

Wines

🍷 = EVERY THURSDAY 1/2 PRICE BOTTLES OF WINE

WHITE WINES

Pinot Grigio

Salmon Creek Pinot Grigio (California)6.50 glass
Fabiano Pinot Grigio (Italy)7.75 glass
30.00 bottle

Riesling

Clean Slate Riesling (Mosel, Germany)8.50 glass
36.00 bottle

Chardonnay

Salmon Creek Chardonnay (California)6.50 glass
Coastal Ridge Chardonnay (California)7.75 glass
30.00 bottle
Frei Brothers Chardonnay (Sonoma, California)8.50 glass
36.00 bottle
Wente Riva Ranch Chardonnay (California)40.00 bottle

Sauvignon Blanc

Root 1 Sauvignon Blanc (Chile)7.75 glass
30.00 bottle

BLUSH WINE

Beringer White Zinfandel (California)7.00 glass
28.00 bottle

SPARKLING WINES

Salmon Creek Brut (California)8.50 split
Moet White Star (France)85 bottle
Dom Perignon (France)185 bottle

RED WINES

Pinot Noir

Harlow Ridge Pinot Noir (Lodi, California)9.00 glass
39.00 bottle

Merlot

Salmon Creek Merlot (California)6.50 glass
L.F. Edwards Merlot Reserve (Chile)7.50 glass
29.00 bottle
Napa Ridge Merlot (Napa Valley, California)9.00 glass
37.00 bottle
Rombauer Merlot (Napa Valley, California)45.00 bottle

Malbec

Cavia Malbec (Argentina)7.00 glass
28.00 bottle

Shiraz

2 Up Shiraz (Australia)8.50 glass
37.00 bottle

Cabernet Sauvignon

Salmon Creek Cabernet Sauvignon (California)6.50 glass
337 Cabernet Sauvignon (Lodi, California)8.50 glass
32.00 bottle
Penfolds Rawsons Retreat (Australia)7.50 glass
28.00 bottle
Michael David Earthquake Cabernet (Lodi, California) 45.00 bottle

Red Zinfandel

Windmill Zinfandel (Lodi, California)8.50 glass
37.00 bottle

ALL WINES LISTED PROGRESSIVELY.

**UNABLE TO FINISH YOUR BOTTLE OF WINE? NO PROBLEM!
ASK YOUR SERVER FOR A WINE DOGGY BAG.**

Kids' Menu

ALL KIDS' ITEMS \$5 KIDS' DRINKS .99

Jabari's Chicken Tenders

With French fries

Sophia's Grilled Cheese

With French fries

Spaghetti

With Marinara or Alfredo Sauce

Cheese Pizza

Burger

With Cheese and French fries

Desserts

Chocolate Opera Cream Cake

From Bon Bonerie (when featured)

Chocolate Toffee Brownie

Raspberry Cheesecake

Behle Wheels

A scoop of vanilla ice cream, sandwiched between two chocolate chip cookies.

Otis' Homemade Key Lime Pie

Homemade Dessert of the Day

Catering Available



GIFT CERTIFICATES
PLEASE, NO PIPE OR CIGAR SMOKING.
PLEASE INFORM US OF FOOD ALLERGIES.
WE SINCERELY APPRECIATE YOUR BUSINESS.
CHECK US OUT AT BEHLESTREETCAFE.COM

Shawn Thomas, OWNER
Sheli Karim, GENERAL MANAGER
Otis Myers, EXECUTIVE CHEF

Dinner

Beverages

BOTTLED BEERS-DOMESTIC

Bud Light Budweiser
Budweiser Select Michelob Ultra
Miller Lite New Holland Mad Hatter IPA
Coors Light Smirnoff Ice
Bucket of Beer (5 bottles for \$12)

BOTTLED BEERS-IMPORT

Heineken Corona
Amstel Light Stella
Fuller's ESB Czech Rebel Pilsner

BEERS ON TAP

Guinness Draught New Castle
Sam Adams (seasonal) Blue Moon
Sierra Nevada Bud Light
Miller Lite Beer of the Month

NON-ALCOHOLIC

Red Bull O'Doul's Amber
Buckler Fiji Artisen Bottled Water (16.9 oz)

Martinis

Ultimate Manhattan

Woodford Reserve and a splash of sweet vermouth

Hypnotiq Martini

A delicious blend of Hypnotiq, Blue Curacao, Cruzan Rum and pineapple juice

Classic Martini

Miller's Gin, a dash of dry vermouth and olives

Cosmopolitan

Svedka Citron and Cointreau with a splash of cranberry juice

Apple Martini

Tito's Handmade Vodka, Berentzen Apple Liquor, sweet-and-sour and a splash of Sprite

Lemon Drop

Svedka Citron and fresh lemonade, chilled and served "up" with a sugared rim

The Well-Mannered Dirty Martini

Our version of the "Dirty Martini" with Tito's Handmade Vodka

Raspberry Martini

Svedka Raspberry Vodka, sweet-and-sour and a splash of Sprite

Pear Martini

Tito's Handmade Vodka, Berentzen Pear Liquor and a touch of lemon

Godiva Chocolate Martini

Svedka Vanilla Vodka, Godiva Chocolate Liqueur and a touch of real chocolate

Margarita Tini

Hacienda Bonita Reposado Tequila, Grand Marnier & a touch of lime



Thanks for 16 great years.

WE LOOK FORWARD TO MANY MORE.

Appetizers

- Portabella Mushroom**
 Giant Italian mushroom, grilled & seasoned with garlic and our special seasonings. **Bellissimo!!** (please allow 20 min) 9
- Shrimp Cocktail**
 Chilled shrimp with our housemade cocktail sauce 10
- Crab Cakes**
 Behle Street's own recipe served with a hint of spiced remoulade sauce 11

- Calamari**
 Lightly breaded, served with our signature marinara sauce 9

- Veggie Quesadilla**
 Feta cheese, spinach, tomatoes, cauliflower, broccoli, peapods, carrots, onions, bell peppers with basil, oregano and garlic . . . 10
- Quesadilla**
 Cheddar and Monterrey Jack cheeses, bacon 8
 With chicken. 9
 With shrimp 10

- Chicken Tenders**
 Your choice of honey mustard, bbq, or Buffalo-style sauce 8

- Fitz's Naked Wings**
 Your choice of honey mustard, bbq, or Buffalo-style sauce 8

- Hume's Nachos**
 Tortilla chips topped with chili, cheddar cheese, lettuce, diced tomatoes, sour cream, and jalapeños 8

- Fried Pickles**
 Served with spiced remoulade sauce 8

Extra Sauces add .50

Salads

ALL SALADS SERVED WITH OUR FRENCH LOAF

- Greek Salad**
 Romaine lettuce, Feta cheese, kalamata olives, tomatoes, scallions, and our famous Behle Street's Greek dressing 8.75
 With Grilled or Blackened chicken or Albacore tuna salad . . . 9.75
 With Broiled or Blackened shrimp & scallops 12.75
 With Grilled or Blackened salmon. 14.75

- Caesar Salad**
 Romaine lettuce, croutons, & Behle Street's famous Caesar dressing 8.75
 With Grilled or Blackened chicken or Albacore tuna salad . . . 9.75
 With Broiled or Blackened shrimp & scallops 12.75
 With Grilled or Blackened salmon. 14.75

- Spinach Salad**
 Baby spinach leaves, red onion, mushrooms, and egg with our house-made bacon dressing 8.75
 With Grilled or Blackened chicken or Albacore tuna salad . . . 9.75
 With Broiled or Blackened shrimp & scallops 12.75
 With Grilled or Blackened salmon. 14.75

Pasta

SERVED WITH A BEHLE STREET DINNER SALAD. ADD A CAESAR, GREEK, SPINACH, OR WEDGE SALAD FOR \$2

- Capellini Behle Street**
 Tossed with olive oil, basil, plum tomatoes, garlic, and oregano. 14
 With Grilled or Blackened chicken 16.75
 With Broiled or Blackened shrimp & scallops 19

- Capellini Vegetarian**
 Broccoli, carrots, snow peas, sprouts, cauliflower, peppers, onion, mushrooms, garlic and basil, with our classic olive oil sauce 15
 With Grilled or Blackened chicken 16.75
 With Broiled or Blackened shrimp & scallops 19

- Capellini Marinara**
 Topped with our signature Italian tomato sauce and fresh basil. 14
 With Grilled or Blackened chicken 16.75
 With Broiled or Blackened shrimp & scallops 19

- Capellini Meatloaf**
 Topped with our house-made meatloaf and our signature Italian tomato sauce 16

- Hunter's Fettuccine Alfredo**
 Tossed in our signature alfredo sauce, parmesan, garlic, butter, and topped with plum tomatoes 14
 With Grilled or Blackened chicken 16.75
 With Broiled or Blackened shrimp & scallops 19

- Shrimp Penne**
 Penne pasta tossed in a rich lobster sauce, accompanied with shrimp, tomatoes, asparagus, and mushrooms 18.50

- Cajun Bayou Linguine**
 Tossed with our signature spicy marinara with trio peppers, onions, sausage, shrimp, and chicken 19

Entrees

- Shell's Cobb Salad**
 Greens topped with grilled chicken, bacon, olives, egg, cheddar cheese, tomatoes, scallions
 Served with your choice of dressing 9.75

- Cafe Wedge Salad**
 Wedge of iceberg lettuce with crumbled bleu cheese dressing, bacon, plum tomatoes, and onion rings 6.75

- Great American Salad**
 Romaine lettuce topped with tomatoes, red onion, cheddar cheese, diced cucumber, and BBQ chicken tenders 9.75

- Signature Dressings**
 House-made Ranch, Bleu Cheese, Fat-free French, Balsamic Vinegar & Virgin Olive Oil, or Cabernet Vinégarette

BUY A PINT OF OUR FAMOUS HOUSE-MADE DRESSING FOR \$5

CHEF'S SPECIALTIES

Specialties

SERVED WITH A BEHLE STREET DINNER SALAD. ADD A CAESAR, GREEK, SPINACH, OR WEDGE SALAD FOR \$2

- Steak Shawn**
 Black & Blue filet with gorgonzola cheese with 3 grilled tiger prawn shrimp, drizzled with balsamic reduction with grilled asparagus . . 36

- Steak O**
 Petite filet medallion with a crab cake topped with béarnaise sauce and grilled asparagus 24

- Salmon**
 Fresh Atlantic salmon, topped with coho sauce, served with lime cilantro rice and topped with pineapple chutney . . 19.75

- Fajitas**
 Your choice of marinated beef, chicken or shrimp on a bed of grilled onions and bell peppers with fresh pineapple.
 Chicken 14 Beef 15
 Shrimp 16 Trio 17

- Meatloaf**
 Our famous house-made meatloaf (prepared by Chef Calvin for 12 years), served with mashed potatoes and green beans and gravy topped with onion straws 15

- Sheppard's Pie**
 Seasoned ground beef and mashed potatoes, topped with melted cheddar cheese, gravy, and onion straws 15

SERVED WITH A BEHLE STREET DINNER SALAD & ONE SIDE ITEM. ADD A CAESAR, GREEK, SPINACH, OR WEDGE SALAD FOR \$2

- Mitchell's Filet Mignon**
 Grilled center-cut beef tenderloin steak topped with onion straws. . 28

- New York Strip**
 Aged beef strip loin steak topped with onion straws 25

- Sirloin Steak**
 Grilled sirloin topped off with sautéed onion and mushrooms . . . 16

<p>TOPPING ON STEAKS: Sautéed mushrooms & onions, béarnaise sauce, gorgonzola cheese, crumbled bleu cheese. Add \$2</p>

- Rack of Ribs**
 Accompanied by our signature Behle Street BBQ sauce
 Half Rack 17 Full Rack 20

- Breast of Chicken**
 Prepared to your liking, lemon-peppered, blackened, or grilled. . 14

- Chops**
 Two grilled center-cut marinated pork chops, topped with onion straws 18

- Crab Cakes**
 Two of Behle Street's own recipe, with spiced remoulade sauce . . 17

- Lightly-Battered Shrimp**
 Lightly-battered gulf shrimp with house-made cocktail sauce 15

- Tilapia**
 Prepared to your liking: grilled or blackened 15

<p>SIDE ITEMS: Green Beans Asparagus Broccoli Vegetable Medley Garlic Spinach Baked Potato Mashed Potatoes Sweet Potato Fries French Fries</p>
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Sandwiches & Wraps

ALL SANDWICHES SERVED WITH CHIPS, SHOESTRING FRIES, SWEET POTATO FRIES, OR CUP OF SOUP

- Bacon, Spinach & Tomato (B.S.T.)**
 Thick-cut bacon, baby spinach leaves, vine-ripened tomatoes, and lemon garlic mayonnaise on toasted sourdough bread 9

- Chicken Fajita Wrap**
 Marinated chicken, grilled onions, and bell peppers rolled in a flour tortilla shell with lettuce and shredded cheddar cheese 9.75

- Courtney's Portabella Wrap**
 Italian mushrooms grilled and seasoned, rolled in a tortilla shell with spinach leaves, diced tomatoes, and melted mozzarella cheese 9.75

- Turkey Burger**
 Served on toasted wheat with lettuce, tomato, onion and honey mustard on the side 9

- Tuna Salad**
 Albacore tuna salad, lettuce and tomato, served on toasted wheat . . 9

- Grilled Breast of Chicken**
 Marinated breast of chicken, Monterrey Jack cheese, thick-cut bacon on a Kaiser roll 9.75

- Behle Street Burger**
 Black Angus sirloin served on a Kaiser roll with lettuce, tomato and pickle 9.75

- Club Sandwich**
 Our traditional club, served on toasted whole wheat with turkey, lettuce, tomato, bacon, and mayo. 9

- Battered Fish Sandwich**
 Norwegian white cod, house-made tartar sauce, lettuce, and tomato served on marbled rye bread 9.75

- Grilled Tilapia Sandwich**
 Tilapia lightly blackened or grilled, served on wheat. 10

- Soup, Salad, or Club**
 Mix and match any two of the three.
 Bowl of our house-made soup, dinner salad, or half of our traditional club sandwich 8
 With one of Behle Street's signature Greek, Spinach, or Caesar salads 9

"Skinny Pizza"

- Veggie**
 Pea pods, cauliflower, carrots, broccoli, red & yellow peppers, mushrooms, onions, tomatoes and spinach; on an olive oil-garlic base, with shredded jack cheese 11

- Greek**
 Olive oil & fresh garlic base, roma tomatoes, red onion, and spinach, topped with mozzarella, feta, & parmesan cheeses . . . 11

- Bar B Que Chicken**
 Behle Streets's own Bar B Que sauce base, topped with shredded mozzarella, fresh pineapple, roasted red peppers, onions and fresh cilantro 11

- Roma Tomato**
 Olive oil & fresh garlic base, topped with sliced roma tomatoes, fresh basil, oregano and sliced buffalo mozzarella cheese. 11