

# FLYING RHINO CAFE



## appetizers

Served in Bite and Doublebite sizes

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

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

KIMCHI RICE BALLS ~ Golden fried, served with Korean pepper sauce and sesame aioli 7 / 13

CHICKEN FINGERS ~ With cranberry mustard 10 / 19

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

RHINO HOT WINGS ~ With celery and buttermilk ranch  
\* Choose: ORIGINAL HOT HONEY, HOMEMADE BUFFALO or CAJUN DRY RUB 13 / 24

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

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

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

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

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

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

## soups

Homemade and hearty by the cup or bowl

TOMATO FETA BISQUE ~ Creamy vegetarian tomato soup with a garnish of feta cheese 4 / 6

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

SOUP OF THE DAY ~ Chef inspired, made fresh daily 4 / 6

## entrees

Served with a tomato demi salad and warm cornbread

Substitute a small garden or Caesar salad for an additional \$2

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

*Pairs with: Wormtown Be Hoppy... of course!*

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

*Pairs with: A to Z Chardonnay*

STEAK TIPS ~ Grilled steak tips over seasoned brown rice with Greek style green beans, a roasted herbed tomato and our tsaziki sauce 24

*Pairs with: Boneshaker Zinfandel*

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

*Pairs with: Sculpin IPA*

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

Chicken 4 Scallops 12 Shrimp 10 Mako 10 Bistro Steak 10

*Pairs with: Hahn Chardonnay*

ZEN RICE BOWL ~ Stir fried brown rice with cauliflower, carrots, kale, peas, almonds, raisins & a hint of coconut curry 15

Chicken 4 Scallops 12 Shrimp 10 Mako 10 Mussels 10

*Pairs with: Kung Fu Girl Riesling*

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

*Pairs with: Downeast Hard Cider*

KOREAN BEEF STEW ~ Braised short rib in a hearty sesame soy barbeque gravy with potatoes, carrots, scallions, kimchi and udon noodles 20

*Pairs with: A Shot of Soju (a traditional Korean spirit) and Guinness Stout*

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

*Pairs with: Meiomi Pinot Noir*

STEAK FRITES ~ Char grilled 8oz bistro filet, served sliced with a veal demi glace, Parmesan truffle fries and a buttermilk ranch dressed arugula salad 25

*Pairs with: Goldschmidt 'Katherine' Cabernet Sauvignon*

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

*Pairs with: Livon Pinot Grigio*

FETTUCCINE ~ 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

Chicken 4 Scallops 12 Shrimp 10 Bistro Steak 10 Mussels 10

*Pairs with: Rocca della Macie Chianti*

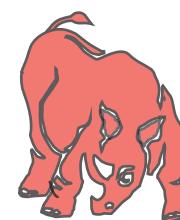
FLYING RHINO CAFE  
& watering hole  
worchester, massachusetts

Est. 2000



# favorite cocktails

Original concoctions from our Watering Hole



- SAFARI SANGRIA ~ Red wine, fruit flavored white rums, Sierra Mist, OJ, sour mix and fresh fruit 9 By the PITCHER 32  
MAPLE OLD FASHIONED ~ Bulleit bourbon, real maple syrup, orange bitters; served on the rocks 10  
FRENCH 278 ~ Hendrick's gin, elderflower liqueur, prosecco, rose flower water, fresh lemon; served straight up 11

We offer a great selection of craft beers as well as wines by the glass, half and full bottles

FOUNTAIN SODAS, LEMONADE, ICED TEA, IBC ROOTBEER, NANTUCKET NECTARS, MIGHTY LEAF TEAS, COFFEE, MILK, JUICES, RED BULL, STILL & SPARKLING WATER

## sandwiches

Choose fries or broccoli slaw. Choose sweet potato or Parmesan truffle fries \$2

- IVORY TUSK ~ Chicken cheesesteak with caramelized onions, American cheese and mayo on toasted Italian 10  
CALAMARI ROLL ~ Crispy fried calamari loaded in a buttery toasted roll with hot cherry peppers and tartar sauce 12  
CHICKEN & WAFFLE ~ Crispy chicken and cheddar on homemade buttermilk waffles with maple Sriracha dip 11  
CAPRESE PANINI ~ Fresh mozzarella cheese with tomato, fresh basil nutless pesto mayo and balsamic glaze on ciabatta bread 11 Try with grilled chicken add 4  
FALAFEL ~ Homemade falafel in a fresh pita pocket with cucumber, tomato, onion, banana peppers and tzatziki 10

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

PORK CARNITAS TACOS ~ Roasted pork shoulder meat in corn tortillas with charred poblano pepper, corn tomato pico de gallo, cole slaw and homemade sofrito 10

ROAST TURKEY RACHEL ~ Handcut turkey on grilled pumpnickel with Swiss cheese, cole slaw, housemade kimchi, 1000 island dressing and a dab of Dijon 13

COLONEL MUSTARD CHICKEN ~ Cajun grilled chicken on ciabatta bread with cheddar cheese, spinach, tomato, bacon and our new cranberry mustard 13

## burgers

Choose fries or broccoli slaw. Choose sweet potato or Parmesan truffle fries \$2

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

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

JALAPENO POPPER BURGER ~ 1/2 lb. char-grilled beef burger on a toasted onion roll with charred poblano peppers, lettuce, tomato and jalapeno popper cheese 14

SOUTHWESTERN VEGGIE ~ Best veggie burger with roasted red peppers, avocado, lettuce, tomato and chipotle mayo on a toasted onion roll 11 Sub grilled chicken add 2

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

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

## salads

Personalize your salad with any of our toppings

Falafel 4 Grilled Chicken 4 Chorizo Sausage 4 Crispy Chicken Tenders 6 Steak Tips 6 Mako Shark 10 Cajun Shrimp 10

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

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

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

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

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

FATTOUSH ~ Chopped lettuce, tomatoes, cucumbers, red onion, banana peppers and feta cheese with traditional Pomegranate Mint Vinaigrette and za'atar pita chips 12

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

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

Flying Rhino Cafe proudly presents our 2018 FALL/WINTER menu. Our kitchen staff is led by our new Executive Chef Drew Day. Please enjoy our seasonal culinary delights with family and friends!