

MOCHA BLEU DINNER

RCBC Supervision -- Cholorv Yisroel

served from 5:00-8:45 p.m. daily & Until 11:30PM on Saturday evenings

We Have
Gluten Free
Pizza

— LE Pizze—

Take home our
half baked
pizzas from our
to-go counter

From our traditional Cherry Wood Burning Oven

Margherita : San-marzano tomato sauce/Fresh mozzarella/Basil 12

Bruschetta Pizza : Mozzarella/Tomato/Onion/Black Olives/Parsley/Marinara 13

Portofino : Pesto/Roasted Garlic/Sun dried tomatoes/Pine nuts/Mozzarella 17

Grilled Vegetable Medley : Eggplant/Zucchini/Yellow squash/Plum tomato/
Bermuda onions/Broccoli/Roasted garlic/Marinara 13

Mediterranean : Kalamata olives/Artichoke Hearts/Fresh Tomatoes/Crumbled feta 14

Al Funghi : Wild Mushrooms/Mozzarella/Truffle Oil/Marinara 16

Preci : Pepperoni (mock)/Red onion/Fresh mozzarella/Marinara 15

White Pie : Ricotta/Mozzarella/Parmeggiano/NO SAUCE 14

Romano : Sweet pepper/tomatoes/onion/garlic/Cheddar/Marinara 14

Eggplant Parmeggiano : Breaded Eggplant/Mozzarella/Marinara 16

ASK YOUR SERVER ABOUT WHOLE WHEAT OPTION \$2 Supp **GLUTEN FREE/WHEAT FREE ADD \$8**

—Calzones—

Not served on Saturday evenings

All Served with Marinara on Side

JUMBO : All Dressed Mushroom/ Fresh Tomato/Broccoli/ marinara/ ricotta /
mozzarella cheese 14

3 Cheese : Mozzarella/ Edam/ Cheddar/Marinara Sauce 16

Mushroom : Mozzarella/ Marinara sauce 15

Florentine : Medley of cheeses/Spinach/Marinara sauce 14

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—Stromboli—

Not served on Saturday evenings

All Served with Marinara on Side

Mushroom : Portabello/ Crimini/ Shiitake/ Button/Mozzarella 14

All Vegetable Zuchini/Eggplant/Mushroom/Broccoli/Mozzarella 13

Spinach Mozzarella/Parmeggiano/Fresh Garlic 13

Eggplant Parmeggiano Stromboli Breaded Eggplant/Mozzarella 14

ASK YOUR SERVER ABOUT WHOLE WHEAT OPTION \$2 Supp **GLUTEN FREE/WHEAT FREE ADD \$8**

—Soup—

Soup du Jour 7

Traditional French Onion Soup 9

Udon Soup mushrooms, scallions, tofu, Udon noodles 9

—Appetizers—

Tuna Tartare Avocado/ Roma tomato/Crispy nest 15

Bruschetta Farm vine ripened tomato/garlic/fresh basil/oregano/olive oil/six pcs 12

White Truffle Infused Patates Frites 10

Hummus Platter served with a Jumbo Pita 10 *extra Pita* 4

Avocado Spring Roll Avocado/Sundried tomato/ Cilantro/ Red Onion 12

Chilean Seabass Spring Roll Seabass/crab mix served with asian garlic sauce 14

Portabella Mushroom Served on a skillet/Teryaki/Broiled in our Cherry Wood Burning Oven 10

—Insalate—

Traditional Caesar 12 Tuna salad on Side 4

Caprese Fresh farm tomatoes/Fresh mozzarella/Red onions/Roasted red pepper/
Basil vinaigrette 14

Tuna Nicoise Citrus Tuna Salad/Tomatoes/Garlic/Anchovies/Haricot-vert/
Hard boiled eggs/Citrus vinaigrette 14 Fresh Seared Tuna add. 12

Traditional Greek Salad Mesculin/Romaine/Diced Tomato/Cucumber/ Olives/ Onions/ Feta/
Pita Bread/ Vinaigrette 13

Roasted Asparagus Fennel/Marinated artichokes/Orange segments/Candied nuts/
Zesty Italian dressing 13

Mocha Bleu hearts of palm/mandarin orange/sugared nuts/strawberries/
red onion/Raspberry vinaigrette 12

Tri-color Avocado/endive/radicchio/baby spinach/
cherry tomato/shredded cheddar/Low fat garlic dijonaise 14

Salmon Kani Salad Romaine/Kani/ Salmon/
Masago/Cucumber/Asian Sesame Dressing 14

Cajun Tuna Salad Cajun Tataki Tuna/red pepper/red onion/avocado/romaine 16

Tuna salad on side \$4 supp Extra cheese \$2*

ASK YOUR SERVER ABOUT OUR MANY GLUTEN FREE OPTIONS

Don't Forget to Join us for Breakfast on Sunday Mornings!

BOOK YOUR NEXT EVENT IN OUR PARTY ROOM

—Pasta—

Fettuccine Alfredo/shitake mushrooms/toasted pistachios 18

Linguine/garlic/basil/extra virgin olive oil/parmeiggiano 16

Penne Alla Vodka 17

Lasagna Trio 3 Cheese Lasagna/Mozzarella/ Ricotta/ Light Cheddar/ Marinara 19

Ravioli Dolce Stuffed with Sweet Potato & Pumpkin/Garlic Cream Sauce 18

Ravioli Fromage Stuffed with Cheese/Vodka tomato Sauce 18

Gnocchi Spinach Shiitake Mushroom /Alfredo 19

Tortellini Cheese/Pomodoro Sauce 19

Eggplant Parmeggiano 19

ASK YOUR SERVER ABOUT WHOLE WHEAT PENNE OPTION \$3 Supp

GLUTEN FREE/WHEAT FREE OPTIONS: SPAGHETTI, PENNE, FETTUCCINE \$8 Supp Allow extra preparation time

—Fish—

Tilapia Dijon rosemary crust/Herb mashed potato/Sauteed Spinach 22

Grilled Salmon Brochette/2 Skewers/Mesculin/potato nest 24

Sesame crusted Tuna Jasmine Rice/Broccoli-Cauliflower melange/Teryaki Sauce 26

Potato Crusted Red Snapper Herb Mashed Potato/Sauteed Spinach 24

Baked Dynamite Sea Bass Sushi Roll California roll/Baked sea bass with dynamite sauce 19

Chillean Sea Bass Saffron/Asparagus/Potato Mash 34

—Fun Stuff—

Poutine-Disco Fries Julienne potato/Gravy/Mozzarella 9 Family 15

Fish N' Chips Battered fillet/Ribbon fries 14

Crispy Fries 6

Mocha Mac Mac n' Cheese 10

Crispy Chicken Burger (mock) Fully Loaded/Julienne Fries 12

Home Battered Onion Rings 9

JUMBO PITA seasoned with fresh Garlic/Olive Oil/Parsley/Served out of our cherry wood Brick Oven 9

Belgian Waffle Ice Cream/ Whip Cream/ Fresh Fruit 14

French Toast Fresh Fruit/ Maple Syrup 12

Mozarella Puffs Battered Mozarella/ Marinara six Pcs 12

Ribbon Fries A Mountain of crispy ribbon chips/seasoned 9

Churros A specialty 16 inch sweet stick from Spain 6

—Desserts—

Upon Availability - Please ask your server

Belgian Waffle Ice Cream, Whipcream, Fresh Fruit 14

Churros A specialty 16 inch sweet stick from Spain 6

Creme Brulee 9

All below Served with Vanilla and Chocolate Ice Cream

Lemon Meringue 7

Mocha Bleu Cake 7

Strawberry Tart 7

Fresh Fruit Tart 7

Chocolate Cake 7

Cappuccino Mousse Cake 7

Raspberry Mousse 7

Apple Tart 7

An 18% Gratuity will be added to parties of 6 or more

Pear Tart 7

Chocolate Raspberry Tart 7

Strawberry Shortcake 7

French Macaroon Assortment 7

Mocha Eclair 6

Chocolate Eclair 6

Chocolate Trio 7

Mille Feuille (Napolean) 7

Assortment of Home Cookies 5

Cheese Cake 8

—FOUNTAIN BEVERAGES—

1.75

Coke
Diet Coke

Cherry Coke

Sprite

Orange Fanta

Ginger Ale

Selzer

Tonic

Cran-Tonic

Iced Tea

Cranberry Iced Tea

Cranberry

Lemonade

Cran-Lemonade

Cran-Ginger Ale

Gold Peak Black Tea Unsweetened

Gold Peak Sweetened Black Tea

Gold Peak Sweetened Green Tea

Raspberry Iced Tea

—BOTTLED—

2.25

Diet Sprite
Dr Pepper

Dasani Water

Iced Tea (NESTEA) Lemon

Diet Iced Tea (NESTEA) Lemon

Iced Tea (NESTEA) Pomegranate

Iced Green Tea (NESTEA) Citrus

Apple Juice

Orange Juice

Root Beer

A Variety of Squeez'r Juices

A Variety of Nature's Own Teas

—GLASS BOTTLE—

2.75

COKE

DIET COKE

SPRITE

Evian Water 2.75

Pellegrino 1L 5.75

Voss Artesian Water 3.25

Saratoga Springs Water & Sparkling 2.75

Zico Coconut All Natural 3.25

—COFFEE MENU—

House Coffee 2

—Lattes—

House Latte 4

Vanilla Bleu 5

Caramel Bleu 5

Mocha Bleu 5

Hazelnutty 5

—TEA—

EXOTIC TEAS 2.50

Pomegranate Oolong, Chamomille, Green Tea with Mint,

Dragon Pear Jasmine, Darjeeling, Organic Black Tea

English Breakfast

Moroccan Tea 3

—COCKTAILS *Virgin*—

Shirley Temple The classic Mocktail 5

Ginger Ale/Grenadine

Virgin Mary Modifying a Standby 6

Tomato/Cranberry

Not So Dark & Stormy A taste of Bermuda revisited 6

Ginger/Lime/Organic Molasses

ArnPalm Golf Keep your game sharp 4

IcedTea/Lemonade

Faux Kir Variations on the French *for two* 12

Raspberry/Sparkling Cider

Mock Mojito Fizz without the fog 6

Sophisticated 5

Lime/Cranberry/Simple Syrup

MBLEU 5

Bleu Raspberry/Rum a la mode

Green Lagoon 5

Sour Apple Fiz

Red Rainbow Pizazz 5

Cranberry Twist

—Milk Shakes—

Chocolate Chunk 7

Vanilla Paradise 7

Tiramisu 7

Tropical Breeze Vanilla/Fresh Fruit 9

Egg Cream Chocolate Syrup, Milk, Selzer 5

—Smoothies—

Medley of Fresh berries 7

Frozen Margharita 7

Strawberry Banana 7

Kiwi Strawberry 7

Banana Colada 7

Pina Colada 7

—Cappuccino—

House Cappuccino 4

MochaBleuccino 5

—ESPRESSO—

Espresso 2

Macchiato 2.50

Hot CHOCOLATE Dream 4

ICED COFFEE 2

—Mocha Blends (CHILLED)—

Vanilla Ice Ice Baby 5

Carameltaway 5

Mocha Blended 5

soy milk add .40

PRIVATE PARTY MENU -- PRIX FIXE

MIN. 25 PPL-PARTY ROOM 20% EXTRA FOR A LA CARTE

BRONZE PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA or FRESH BREAD

FIRST COURSE

ORGANIC BABY GREEN SALAD CHERRY TOMATOES
AND VINAIGRETTE

SECOND COURSE

PENNE ALLA VODKA

THIRD COURSE

AN ASSORTMENT OF PIZZA FROM OUR WOOD BURNING OVEN

DESSERT

FRESH FRUIT
CHOICE OF COFFEE, & EXOTIC TEAS

SILVER PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA AND JUMBO PITA GARNISHED WITH GARLIC PARSLEY AND OLIVE OIL

FIRST COURSE

MOCHA BLEU FARM FRESH SALAD

SECOND COURSE

AN ASSORTMENT OF PIZZA FROM OUR WOOD BURNING OVEN

THIRD COURSE CHOICE

EGGPLANT PARMESAN
VEGETABLE LASAGNA WITH MORNAY SAUCE

DESSERT

TARTE
CHOICE OF COFFEE & EXOTIC TEAS

PLATINUM PACKAGE -- PRIVATE PARTY BUFFET

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

START WITH

BRUSCHETTA AND JUMBO PITA GARNISHED WITH GARLIC PARSLEY AND OLIVE OIL
BREADED SHRIMP COCKTAIL

FIRST COURSE

Roasted Asparagus Fennel/Marinated artichokes/Orange segments/Candied nuts/
Zesty Italian dressing

SECOND COURSE CHOICE

SPINACH AND RICOTTA CHEESE PIZZA
WITH WHITE TRUFFLE SAUCE OR
ASSORTMENT OF SUSHI AND SASHIMI

THIRD COURSE CHOICE

Tilapia Dijon rosemary crust/Basil risotto/Grilled Zucchini
Grilled Salmon Brochette Savoy cabbage/Potato nest
Sesame crusted Tuna Herb mashed potato/Sautéed spinach
Red Snapper Jasmine Rice/Leek fondue

DESSERT CHOICE

FRESH FRUIT TART/LEMON MERINGUE/CHOCOLATE RASPBERRY CAKE
CHOICE OF COFFEE, TEA, CAPPUCCINO OR ESPRESSO