$3.99

**Juice** — \$3.99  
Orange, Tomato, Cranberry

**Fresh Brewed Ice-Tea** — \$3.99

**Fresh Brewed Mango Ice-Tea** — \$3.99

**Fresh Brewed Mint Green Ice-Tea** — \$3.99

**Arnold Palmer** (1/2 Tea & 1/2 Lemonade) — \$3.99

**Saratoga Springs Sparkling Water** — \$3.99

**Soft Drinks** — \$3.99

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Raspberry Ice-Tea

### Craft Beers

Abita - Amber Lager - \$6.00

Abita Wrought Iron - IPA - \$6.00

Konig - Pilsner - Germany - \$6.00

Einstock White Ale - Iceland - \$6.25

Czech Rebel - Bohemian Lager - \$6.25

Hitachino - White Ale - Japan - \$8.75

Bitburger - Pilsner - Germany - \$6.00

Allagash Black - Stout - Maine - \$6.25

Flying Dog - Raging Bitch - I.P.A. - \$6.50

Seadog - Blueberry Wheat - Maine - \$6.00

Flying Dog - Gonzo Imperial Porter - \$6.75

Chimay - Premium Red - Belgium Trappist - \$8.25

Chimay - Grand Reserve Blue - Trappist - \$9.25

