

Flying Rhino Cafe

278 Shrewsbury Street
Worcester Ma 01604
508-757-1450

ENTRÉE SAFARI *Distinctly prepared meat offerings*

Prime Rib of Beef ~ 12oz. cut **19.95** 16oz. cut **23.95** 24oz. Caveman cut **34.95**

Exquisitely seasoned and slow roasted with potato, vegetable and au jus.

Jack's Sirloin ~ **24.95**

14oz. grilled strip steak with Jack Daniels demi glace, fried onion strings, potato and vegetable. May be ordered naked

Filet au Poivre ~ **24.95**

9 oz. filet mignon with a spicy black pepper crust, brandy creme demi-glace, potato and vegetable. May be ordered naked

Roasted Garlic Veal ~ **20.95**

Medallions of veal, prosciutto ham, tomatoes, basil, spinach and roasted garlic sautéed in a white wine butter sauce over linguini

Chicken Souvlaki ~ **16.95**

Grilled marinated chicken and vegetable skewers over rice with Tzaziki sauce

Blood Orange Duck ~ **21.95**

Pan-seared duck breasts, in a sweet blood orange glaze over rice with vegetable

ENTRÉE COASTAL *Fresh and tempting seafood choices*

Grilled Mahi Mahi ~ **18.95**

Apricot Chipotle glazed Mahi over Jasmine rice with braised bok choy and Pineapple Mango Salsa

Bayou Scallops ~ **22.95**

Cajun seared sea scallops and grilled asparagus over teriyaki infused rice with a drizzle of our spicy Bayou Dijonaise

Everything Tuna ~ **19.95**

Pan-seared herb and seed crusted yellowfin tuna, over wilted spinach and Jasmine rice with a dollop of wasabi creme

Coconut Lime Salmon ~ **18.95**

Corn flake crusted seared salmon filet with a sweet and tangy coconut lime glaze, over Jasmine rice and bok choy

Lobster Ravioli ~ **25.95**

Squid ink lobster raviolis, shrimp, scallops and succulent lobster meat, tossed in a Lobster Sherry Crème

Surf & Turf ~ **25.95**

Delectable lobster meat atop a 10oz. cut of grilled prime rib with Lobster Sherry Crème, potato and vegetable

ENTRÉE RAINFOREST *Creative vegetarian dishes*

Bombay Saute ~ **14.95**

Crisp snow peas, red peppers, pineapple, mango and peanuts in a spicy Garam-Masala curry over Jasmine rice

Penne à la Vodka ~ **14.95**

Penne pasta in a tomato cream sauce with vodka, spinach, Romano cheese and a touch of crushed red pepper

Rainforest Ravioli ~ **19.95**

Homemade black pepper pasta with asparagus and marscapone cheese filling, in a pesto crème with shitake mushrooms, asparagus and sundried tomatoes

Asian Stir Fry ~ **14.95**

Broccoli, zucchini, peppers, snow peas, mushrooms and carrots quickly sautéed with a Szechuan kick over rice

Rum Creme Ravs ~ **16.95**

Pumpkin raviolis, asparagus, cranberries and walnuts in a cinnamon rum crème. Garnished with crumbled Gorgonzola cheese

Veggie Primavera ~ **13.95**

A medley of garden vegetables in light lemon herb butter sauce over linguini

ENTRÉE ADDITIONS *Add a favorite to your sautéed entrée*

Add Portabello or Chicken 3.50 **Add Scallops or Shrimp 5.95**

All entrées include a tomato, cucumber, feta demi salad and freshly baked bread