

SANDWICHES and BURGERS

Order with Fries or Broccoli Slaw

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

TURKEY RACHEL ~ Roasted turkey on pumpkinseed with Swiss, cole slaw, kimchi, 1000 island dressing and Dijon 13

CAPRESE PANINI ~ Buffalo mozzarella cheese with tomato, fresh basil pesto mayo and balsamic glaze on ciabatta bread 11

COLONEL MUSTARD CHICKEN ~ Grilled chicken, cheddar, bacon, tomato & spinach on ciabatta with mustard sauce 13

CALAMARI ROLL ~ Crispy fried calamari loaded in a buttery toasted roll with hot cherry peppers and tartar sauce 12

CHICKEN FRIED STEAK ~ Breaded and fried bistro steak on grilled ciabatta with arugula, Dijon mustard, tomato jam and a fried egg 13

FALAFEL ~ Homemade falafel in a fresh pita pocket with cucumber, tomato, onion, banana peppers and tzatziki 10

CHICKEN & WAFFLE ~ Crispy chicken and cheddar on a homemade buttermilk waffle with maple Sriracha dip 11

PORK CARNITAS TACOS ~ Pork shoulder with housemade sofrito, poblano peppers, corn tomato salsa and cole slaw 10

RHINO BURGER ~ 1/2 pound char-grilled beef burger with choice of American, 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

JALAPENO POPPER BURGER ~ 1/2 lb. burger topped with poblano peppers, lettuce, tomato and loads of popper cheese 14

SOUTHWESTERN VEGGIE ~ Best veggie burger with roasted red peppers, avocado, lettuce, tomato and chipotle mayo 11

CAPE CODDAH ~ Beer battered haddock on a bulkie with cheddar cheese, cole slaw and tartar sauce 11

BISON ITALIANO ~ Juicy bison burger topped with fresh mozzarella, sautéed onions, roasted red and hot cherry peppers, arugula and mayo on grilled ciabatta bread 15

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

CONFETTI ~ Roasted corn, black beans, avocado, onion, tomato, peppers, brown rice, and kale ribbons tossed with Creamy Chipotle Dressing and tortilla crisps

ENTREES ~ HOTEL PANS

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

BAKED RAVIOLI ~ 1/2 PAN \$65 FULL PAN \$120
Freshmade cheese ravioli in a light tomato sauce with Parmesan cheese

RAVIOLI W/ CHICKEN ~ 1/2 PAN \$85 FULL PAN \$160

CHICKEN PICATTA ~ 1/2 PAN \$85 FULL PAN \$160
Sautéed chicken in a lemon caper white wine butter sauce over penne pasta with Parmesan cheese

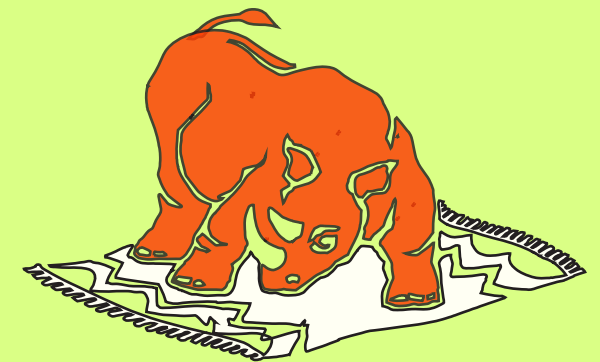
ZEN FRIED RICE ~ 1/2 PAN \$60 FULL PAN \$110
Brown rice, cauliflower, carrots, kale, peas, almonds, raisins with a hint of coconut curry

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

OPEN EVERYDAY ~ lunch ~ dinner ~ latenite

Flying Rhino Cafe

2018 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 POKE ~ Soy seasoned yellowfin tuna, cucumber, pepper sauce and sesame aioli with wonton chips 11/20 / 38

WHITE BEAN HUMMUS ~ With spicy pepper relish and fresh baked za'atar pita chips 8 / 14 / 28

CHICKEN FINGERS ~ With cranberry mustard 10 / 19 / 36

FRIED PICKLES ~ Tangy dill pickles with a crispy cornmeal coating with homemade 1000 island dressing 7 / 12 / 22

RHINO HOT WINGS ~ With celery and buttermilk ranch. Choose original Hot Honey, Buffalo or Cajun Dry Rub 13 / 24 / 46

KUNG PAO CALAMARI ~ Golden fried squid with a sweet and spicy apricot orange glaze 10 / 19 / 36

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

CHICKEN LETTUCE WRAPS ~ Skillet fried chicken, lettuce, carrots, cabbage, peanut sauce and sesame soy 12 / 21 / 40

DRUNKEN MUSSELS ~ With chorizo sausage and fennel in a white wine butter broth and grilled ciabatta 14 / 27 / 50

CRAB RANGOONS ~ Handmade with Maine crabmeat, cream cheese and bok choy in fried wontons 8 / 14 / 26

KIMCHI RICE BALLS ~ Golden fried and served with Korean pepper sauce and sesame aioli 7 / 12 / 22

BAKED GOAT CHEESE ~ Housemade boursin served warm with tomato jam and grilled ciabatta 14 (one size serves 2-6)

Bite - serves 1 to 3 people

Doublebite - serves 4 to 6 people

Superbites - serves 8 to 12 people

Please let us know about any food allergies

ENTREES

Served with a tomato demi salad & cornbread

HARVEST CHICKEN ~ Roasted Statler chicken breast over carrot purée with a medley of baby root vegetables, brussel sprouts and fresh herb chicken jus 22

STEAK TIPS ~ Grilled steak tips with Greek style beans, rice, roasted tomato and our tzatziki sauce 24

PAELLA ~ Shrimp, scallops, mussels, chicken wings and chorizo sausage over traditional saffron risotto 25

KOREAN BEEF STEW ~ Hearty braised beef short ribs in a sesame soy barbeque gravy with potatoes, carrots, scallions, kimchi and udon noodles 20

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

PORK CHOP PECANDINE ~ Seared 10oz. center cut pork chop, roasted corn and pecan sauce, homestyle wedge potatoes and green beans pecandine 22

MAKO MY DAY ~ Pan seared herb marinated mako shark over steel cut oat risotto with roasted fennel, brussel sprouts, red pepper & almond romesco sauce 24

SEA SCALLOPS ~ Seared and served over jalapeno risotto with tomato corn pico de gallo, arugula and tomato jam 26

STEAK FRITES ~ 8oz. bistro filet with a beef gravy, Parmesan truffle fries and a buttermilk ranch dressed arugula salad 25

FETTUCINE ~ Freshmade pasta, sautéed kale, Roma tomatoes and chorizo sausage in a white wine garlic butter sauce with a pinch of hot pepper flakes and Parmesan 18

Add a topping....Chicken 4 Shrimp 10 Mussels 10 Scallops 12

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 Shrimp 10 Mako 10 Scallops 12

RAVIOLI DI MILO ~ Freshmade cheese ravioli, sautéed shitake mushrooms and roasted tomatoes in a nutless pesto cream sauce with Parmesan toast 19

Add a topping.....Chicken 4 Shrimp 10 Mako 10 Scallops 12

SOUPS

SOUP OF THE DAY ~ Made fresh daily 4 / 6

TOMATO FETA BISQUE ~ Creamy tomato soup 4 / 6

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

SALADS

GARDEN ~ Romaine lettuce, cucumbers, tomatoes, red onion and carrots with house croutons and Balsamic Vinaigrette 9

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

CORNUCOPIA ~ A medley of roasted baby root vegetables and brussel sprouts with balsamic glaze and our herb goat cheese boursin toast 13

APPLE ORCHARD CHICKEN ~ Grilled chicken, baby spinach, applewood smoked bacon, goat cheese, green apple, candied pecans with a tangy Apple Vinaigrette 15

BIG MAC DADDY ~ Grilled steak tips with an iceberg wedge, cheddar cheese, bacon, tomato, pickles, onions, special sauce and a sprinkle of sesame seeds 18

FATTOUSH ~ Chopped lettuce, tomatoes, cucumbers, red onion, banana peppers and feta cheese with traditional pomegranate mint vinaigrette and za'atar pita chips 12

CONFETTI ~ Roasted corn, black beans, avocado, tomato, onion, red peppers, grilled chicken, Spanish rice, kale ribbons and tortilla crisps tossed with Creamy Chipotle Dressing 14

CAJUN SHRIMP KALE CAESAR ~ Spicy grilled jumbo shrimp on a kale based Caesar with matchstick carrots, housemade ciabatta croutons and Parmesan 19

SALAD TOPPINGS

Falafel 4	Grilled Chicken 4	Andouille Sausage 4
Chicken Tenders 6	Steak Tips 6	Mako Shark 10
Cajun Shrimp 10	Scallops 12	

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

Call 508 757 1450