

## SANDWICHES and BURGERS

*Order with Fries, Sweet Potato Salad or Broccoli Slaw*

IVORY TUSK ~ Chicken cheesesteak with caramelized onions, American cheese and mayo on toasted Italian 10

SHORT RIB GRILLED CHEESE ~ Swiss and fresh mozzarella cheese with tomato and short rib meat on grilled rye 13

TURKEY PANINI ~ Smoked turkey, roasted red peppers, spinach, provolone cheese and pesto mayo pressed in whole wheat flat bread 11

TUNA MELT ~ Our tuna salad on grilled light rye with Swiss cheese, avocado, tomato and bacon 11

CAPRESE PANINI ~ Buffalo mozzarella cheese with tomato, fresh basil pesto and balsamic glaze on ciabatta bread 10

“FUN GUY“ CHICKEN ~ Spice rubbed grilled chicken with caramelized mushrooms, onions, provolone cheese and arugula on charred ciabatta bread with truffle aioli 12

SOW GOOD ~ Latin spiced roast pork with sautéed onions, Swiss cheese, fried plantains and special sauce on a bulkie 10

CHICKEN & WAFFLE ~ Crispy chicken and cheddar on a homemade buttermilk waffle with maple Sriracha dip 10

FISH TACOS ~ Golden fried haddock in corn tortillas with kale slaw, corn & black bean salsa and Sriracha Ranch 9

RHINO BURGER ~ 1/2 pound char-grilled beef burger with choice of American, Provolone, Swiss or Cheddar cheese on a bulkie with lettuce & tomato 11

COWBOY ~ 1/2 lb. grilled beef burger, bacon, cheddar and sweet & tangy BBQ sauce with fried onion strings on a bulkie 13

TRAILBLAZER ~ 1/2 lb. beef burger topped with chili, cheddar cheese, tortilla crisps and Sriracha ranch 13

SOUTHWESTERN VEGGIE ~ Best veggie burger with roasted red peppers, avocado, lettuce, tomato and chipotle mayo on a whole wheat bun 11 Sub a beef burger add 3

SALMON BURGER ~ Perfectly seasoned, grilled and served on a wheat bun with tomato, kale slaw and a dab of mayo 12

BLEU BISON ~ Juicy bison burger, bleu cheese, caramelized onions, smoked tomatoes, arugula and mayo on brioche 14

*Gift Certificates always available*

## CATERING PLATTERS

### APPETIZERS

Choose “Super Bites” from our great list of appetizers

### SANDWICHES

Create your own sandwich platter from our list of sandwiches and burgers. Served with fresh, crisp broccoli slaw

### SALADS

MEDIUM \$25  
(serves 8-12)

LARGE \$45  
(serves 14-18)

XLARGE \$70  
(serves 20-24)

GARDEN ~ Baby lettuces, cucumbers, cherry tomatoes, red onion and goat cheese with a lite Zinfandel Vinaigrette

CAESAR ~ Crisp romaine lettuce with parmesan cheese, croutons and our homemade creamy Caesar Dressing

MEDITERRANEAN ~ Lettuce, tomatoes, cucumbers, red onion, marinated olives, banana peppers, feta cheese with a Red Wine Vinaigrette

### ENTREES ~ HOTEL PANS

HALF PAN serves 10 approx. FULL PAN serves 20 approx.

CHICKEN & RISOTTO ~ 1/2 PAN \$85 FULL PAN \$160  
Grilled chicken, creamy spinach risotto with glazed carrots

PENNE A LA VODKA ~ 1/2 PAN \$65 FULL PAN \$120  
Pasta, spinach, Parmesan, crushed pepper in a tomato cream

PENNE VODKA w/ CHICKEN ~ 1/2 PAN \$85 FULL PAN \$160

ZEN FRIED RICE ~ 1/2 PAN \$60 FULL PAN \$110  
Brown rice, cauliflower, carrots, kale, peas, almonds, raisins with a hint of coconut curry

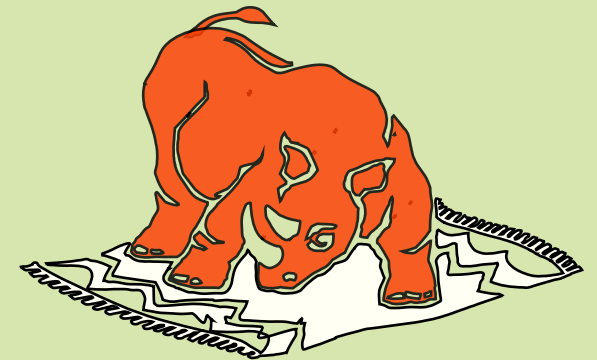
ZEN FRIED RICE w/ CHICKEN ~ 1/2 PAN \$80 FULL PAN \$150

ZEN FRIED RICE w/ SALMON ~ 1/2 PAN \$120 FULL PAN \$230

**OPEN EVERYDAY ~ lunch ~ dinner ~ latenite**

# Flying Rhino Cafe

## 2016 FALL / WINTER MENU



*This menu is inspired by the fresh and delicious ingredients of the season. We proudly use local foods and purveyors whenever possible. Please Enjoy!*

**FLYING RHINO CAFE**  
**& watering hole**  
worchester, massachusetts  
Est. 2000

**508 .757.1450 or online @ flyingrhinocafe.com**

## APPETIZERS

Order in Bite, Doublebite or Superbite sizes

TUNA CRUDO ~ Olive oil and sesame tahini dressed sushi grade tuna with a red pepper and walnut chutney, sesame almond brittle and housemade barley crisps 12 / 23 / 44

SPICY HUMMUS ~ Our hummus topped with marinated feta cheese, cherry peppers and EVOO w/ grilled pita 8 / 15 / 28

CHICKEN FINGERS ~ With black cherry mustard 10 / 19 / 36

FRIED PICKLES ~ Tangy dill pickles with a crispy cornmeal coating with homemade 1000 island dressing 6 / 11 / 20

RHINO HOT WINGS ~ Delectable spicy honey glazed chicken wings served with celery and Ranch 12 / 24 / 46

MUSHROOM FLATBREAD ~ Sautéed mushrooms, onions, bleu cheese, arugula, balsamic and truffle aioli 9 / 17 / 32

TERIYAKI BEEF SKEWERS ~ Tender grilled beef skewers served with our peanut sauce 10 / 20 / 40

BUFFALO CHICKEN WONTONS ~ Chicken, cheese and hot sauce in crispy wrappers with a buttermilk dip 8 / 15 / 28

FIREBALLS ~ Sautéed brussel sprouts tossed in hot sauce with bacon and bleu topped with fried onion strings 10 / 18 / 34

CHICKEN LETTUCE WRAPS ~ Skillet fried chicken, lettuce, carrots, cabbage, peanut sauce and sesame soy 11 / 19 / 36

CRAB RANGOONS ~ Handmade with Maine crabmeat, cream cheese and bok choy in fried wontons 7 / 13 / 24

BOARD MEETING ~ Goat cheese, roasted red pepper & walnut pesto, Andouille sausage, olives and grilled ciabatta bread 9 / 16 / 32

Bite - serves 1 to 3 people

Doublebite - serves 4 to 6 people

Superbites - serves 8 to 12 people

Please let us know about are any food allergies

## ENTREES

Served with a kale & goat cheese demi salad

STEAK TIPS AMERICANA ~ Grilled steak tips over bleu cheese mashed potatoes with grilled asparagus and sherry mushroom & onion gravy 24

ROASTED CHICKEN & RISOTTO ~ Herb & Parmesan encrusted Statler chicken breast over spinach risotto with baby carrots 22

NUMBER 3 ~ Grilled Korean barbeque beef short ribs over stir fried udon noodles in a sweet & savory sesame soy beef broth with crisp cabbage, carrots and a fried egg 24

BE HOPPY HADDOCK ~ Beer battered Atlantic haddock with sweet potato fries, kale slaw and our spicy chipotle tartar 19

WHITE PASTA VODKA ~ Pasta in a Parmesan vodka cream sauce with sautéed spinach, tomatoes, onions and hot pepper flakes 18

AUTUMN BRAISED SHORT RIB ~ Served with homemade butternut perogies, arugula salad and horseradish cream 28

SWEET HEAT SCALLOPS ~ Seared scallops over sweet potato chipotle risotto with a candied bacon and arugula salad 26

GNARLEY BARLEY ~ Creole Andouille sausage and whole grain barley jambalaya topped with jumbo Cajun grilled shrimp 24

DUCK MARSALA ~ Seared duck breast over barley risotto with mushrooms, peas and a butternut squash puree 29

PEOPLE'S CHOICE STICKY PORK ~ Sweet and tangy hoisin glazed pork shoulder with zucchini "pappardelle" and smoky sweet potato puree 22

STEAK FRITES ~ 8oz. bistro filet with a beef gravy, Parmesan truffle fries and a buttermilk ranch dressed arugula salad 26

SALMON RUSTICA ~ Rye bread crusted seared salmon filet over roasted Yukon gold potatoes, brussels sprouts, bacon and a Dijon caraway beurre blanc 23

MUSHROOMTOPIA ~ Pan seared porcini mushroom ravioli in a pesto butter with tomatoes, asparagus, peas & mushrooms 20  
Add a topping.....Chicken 4 Steak Tips 10 Sausage 4 Shrimp 10

ZEN RICE BOWL ~ Stir fried brown rice with cauliflower, kale, carrots, peas, almonds, raisins and a hint of coconut curry 15  
Add a topping.....Chicken 4 Steak Tips 10 Salmon 12 Shrimp 10

## SOUPS

AWARD WINNING CHILI ~ Sweet with some heat 4 / 6

TOMATO FETA BISQUE ~ Vegetarian & gluten free 4 / 6

N. E. CLAM CHOWDER ~ Simply the best 5 / 8

SOUP OF THE MOMENT ~ Made fresh daily 4 / 6

## SALADS

GARDEN ~ Baby lettuces, cucumbers, cherry tomatoes, red onion and farmer's goat cheese tossed with a lite Zinfandel Vinaigrette 9

CAESAR ~ Crisp Romaine lettuce tossed with our creamy Caesar Dressing, croutons and Parmesan cheese 9

CHICKEN CHOP CHOP ~ Cabbage, carrots, romaine, apple, raisins, sunflower seeds, wasabi peas and chicken with a Sesame Lime Dressing 13

STEAKHOUSE ~ Grilled steak tips and Maytag bleu cheese over crisp lettuce hearts, cherry tomatoes, avocado and applewood smoked bacon with Buttermilk Ranch Dressing 19

MEDITERRANEAN ~ Lettuce, tomatoes, cucumbers, red onion, marinated olives, banana peppers and feta cheese with our Red Wine Vinaigrette over homemade hummus 10

CONFETTI ~ Roasted corn, black beans, avocado, tomato, onion, red peppers, grilled chicken, Spanish rice, kale ribbons and tortilla crisps tossed with Creamy Chipotle Dressing 13

HEALTH NUT ~ Baby spinach topped with farmer's goat cheese, green apple slices, red onion, raisins, locally made nutty granola and Honey Balsamic Dressing 12

SALMON KALE CAESAR ~ Grilled salmon filet on a kale based Caesar with a caper butter, matchstick carrots, Parmesan and housemade ciabatta croutons 19

## SALAD TOPPINGS

Grilled Chicken 4 Chicken Tenders 6 Grilled Salmon 12  
Cajun Shrimp 10 Steak Tips 10 Andouille Sausage 4

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Call 508 757 1450