

Flying Rhino Café Menu

Rhino Size Salads

Add Grilled Chicken Skewer or Portabella Mushroom \$3.50 each

HOUSE Bed of crisp mixed greens, cucumber slices, carrots, grape tomatoes, Bermuda onion and croutons with a light Zinfandel dressing for ten\$ 20 for twenty..... \$40

FLYING HAWAIIAN Fresh spinach, field greens and red cabbage tossed in our Orange Sesame dressing, topped with our Pineapple Mango Salsa, chow mien noodles and delectable Coconut Shrimp for ten\$ 60 for twenty..... \$120

HARVEST Fresh lettuces with spicy grilled Andouille sausage, Goat cheese, Granny Smith apple, dried cranberries, candied walnuts and a sweet & tangy Vidalia onion dressing for ten\$ 40 for twenty..... \$80

CAESAR Crisp Romaine lettuce and house croutons tossed with our own Caesar dressing and garnished with Romano cheese for ten \$ 25 for twenty..... \$50

FRUIT of the "SEASAR" Our delicious Caesar Salad topped with succulent pan-seared Cajun shrimp, scallops and fried onion strings for ten \$ 60 for twenty.....\$120

FATTOUSH Mixed greens with tomatoes, cucumbers, red onions and pita chips with a Lemon-mint vinaigrette with a garnish of Feta cheese for ten \$ 30 for twenty\$60

Rhino Sides

Broccoli Slaw Broccoli, red onion, carrots and raisins in slaw dressing for ten..... \$25 for twenty \$ 45

Brazilian Black Beans Our delicious garlic and pork flavored beans for ten..... \$15 for twenty \$ 25

French Fries Crispy fried and salted for ten..... \$15 for twenty \$ 25

Wild Bites

Choose the right size bite for yourself or your party to share

SASHIMI TUNA Spicy herb encrusted tuna, seared and served rare with our Oriental dipping sauce, a garnish of sesame seeds, pickled ginger and wasabi.

Bite.....\$9.95 Double Bite.....\$17.95 Platter.....\$35.95

COCONUT SHRIMP Handmade and accompanied with our black cherry mustard.

Bite.....\$9.95 Double Bite.....\$17.95 Platter.....\$35.95

CRAB RANGOONS Fresh Maine crabmeat with cream cheese, bok choy and a hint of sesame in golden fried wontons, with Rhino style duck sauce.

Bite.....\$7.95 Double Bite.....\$14.95 Platter.....\$28.95

SHRIMP AND SWEET POTATO CAKES Special house recipe with a Latin flare, served with a Maple Lime Aioli.

Bite.....\$7.95 Double Bite.....\$14.95 Platter.....\$28.95

THAI CHICKEN LETTUCE WRAPS Delicious skillet fried chicken, Bibb lettuce, carrots and cabbage, a spicy peanut sauce and our sesame infused soy for dipping.

Bite.....\$7.95 Double Bite.....\$13.95 Platter.....\$28.95

QUESADILLA A crispy pan fried tortilla loaded with awesome tasting chili and cheddar cheese, cooled with a side of sour cream, lettuce and tomatoes

Bite.....\$7.95 Double Bite.....\$13.95 Platter.....\$26.95

HOT WINGS Delectably different. Spicy honey glazed chicken wings with Bleu cheese and celery.

Bite.....\$8.95 Double Bite.....\$16.95 Platter.....\$32.95

BEEF SATAY Tender grilled Flank steak skewers with peanut sauce.

Bite.....\$9.95 Double Bite.....\$18.95 Platter.....\$36.95

CHICKEN FINGERS With a sweet black cherry mustard. *Available Buffalo style with Bleu cheese.

Bite.....\$8.95 Double Bite.....\$16.95 Platter.....\$30.95

POT STICKERS Golden fried dumplings filled with seasoned pork with an Oriental dipping sauce.

Bite.....\$6.95 Double Bite.....\$12.95 Platter.....\$24.95

GOAT CHEESE TERRINE A layered spread of goat cheese, pesto and sundried tomato purée, served with toasted Ciabatta bread.

Bite.....\$7.95 Double Bite.....\$14.95 Platter.....\$28.95

SPINACH & ARTICHOKE DIP Spinach, artichokes and cheeses served warm with pita chips

Bite.....\$5.95 Double Bite.....\$10.95 Platter.....\$20.95

SPANAKOPITA a Classic Greek blend of spinach and cheeses wrapped in phyllo.

Bite.....\$6.95 Double Bite.....\$12.95 Platter.....\$24.95

Platter for 10 People = \$85.00

Sandwich Platter Choices

Create your own medley

* CHOOSE THREE OF OUR DELICIOUS SANDWICHES *

Buffalo Chicken Caesar Wrap

Hot sauce dipped chicken tenders wrapped in a flour tortilla with romaine lettuce, shredded carrots and our homemade Caesar dressing.

Peanut Chicken Wrap

Delicious grilled chicken, a medley of fresh crisp snow peas, carrots, zucchini, celery and red peppers wrapped in warm pita bread with a Thai peanut sauce and chow mein noodles
****Omit the Chicken for another great vegetarian option.**

Tropical Turkey Rollup

Oven roasted turkey salad with apple, cranberries, mango, pineapple and red onion, Wrapped in a flour tortilla with lettuce.

Savanna Veggie

Grilled portabello mushroom, buffalo mozzarella, tomato, spinach and a dab of pesto on Ciabatta bread.

IVORY TUSK

A Rhino favorite! Skillet fried chicken cheesesteak, with caramelized onions and melted American cheese stuffed into freshly baked Italian bread.

Cuban Panini

The traditional midnight snack of Cuba. Marinated pork, baked ham, Swiss cheese, pickles and mustard w/ our mojo sauce on grilled peasant loaf.

White Rhino

Fresh roasted turkey breast, bacon, cheddar, tomatoes, spinach and a dab of cranberry mustard on grilled multi-grain

Cali Tuna

All white Albacore tuna salad with a hint of lemon and cilantro on grilled sourdough bread with Swiss and avocado.

Entrée Selections

Half Hotel Pan – serves 10 and Full Hotel Pan – serves 20

Penne a la Vodka - Penne pasta in a tomato cream sauce with spinach, onions, romano cheese, vodka, and a touch of crushed red pepper

Per person \$ = 14.95

1/2 Hotel pan = 90.00

Full Hotel pan =180.00

Penne a la Vodka w/ Chicken – Chicken and pasta in a tomato cream sauce with spinach, onions, romano cheese, vodka, and a touch of crushed red pepper

per person \$ = 18.50

1/2 Hotel pan = 115.00

Full Hotel pan = 230.00

Chicken Souvlaki- Grilled marinated chicken skewers accented with zucchini, onions, and peppers served over rice with our delicious Rhino cucumber garlic sauce. . per person 16.95..1/2 Hotel pan = 90.00.....Full Hotel pan = 180.00

Per person \$ = 16.95

1/2 Hotel pan = 100.00

Full Hotel pan = 200.00

Chicken Piccata- Tender Chicken sauteed with, roma tomatoes and capers in a light lemony butter and white wine sauce . Served with penne pasta or Jasmine rice

Per person \$ = 16.95

1/2 Hotel pan = 100.00

Full Hotel pan = 200.00

Chicken and Broccoli Alfredo - Chicken medallions and broccoli florets in a delicious Parmesan crème sauce over penne pasta

Per person \$ = 17.95

1/2 Hotel pan = 110.00

Full Hotel pan = 220.00

Bombay Saute- Crisp snow peas, sweet red peppers, pineapple, mango and peanuts in a spicy Garam-Masala sauce over Jasmine rice

Per person \$ = 14.95

1/2 Hotel pan = 90.00

Full Hotel pan =180.00

Bombay Saute w/ Shrimp – Succulent shrimp and crisp snow peas, sweet red peppers, pineapple, mango and peanuts in a spicy Garam-Masala sauce over Jasmine rice

Per person \$ = 20.95

1/2 Hotel pan = 120.00

Full Hotel pan = 240.00

Asian Stir Fry- Broccoli, zucchini, red peppers, snow peas, carrots, celery and mushrooms, quickly sautéed and seasoned with a Szechwan kick, served over rice

Per person \$ = 14.95

1/2 Hotel pan = 90.00

Full Hotel pan =180.00

Asian Stir Fry w/ Shrimp- Sauteed Shrimp w/ broccoli, zucchini, red peppers, snow peas, carrots, celery and mushrooms, quickly sautéed and seasoned with a Szechwan kick, served over rice

Per person \$ = 20.95

1/2 Hotel pan = 120.00

Full Hotel pan = 240.00

Veggie Primavera- a medley of garden vegetables in a light lemon herb butter sauce over linguini

Per person \$ = 13.95

1/2 Hotel pan = 85.00

Full Hotel pan = 170.00

Veggie Primavera w/ Chicken- Sauteed chicken medallions and a medley of garden vegetables in a light lemon herb butter sauce over linguini

Per person \$ = 17.50

1/2 Hotel pan = 105.00

Full Hotel pan = 210.00

Rum Crème Ravioli- Homemade pumpkin raviolis, asparagus, cranberries and walnuts in a cinnamon rum creme

Per person \$ = 16.95

1/2 Hotel pan = 100.00

Full Hotel pan = 200.00

Rum Crème Ravioli w/ Chicken- Homemade pumpkin raviolis, asparagus, cranberries and walnuts in a cinnamon rum crème with sautéed chicken medallions

Per person \$ = 20.50

1/2 Hotel pan = 125.00

Full Hotel pan = 250.00

Dessert Offerings

White Chocolate Croissant Pudding

A sweet rich bread pudding baked with buttery croissants, white chocolate morsels and a drizzle of caramel.

Apple Crisp

Fresh baked with Granny Smith apples and a cinnamon crumb topping. Served a la mode.

Peanut Butter Blast Pie

Smooth peanut butter mousse in a chocolate cookie crust topped with chocolate ganache.

Carrot Cake

Homemade with coconut and fresh carrots, layered with a delicious cream cheese frosting and garnished with walnuts.

CHOCOLATE DECADENCE

Chocolate lovers dream! a petite but rich chocolate cake with an ooey goey middle and a chocolate ganache frosting.

Cheesecake

Depending on the day, cheesecake may be plain or quite unique.