

Café Anchuca

Lunch Menu

Starters

Anchuca Seafood Gumbo by the cup \$6.50 by the bowl \$8.50

A House Specialty featuring chunks of White Lump Crabmeat, Shrimp, and Andouille Sausage in a delicious Roux.

Add a House Salad & Corn Bread Muffin for \$5.50

Asparagus Bisque by the cup \$5.50 by the bowl \$7.50

Our newest House Specialty, this delicious cream based soup is made with fresh tender Asparagus and Spring Onions.

Add a House Salad & Parmesan Herb Croutons for \$5.50

Anchuca Spreads \$5.50

Choose from our selection of delicious Homemade Spreads featuring Jalapeno Pimiento Cheese & Sun-dried Tomato Olive Tapenade served with assorted Crackers.

Lunchtime Entrees

Anchuca Salad Sampler \$10.50

This salad entrée features Anchuca's Homemade Chicken Salad with your choice of 2 Café Sides served on Romaine with Parmesan Herb Croutons.

Soup & Sandwich Duos

Chicken Salad Duo \$10.50

Featuring Anchuca's Homemade Chicken Salad with Baby Swiss & Romaine served on a Mini Croissant or half a Sandwich on Multi Grain Bread served with a cup of Asparagus Bisque and Café Side.

Gourmet Burger Duo \$12.50

Featuring half of a delicious Gourmet Burger, either the Vick or Café Burger served with a Cup of Asparagus Bisque and Café Side.

Substitute a cup of Anchuca Seafood Gumbo for just \$1.00.

Quiche Lorraine \$12.50

Our delicious **Quiche Lorraine** features Honey Maple Ham, sautéed Sweet Peppers & Onions served with a Café Side & a Cup of Asparagus Bisque.

Big & Juicy Gourmet Burgers \$12.50

The Vick features a delicious 10 ounce, thick & juicy grilled Burger topped with caramelized Sweet Onions & Baby Bella Mushrooms, Cheddar & Baby Swiss, Lettuce, Tomato, and Mayo on grilled Ciabatta Bread served with your favorite Café Side.

The Café Burger features a delicious 10 ounce, thick & juicy grilled Burger topped with our Jalapeno Pimiento Cheese spread, crisp Bacon, Romaine, and vine-ripened Tomato on a Kaiser Bun served with your favorite Café Side.

Café Lunch Specials

Each week our Chef features some delicious specials just for lunch. Please ask your server about this week's selections.

Café Sides

Chips

Wavy Lays Potato Chips

Fresh Fruit Salad

Our Fruit Salad features crisp tart Apples, seedless Grapes, Pineapple, and Honey Spiced Walnuts tossed in our delicious Citrus Yogurt Dressing.

Café House Salad

Our signature House Salad features crisp Romaine topped with sweet Red & Yellow Peppers, seasonal Fruit, Honey Spiced Walnuts, our House Balsamic Vinaigrette, and Parmesan Herb Crouton. (Blue Cheese, Ranch, & Thousand Island are also available)

Sour Cream & Chives Potato Salad

Our delicious Potato Salad features skins-on Potatoes with fresh Chives, Celery, sweet Peppers and Pickle Relish in a delicious Sour Cream, Cream Cheese, & Dill Dressing.

Wild Rice & Pasta Medley

This delicious chilled side features Long Grain & Wild Rice with Orzo Pasta in a Passion Fruit & Basil Dressing with sweet Peppers & Onions, Celery, Pineapple Chunks, Golden Raisins, dried Cranberries, Almonds, Cashews, and Honey Roasted Sunflower Nuts.

Please add \$1.50 to substitute a cup of Asparagus Bisque or \$2.50 to substitute a cup of our Seafood Gumbo for a Café Side with your entrée selection.

And Last, but not Least...

Desserts

Anchuca Bonzo Cake

\$5.50

A House Specialty, this delicious layered Dessert with a flourless Chocolate Cake, Dark Chocolate Mocha Ganache, Amaretto Mascarpone & Cream Cheese, and rich Chocolate Mousse topped with Amaretto Whipped Cream, Caramel, and Chocolate.

Black Russian Cake

\$5.50

This moist & delicious Dark Chocolate Fudge Cake features a hint of Raspberry Vodka & Kahlua and our Dark Chocolate Raspberry Ganache served with Amaretto Whipped Cream, Honey Spiced Walnuts, and Chocolate Sauce.

Maple Bourbon Pecan Pie **\$5.50**

Enjoy a slice of our delicious Maple Bourbon Pecan Pie topped with Amaretto Whipped Cream, Chocolate, & Caramel. Add a scoop of Blue Bell Homemade Vanilla Ice Cream for \$1.00.

Café Cheesecake **\$6.50**

Our Classic Cheesecake, rich yet light with a hint of Amaretto on a White Chocolate Chip & Macadamia Nut Cookie Crust topped with our seedless Black Raspberry Sauce and Amaretto Whipped Cream.

Café Dessert Specials

Each week our Chef features some delicious homemade Dessert Specials. Please ask your server about this week's selections and our Dessert Sampler Platters.

Beverages

Iced Tea, Soft Drinks, & Coffee **\$1.50**

Anchuca offers Iced Tea sweetened with Splenda as well as unsweetened Iced Tea. Coke, Diet Coke, and Sprite are also available. Our fresh brewed Plantation Blend Coffee is available in regular and decaffeinated versions and may be purchased for home use in our gift shop.

Wine

Anchuca offers a nice assortment of Wines to compliment your meal. Our House Wines are available by the glass or bottle, and we also have a collection of Reserve Wines. Please ask your server for details or to see our Wine List.

Cocktails & Beer **Standard Cocktails & Domestic Beer: \$5.00**

Anchuca offers a nice assortment of Cocktails & Beer to compliment your meal. Please ask your server for details regarding Call Brands, Martinis, & Specialty Drinks available.

Please Note

Split Plate Charge **\$5.00**

We are happy to split an entrée for you at Lunch or Dinner, but please note a split plate charge will apply.

Automatic Gratuity for Groups

Please note that a 20% Gratuity will be added to the bill for Parties of Eight (8) or more.