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rövi  
continental cuisine

Spring/Summer 2009

## **::Starters::**

### **Chicken and Ginger Gyoza**

Spicy ginger jus 8

### **Scallop Kabob**

Skewered scallops, peppers, onions, grilled and topped with fresh citrus sauce 12

### **Calamari Cracklings**

Asian dipping sauce 8

### **Mozzarella High-Rise**

E.v.o.o. balsamic reduction 9

### **Crabmeat Stuffed Mushrooms Mornay**

Baked and finished in a shallot sherry cream sauce 10

### **Tequila Lime Shrimp**

Pan flashed marinated shrimp over mesclun greens with a black bean, corn and pepper salsa with baked tortilla chips 12

### **Mediterranean Tastes**

Chef's selections 14

### **Chili Lime Ribs**

Roasted then grilled, smothered in our chili-lime bbq sauce 10

### **Quesadilla**

Shredded beef tenderloin, asparagus, roasted red peppers and goat cheese 9

### **Little Neck's Lafayette**

Confit tomatoes, garlic, basil 11

### **Prince Edward Island Mussels**

Steamed in coconut milk, ginger, thai curry and lemon grass 8

### **Halves On Ice**

Half a dozen clams on ice 9

## **Soup :: Salads**

### **Soup Du Jour**

Cup / Bowl 3. / 5.

### **Traditional Caesar Salad 8**

:: Chicken 10:: Calamari 11:: Shrimp 12::

### **Beet and Spinach Salad**

Julienned beets, walnuts, goat cheese, warm balsamic vinaigrette 8

### **Blackened Salmon Salad**

Balsamic mixed greens, endive, roasted peppers, preserved lemons, pickled onions 11

### **Confetti Chop-Chop**

Fresh seasonal greens, cucumber, roasted peppers, avocado, tomatoes, crumbled bleu cheese, sherry vinaigrette 8

:: Chicken 10. :: Shrimp 12. ::

### **Grilled Steak Salad**

Tomatoes, red onions, mixed greens, crumbled bleu cheese, balsamic dressing 11

## **Sandwiches :: Wraps :: Burgers**

:: Sandwiches served with french fries or side salad ::

### **Grilled Chicken B.L.T.**

Bacon, lettuce, tomato, avocado, mayonaise on whole wheat toast 8

### **Portobello and Grilled Vegetable Wrap**

Fresh mozzarella, balsamic mayonaise, spinach wrap 7

### **Southwestern Grilled Sirloin Wrap**

With black beans and rice, tomato wrap 9

### **California Wrap**

Grilled chicken, bacon, crisp lettuce, tomato, avocado, blended with garlic mayonaise, tomato wrap 8

### **Lafayette Garden Burger**

Pan roasted, lettuce, tomato, onion, sesame bun 7

### **Crabcake Sandwich**

Cajun remoulade, portuguese roll 10

### **Crispy Fish Fillet Sandwich**

With tartar sauce, portuguese roll 9

### **Ravi Grille Burger**

8 oz. Ground angus with lettuce, tomato, onion, pickle, sesame bun 8

Choice of toppings .75 each

Bacon :: Sauteed onions :: Sauteed mushrooms :: Bleu cheese :: Mozzarella cheese  
American cheese :: Swiss cheese

### **Pulled Short Rib Sandwich**

Caramelized onions, fontina cheese, horseradish creme 10

### **Veggie Wrap**

Fresh mozzarella, avocado, tomato, shredded carrot, cucumber, fresh basil, garlic mayonaise,  
tomato wrap 7

### **Black Pepper Seared Tuna Wrap**

Mixed greens, tomato, wasabi creme, spinach wrap 12

### **Roasted Beet And Chevre Grilled Cheese Sandwich**

Shredded roasted beets with balsamic vinaigrette and creamy goat cheese 9

### **Red Pepper And Artichoke Grilled Cheese Sandwich**

Roasted red peppers, artichoke hearts, tangy dijon mustard, cheddar mixed cheese 9

## **::Entrees::**

### **Grilled Salmon**

Lemon & e.v.o.o, multigrain pilaf 12

### **Chicken Pot Pie**

Traditionally prepared with a puff pastry crust 10

### **Lafayette Chicken**

Sautéed breast baked with asparagus, parmesan, lemon, white wine, mashed potatoes 10

### **New York Sirloin Steak**

10 oz Sirloin grilled to perfection, mashed potatoes 14

### **Eggplant High Rise**

Breaded, piled high and layered with ricotta, tomato sauce, over linguini 8

### **Pecan Crusted Cod**

Pan seared fillet finished with leeks, multigrain pilaf 11

### **Prince Edward Island Mussels**

Red or white, over linguini 10

### **Calves Liver**

Crisp bacon, sautéed onions, mashed potatoes 11

### **Ravi Rack**

Succulent half rack tender pork ribs, smothered in our homemade bourbon bbq sauce, french fries 10

### **Pasta Bollini**

Marinated grilled eggplant, garlic and onions in a balsamic tomato ragout, tossed with fresh mozzarella 8

### **Farfalle**

Applewood smoked bacon, shallots, spinach, marsala cream 8

### **Lobster Mac & Cheese**

Tender lobster and pasta tossed in a creamy three cheese sauce 13

### **Braised Beef Short Ribs**

Horseradish crème, mashed potatoes 11

### **Tilapia Lavandin**

Broiled in lavender, caper, white wine sauce, multi-rice pilaf 12

### **Chicken Milanese Caprese**

Oven roasted breaded chicken cutlet with fresh mozzarella, tomato, red onion salad over mixed greens 12

:: Inquire with your server about whole wheat and gluten free options ::

## **::Beverages::**

### Boylans Specialty Sodas

Root beer :: Diet root beer :: Black cherry :: Orange soda

### Freshly Brewed Iced Tea

### Special Iced Tea

### Juice

Cranberry :: Orange :: Pineapple :: Grapefruit

## **::Fine Waters::**

### Voss Still Water

:: 800ml ::

### San Pellegrino Sparkling Water

:: 750ml ::

### San Pellegrino Sparkling Water

:: 500ml ::

## **::Children::**

### Chicken Bites

With french fries 8

### Pasta Pasta

Your choice of marinara, butter, or meatballs 8

### Grilled Cheese

With french fries 8

### Kids Burger

With french fries 8

### Macaroni & Cheese 8

::Children's selections include a beverage and a children's ice cream::

:: Catering and private parties available ::

:: 20% gratuity added for parties of 8 or more ::

## private events

We offer 2 dining rooms in a unique setting that provides warmth and elegance. Our party coordinators would be delighted to help you plan your next affair either small or large.

## catering

Our full service off premises catering team can provide you with an unforgettable home catered event. Our event coordinator will work with you to customize menus, themes and presentations. They will take care of every detail to ensure a successful, stress free entertaining experience.

We can supply highly professional chefs, a wait and bar staff, tableware, glassware, crystal, tables, chairs, linens, barbeques and tents. Our chef, along with his experienced team, will use only the highest quality ingredients to produce a menu perfectly suited to your affair, and create an experience that will impress your guests and surpass your expectations.



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