

SANDWICHES and BURGERS

Order with Fries or Broccoli Slaw

IVORY TUSK ~ Chicken cheesesteak with caramelized onions, American cheese and mayo on toasted Italian 11

TURKEY RACHEL ~ Roasted turkey on pumpernickel 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

CRISPY CHICKEN ~ Fried chicken breast cutlet on thick sliced grilled white bread with lettuce, pickles, mayo and honey chipotle sauce 12

KIMCHI DOGS ~ Griddled hotdogs in toasted rolls with housemade kimchi, sesame aioli, scallions and tempura crunch 10

SMOKEHOUSE ~ Our smoked beef brisket on grilled Texas toast with cheddar cheese, Louisiana style BBQ sauce, cole slaw and pickled veggies 16

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 11

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

RHINO BURGER ~ Grilled Angus beef burger with choice of American, Swiss or Cheddar on a bun with lettuce & tomato 12

COWBOY ~ Grilled Angus beef burger, bacon, cheddar and sweet & tangy BBQ sauce with fried onion strings on a bun 13

JALAPENO POPPER BURGER ~ Angus burger topped with poblano peppers, lettuce, tomato and loads of popper cheese 15

SOUTHWESTERN VEGGIE ~ Best veggie burger with roasted red peppers, avocado, lettuce, tomato and chipotle mayo 12

THE FIG IS UP BURGER ~ Char-grilled Angus beef burger with boursin cheese, caramelized onions, arugula and our pancetta fig jam on thick sliced grilled white bread 14

BISON ITALIANO ~ Juicy bison burger topped with fresh mozzarella, sautéed onions, roasted red and hot cherry peppers, arugula and mayo on toasted bun 16

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

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.

MAC & CHEESE ~ 1/2 PAN \$65 FULL PAN \$120
Cavatappi macaroni in a decadently rich creamy cheese sauce

BBQ PORK MAC & CHEESE ~ 1/2 PAN \$85 FULL PAN \$160
Pulled pork with our creamy Mac & Cheese

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

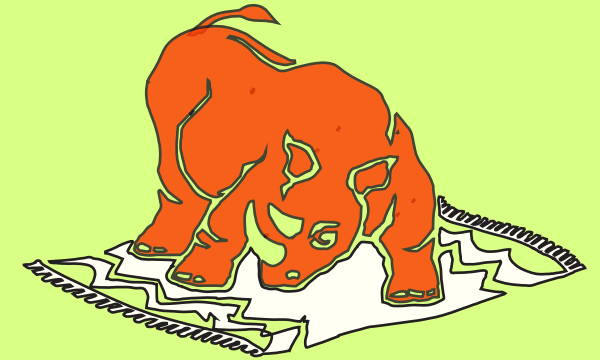
ZEN FRIED RICE ~ 1/2 PAN \$60 FULL PAN \$110
Brown rice, cauliflower, carrots, kale, peas, almonds, raisins with a hint of coconut curry

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

OPEN EVERYDAY ~ lunch ~ dinner ~ latenite

Flying Rhino Cafe

2019 SPRING/ SUMMER 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

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

WHITE BEAN HUMMUS ~ With spicy pepper relish and fresh baked za'atar pita chips 8 / 14 / 26

CHICKEN FINGERS ~ With golden BBQ sauce 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 / 25 / 48

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 / 23 / 44

DRUNKEN MUSSELS ~ With chorizo sausage and fennel in a white wine butter broth & grilled ciabatta 15 (one size serves 2-6)

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

TUNA TARTARE ~ Tuna, crushed pecans, sesame, nori seasoning, crystalized ginger, scallions, shaved jalapeno and lychee pureé with lettuce leaves 12 / 23 / 44

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

BBQ PORK MAC & CHEESE ~ Decadently delicious!

Smoked BBQ pork shoulder and cavatappi macaroni in a rich creamy cheese sauce topped with fried green beans 18

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

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

SEA SCALLOPS ~ Seared and served over jalapeno risotto with tomato corn pico de gallo, arugula and sweet Asian chile sauce 26

HARISSA LAMB CHOPS ~ Harissa crusted double cut lamb chops with lemon potatoes and charred broccolini 32

CHICKEN PANZANELLA ~ Grilled chicken, artichokes, roasted red pepper, portabello mushroom, arugula, fresh mozzarella cheese and ciabatta croutons with a balsamic vinaigrette and pancetta jam 22

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

SEOUL FOOD TUNA ~ Pan seared spiced tuna sashimi with kimchi vinaigrette, sesame aioli, charred broccolini and a cucumber carrot salad 25

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 5 Shrimp 10 Salmon 10 Scallops 12

SOUPS

TOMATO FETA BISQUE ~ Creamy tomato soup 4 / 6

N. E. CLAM CHOWDER ~ Simply the best! 6 / 9

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

JULIA CHILD ~ Our take on the classic French salad Nicoise. House smoked harissa salmon with a complement of green beans, lemon potatoes, red onion, roasted tomato, hard boiled egg and Mediterranean Vinaigrette 16

THE GODDARD ROCKET ~ Baby arugula with crispy fried pancetta, shaved Parmesan cheese, slivered almonds, figs and a Zesty Vinaigrette 14

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 15

SALMON KALE CAESAR ~ Cajun spiced grilled salmon on a kale based Caesar salad with matchstick carrots, housemade ciabatta croutons and Parmesan 20

SALAD TOPPINGS

Falafel 4 Grilled Chicken 5 Grilled Portabello 4

Chicken Tenders 6 Steak Tips 6 Salmon 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