

**APPETIZERS**

CHEF'S SOUP OF THE DAY	4.95 CUP 5.95 BOWL
CAPE COD CLAM CHOWDER	5.95 CUP 6.95 BOWL
CODFISH CHOWDER	5.95 CUP 6.95 BOWL
LOBSTER BISQUE	9.95 BOWL
PARMA PROSCIUTO AND PARMESAN CHEESE WITH OLIVES AND ROASTED PEPPERS	12.95
TUNA SASHIMI WITH AN ORIENTAL SLAW, PICKLED GINGER & WASABI	14.95
BEEF CARPACCIO WITH SHAVED GRANA	10.95
FRESH LITTLE NECKS 1/2 DOZEN ON THE HALF SHELL	7.95
FRESH OYSTERS 1/2 DOZEN ON THE HALF SHELL	12.95
CHILLED SHRIMP COCKTAIL	11.95
CHILLED LOBSTER MARTINI HALF LOBSTER, SEAWEED SALAD, AVOCADO PUREE, AND FRESH MANGO	16.95
RAW SEAFOOD SAMPLER 2 SHRIMP COCKTAIL, 2 LITTLE NECKS, 2 OYSTERS	13.95
STEAMED LOBSTER TAIL	15.95
PAN SEARED CRAB CAKES WITH MANGO SALSA	12.95
BAKED STUFFED MUSHROOM CAPS WITH SCALLOP BREAD STUFFING	7.95
GRILLED PORTABELLO MUSHROOM TOPPED WITH VINE RIPENED TOMATOES, CHIPOLTE PESTO AND MOZZARELLA	8.95
SCALLOPS WRAPPED IN BACON WITH A SIRACHA DIPPING SAUCE	10.95
BAKED CLAMS CASINO	8.95
OYSTERS ROCKEFELLER	12.95
HOT ANTIPASTO MUSHROOM CAPS, CLAMS CASINO, OYSTER ROCKEFELLER AND SCALLOPS WRAPPED IN BACON	17.95
GRILLED SHRIMP WITH A FRESH FRUIT SALSA	12.95
CAJUN MUSSELS WITH BRAISED LINGUICA, MUSHROOMS, ONIONS AND PEPPERS	10.95
MUSSELS MARINARA	10.95
CALAMARI MARINARA	10.95
CHICKEN QUESADILLA WITH JACK CHEESE, GOAT CHEESE, ROASTED RED PEPPERS AND CORN, SERVED WITH CHIPOLTE SOUR CREAM	9.95
LOBSTER QUESADILLA WITH JACK CHEESE, GOAT CHEESE, ROASTED RED PEPPERS AND CORN, SERVED WITH AVOCADO CREAM SAUCE, AND CHIPOLTE SOUR CREAM	9.95
VINE RIPENED TOMATOES AND BUFFALO MOZZARELLA WITH BASIL PESTO	10.95
ANTIPASTO MISTO A SELECTION OF OUR CHEF S DAILY OFFERINGS	14.95

**ROADHOUSE ANTIPASTO TOWER**  
66.95

4 SCALLOPS WRAPPED IN BACON, 4 STUFFED MUSHROOM CAPS, 4 CLAMS CASINO, 4 OYSTERS ROCKEFELLER, 4 CHILLED SHRIMP COCKTAIL, 4 RAW OYSTERS, 4 RAW LITTLENECKS, PARMA PROSCIUTO, GRANA, ROASTED RED PEPPERS, OLIVES, VINE RIPENED TOMATOES, BUFFALO MOZZARELLA, PORTABELLO MUSHROOMS AND GOAT CHEESE

(SERVES UP TO 2-4 PEOPLE)

**ROADHOUSE**  
CHILLED SEAFOOD TOWER  
56.95

TUNA SASHIMI, LOBSTER TAIL, 4 SHRIMP COCKTAIL, 1/2 DOZEN RAW OYSTERS AND 1/2 DOZEN RAW LITTLE NECKS

(SERVES UP TO 2-4 PEOPLE)

**SALADS**

CAESAR SALAD	9.95
CAESAR SALAD WITH GRILLED CHICKEN	12.95
SPINACH SALAD PECANS, BERMUDA ONIONS, SUN-DRIED CRANBERRIES, GORGONZOLA ,TOSSED WITH AN AGED BALSAMIC REDUCTION	9.95
CRAB AND SEAWEED SALAD WITH VINE RIPENED TOMATOES AND FRESH MANGOS, IN A LIGHT VINAIGRETTE	14.95
ARUGULA SALAD TOPPED WITH GOAT CHEESE, VINE RIPENED TOMATOES AND A SWEET ITALIAN VINAIGRETTE	9.95
ROASTED BEET SALAD WITH GOAT CHEESE, WALNUTS AND AN AGED BALSAMIC REDUCTION	10.95

**PASTA ENTREES**

LINGUINI PUTTANESCA WHITE WINE, GARLIC, OLIVE OIL, PLUM TOMATOES, GAETA OLIVES, CAPERS AND ANCHOVIES	15.95
SPINACH & RICOTTA RAVIOLI WITH MUSHROOMS AND SPINACH, IN A PESTO TOMATO BROTH	15.95
LINGUINI AGLIO E OLIO GARLIC, OLIVE OIL, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, PIGNOLI NUTS	15.95
PENNE PASTA & SWEET ITALIAN SAUSAGE TOSSED IN A MARINARA SAUCE, WITH ITALIAN PLUM TOMATOES, RICOTTA CHEESE AND FRESH BASIL	15.95
CAPELLINI D'ANGELO ANGEL HAIR PASTA SAUTÉED IN A VODKA MARINARA SAUCE WITH A TOUCH OF CREAM, WITH DICED PROSCIUTO AND PLUM TOMATOES	15.95

**SEAFOOD ENTREES**

BROILED SCROD TOPPED WITH CRACKER CRUMBS, SERVED WITH A BAKED POTATO AND VEGETABLE	18.95
BAKED SCALLOPS TOPPED WITH CRACKER CRUMBS AND LOBSTER NEWBURG SAUCE, SERVED WITH BAKED POTATO AND VEGETABLE	22.95
BAKED SEAFOOD CASSEROLE SCROD, SCALLOPS AND SHRIMP, TOPPED WITH CRACKER CRUMBS AND LOBSTER NEWBURG SAUCE, SERVED WITH BAKED POTATO AND VEGETABLE	22.95
SCAMPI SERVED OVER LINGUINI	23.95
SEAFOOD FRA DIAVOLO SCALLOPS, SHRIMP, LOBSTER, SAUTÉED IN A SPICY MARINARA SAUCE, SERVED OVER LINGUINI	29.95
CIOPPINO SEVEN TYPES OF FRESH SEAFOOD SIMMERED WITH JULIENNE VEGETABLES IN A LIGHT SEAFOOD ANNIS BROTH	36.95
LOBSTER BOILED OR BAKED STUFFED	MARKET PRICE
PAN SEARED HADDOCK SERVED IN A TOMATO FENNEL BROTH, TOPPED WITH BRAISED MUSHROOMS, ONIONS, PEPPERS AND LINGUICA, SERVED OVER JASMINE RICE	23.95
CARIBBEAN STEW SHRIMP, SCALLOPS AND CRAB SIMMERED IN A COCONUT MILK BROTH, WITH JULIENNE VEGETABLES, SERVED OVER JASMINE RICE	28.95
BAKED ENCRUSTED SALMON FILLET WITH A CARAMELIZED ONION, VINE RIPENED TOMATOES, FRESH BASIL AND PARMESAN TOPPING, SERVED WITH SAUTÉED SPINACH AND GARLIC MASHED POTATOES	23.95
OVEN ROASTED SALMON FILLET WITH A SOY GINGER GLAZE, SERVED WITH JASMINE RICE AND SEAWEED SALAD	23.95
CAJUN BLACKENED SWORDFISH STEAK WITH A FRESH FRUIT SALSA AND JASMINE RICE	27.95
ASIAN STIR FRY SHRIMP, SCALLOPS AND CHICKEN SAUTÉED WITH, FRESH ASIAN VEGETABLES IN A SPICY STIR FRY SAUCE, SERVED OVER JASMINE RICE	24.95
PAN SEARED BLACK AND WHITE SESAME ENCRUSTED YELLOWFIN TUNA SERVED OVER AN ASIAN VEGETABLE SOBA NOODLE SALAD, WITH A SPICY CHILI VINGARETTE	28.95
CREOLE STEW SHRIMP, SCALLOPS, CHICKEN AND LINGUICA, WITH BRAISED MUSHROOMS, ONIONS AND PEPPERS, IN A SPICY TOMATO BROTH, TOSSED WITH RISOTTO	27.95
LOBSTER RAVIOLI WITH A LOBSTER SHERRY CREAM SAUCE	23.95

**BEEF AND LOBSTER COMBINATIONS**

FILET MIGNON (6 OZ OR 8 OZ) AND (1) OR (2) STEAMED LOBSTER TAILS

FILET MIGNON (8 OZ) AND BOILED OR BAKED STUFFED LOBSTER (1 LB OR 1-1/2 LB)

GRILLED BONE-IN (16 OZ) AND BOILED OR BAKED STUFFED LOBSTER (1 LB OR 1-1/2 LB)

ABOVE SELECTIONS SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS AND ARE MARKET PRICE

**BEEF ENTREES**

GRILLED 16OZ BONE-IN SIRLOIN SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	32.95
STEAK AU POIVRE 16 OZ BONE-IN SIRLOIN TOPPED WITH A WILD MUSHROOM, PEPPERCORN, COGNAC SAUCE, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	35.95
FILET MIGNON 8 OZ FILET OF BEEF, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	32.95
SOY GINGER BRAISED SHORT RIBS SERVED OVER JASMINE RICE WITH SIRACHA SAUCE	24.95
GRILLED 16 OZ RIB EYE CHOP TOPPED WITH A WILD MUSHROOM DEMI-GLACE, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	36.95

**POULTRY**

CHICKEN HOMARD BONELESS CHICKEN BREAST, STUFFED WITH FRESH LOBSTER MEAT AND SWISS CHEESE, LIGHTLY BREADED AND BAKED, TOPPED WITH LEMON HERB BUTTER SAUCE	27.95
CHICKEN SAUTE WITH WHITE WINE, SHALLOTS, CAPERS, ARTICHOKE HEARTS, ROASTED RED PEPPERS, GAETA OLIVES AND SPINACH, SPRINKLED WITH GOAT CHEESE	20.95
CHICKEN PARMESAN SERVED WITH PENNE PASTA	18.95
CHICKEN SALTIMBOCCA BONELESS BREAST TOPPED WITH PARMA PROSCIUTO, FRESH SAGE, SPINACH, FONTINA, WITH MARSALA WINE SAUCE	21.95
ASIAN CHICKEN STIR FRY MEDALLIONS OF CHICKEN SAUTÉED WITH FRESH ASIAN VEGETABLES IN A SPICY STIR FRY SAUCE, SERVED OVER JASMINE RICE	19.95
PAN ROASTED DUCK BREAST SERVED WITH CRANBERRY PISTACHIO SALSA, MASHED SWEET POTATOES AND RED WINE DEMI-GLACE	22.95

**PORK AND VEAL**

GRILLED DOUBLE-CUT STUFFED PORK CHOP STUFFED WITH PROSCIUTO, SPINACH, ROASTED RED PEPPERS AND MOZZARELLA, TOPPED WITH A PORT WINE DEMI-GLACE, SERVED WITH GARLIC MASHED POTATOES AND VEGETABLE	21.95
BARBEQUE BABY BACK PORK RIBS FULL RACK SERVED WITH GARLIC MASHED POTATOES AND COLE SLAW	27.95
VEAL & GORGONZOLA SAUTE TOSSED WITH GARLIC, SHALLOTS, WALNUTS, SPINACH, MUSHROOMS AND SUN-DRIED TOMATOES, IN A BURGUNDY BALSAMIC DEMI-GLACE	24.95
VEAL PARMESAN SERVED WITH PENNE PASTA	23.95
GRILLED 14OZ VEAL PORTERHOUSE TOPPED WITH A WILD MUSHROOM DEMI-GLACE, SERVED WITH GARLIC MASHED POTATOES, AND ASPARAGAS	34.95

**BISTRO SANDWICHES**

VEGETARIAN PORTABELLO MUSHROOM, ROASTED RED PEPPERS, CARAMELIZED ONIONS, GREENS, VINE RIPENED TOMATOES, BUFFALO MOZZARELLA AND BASIL PESTO	9.95
GRILLED BARBEQUE CHICKEN BERMUDA ONION, CARAMELIZED ONIONS AND CHEDDAR CHEESE	8.95
GRILLED CHICKEN ROASTED RED PEPPERS, MOZZARELLA AND GARLIC MAYONNAISE	8.95
ITALIAN BISTRO SPECIAL GENOA SALAMI, PARMA PROSCIUTTO, SHARP PROVOLONE, ROASTED RED PEPPERS, GREENS, VINE RIPENED TOMATOES AND A SAFFRON AIOLI	11.95
TUNA SASHIMI CLUB SEARED RARE TUNA, LETTUCE, VINE RIPENED TOMATOES, BACON AND GARLIC AIOLI	14.95

**18" BACKDOOR BISTRO PIZZAS**

CLASSIC TOMATO SAUCE, OLIVE OIL AND MOZZARELLA	14.95
MARGARITA TOMATOES, BASIL, OLIVE OIL AND MOZZARELLA	17.95
SWEET ITALIAN SAUSAGE TOMATO SAUCE, CARAMELIZED ONIONS, MOZZARELLA AND RICOTTA	18.95
BARBEQUE CHICKEN BBQ SAUCE, CARAMELIZED ONIONS, GORGONZOLA AND MOZZARELLA	19.95
CHICKEN FAJITA TOMATO SAUCE, JALAPENOS, GREEN PEPPERS, DICED TOMATOES, RED ONIONS, OLIVES, GUACAMOLE AND CHEDDAR JACK CHEESE	19.95
MEDITERRANEAN TOMATO SAUCE, TOMATOES, CARAMELIZED ONIONS, PORTABELLO MUSHROOMS, SPINACH, OLIVES AND FETA	18.95
SCAMPI AND BASIL PESTO SHRIMP, OLIVE OIL, GARLIC, BASIL PESTO, ROASTED RED PEPPERS AND MOZZARELLA	21.95
AL CARNE SWEET ITALIAN SAUSAGE, HOT SOPRESSATA, PANCETTA, PEPPERONI, TOMATO SAUCE AND MOZZARELLA	19.95
CAPE COD CLASSIC TOMATO SAUCE, PARMA PROSCIUTTO, GORGONZOLA, CARAMELIZED ONIONS AND SUN-DRIED CRANBERRIES	20.95
ARUGULA TOMATOES, ROASTED GARLIC VINAIGRETTE AND GOAT CHEESE	18.95
DAILY PIZZA SPECIAL ASK YOUR SERVER	PRICED DAILY

THE ROADHOUSE CAFE LOCATED AT 488 SOUTH STREET, IN THE HEART OF HYANNIS IS RECOGNIZED AS ONE OF CAPE COD'S PREMIERE RESTAURANTS. THE KEY FOR THE ROADHOUSE CAFE HAS BEEN TO CONSISTENTLY PROVIDE SUPERIOR FOOD, SERVICE AND AMBIANCE TO BOTH LOCALS AND VISITORS ALIKE, YEAR ROUND FOR OVER TWENTY SEVEN YEARS. OWNED AND OPERATED BY DAVE COLOMBO, THE 200 SEAT RESTAURANT OPENS DAILY AT 4 P.M. AND OFFERS "EARLY BIRD" SPECIALS FROM 4 TO 6 P.M.

UPON ARRIVING AT THE CHEERFUL, INVITING, YELLOW BUILDING WITH BLACK AWNINGS, ONE IS GREETED BY CONVENIENT, VALET PARKING AND THEN ONE STEPS INTO AN IMMACULATE, WARM AND CLUBBY ATMOSPHERE, TASTEFULLY DECORATED WITH WONDERFUL ANTIQUES, ORIENTAL RUGS THAT ADORN HARDWOOD FLOORS AND IS SURROUNDED BY A CLASSY, YET CASUAL FEELING. THE LOUNGE IS DOMINATED BY A CUSTOM-MADE MAHOGANY BAR AND TWO OF THE FOUR DININGROOMS HAVE WORKING FIREPLACES. THERE'S A PIANO BAR IN THEIR NEWEST ADDITION, THE BACKDOOR BISTRO, WHICH FEATURES A PIANO SOLOIST ON FRIDAY AND SATURDAY NIGHTS WHICH ALSO HOSTS THE MONDAY NIGHT JAZZ ENSEMBLE, WITH THE FINEST MUSICIANS ON THE EAST COAST. DURING THE SUMMER SEASON, ONE CAN FIND ENTERTAINMENT THERE FIVE NIGHTS A WEEK.

THE MENU FEATURES NATIVE SEAFOOD, INCLUDING CIOPPINO, CALAMARI MARINARA, BEEF, HANDCUT VEAL, CHOPS, PASTA DISHES AND ITALIAN SPECIALTIES.

FOR THOSE LOOKING FOR A LIGHTER FARE, THE BISTRO OFFERS BOTH THE REGULAR DINNER MENU, PLUS A BISTRO MENU CONSISTING OF SALADS, SANDWICHES, AND HAND TOSSED, AUTHENTIC ITALIAN THIN CRUST PIZZA.

THE CAREFULLY CHOSEN WINE LIST, ALSO OFFERS TWENTY WINES BY THE GLASS AND THERE'S AN IMPRESSIVE BEER LIST FEATURING THIRTY-SIX BEERS. TO COMPLIMENT THE PERFECT MEAL, THERE IS A DELECTABLE CHOICE OF HOMEMADE ON PREMISE DESSERTS, WHICH CHANGE TO COMPLIMENT THE SEASONS. THIS CAN BE PAIRED WITH A CAPPUCCINO OR ESPRESSO AND ONE CAN CHOOSE FROM A SEPARATE LIST OF AFTER DINNER CORDIALS FEATURING AN EXTENSIVE SELECTION OF COGNACS, SCOTCHES, ETC...

WHETHER IT BE DINNER FOR TWO OR A GROUP OF 200, THE ROADHOUSE CAFE OFFERS IMPECCABLE SERVICE, EXCEPTIONAL ATTENTION TO DETAIL, WHILE STANDING BEHIND ITS COMMITMENT TO MAKE YOUR DINING EXPERIENCE THERE, ONE OF THE BEST, IF NOT THE BEST ON CAPE COD! CALL 508-775-2386.

# Roadhouse

*The Roadhouse Cafe • Food & Drink*



VOTED "BEST FINE DINING RESTAURANT"  
CAPE COD LIFE MAGAZINE 2008

VOTED "BEST PIANO BAR"  
CAPE COD LIFE MAGAZINE 2008

VOTED "BEST NIGHT LIFE ENTERTAINMENT"  
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