

FLYING RHINO CAFE



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

BLACK MANHATTAN ~ Maker's Mark bourbon, Ramazzotti Amaro, Angostura bitters; served straight up 12

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

appetizers

Served in Bite and Doublebite sizes

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

OOH MAMI TUNA ~ Sashimi tuna with cucumber, eel sauce, sesame, pickled onions and jalapenos 12 / 23

CHICKEN FINGERS ~ With maple bourbon sauce 10 / 19

CRAB RANGOONS ~ Maine crabmeat, cream cheese and bok choy in golden fried wontons 8 / 15

RHINO HOT WINGS ~ With celery and buttermilk ranch

* Choose: ORIGINAL HOT HONEY, HOMEMADE BUFFALO or CAJUN DRY RUB 13 / 25

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 / 23

ZA'ATAR SHRIMP ~ Spiced grilled jumbo shrimp with toasted pita bread, harissa and tzatziki sauces 14 / 26

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

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

soups

Homemade and hearty by the cup or bowl

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

SOUP OF THE DAY ~ See server for details

entrees

Served with a tomato demi salad and warm cornbread

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

SHORT RIB STROGANOFF ~ Braised beef short ribs in a rich gravy with baby bella mushrooms and peas over egg noodles 25

Pairs with: Layer Cake (bourbon barrel aged) Cabernet Sauvignon

SEA SCALLOPS ~ Perfectly seared and served over salt cod bisque with slow roasted pork belly and buttered asparagus 26

Pairs with: A to Z Chardonnay

STEAKHOUSE TIPS ~ Grilled steak tips, red wine demi glace and bleu cheese creamed leeks served with wedge cut "pier" fries 25

Pairs with: Boneshaker Zinfandel

ZEN RICE BOWL ~ Stir fried brown rice with cauliflower, carrots, kale, peas, almonds, raisins and a hint of coconut curry 16

Chicken 5 Scallops 12 Shrimp 10 Salmon 10 Mussels 10

Pairs with: Kung Fu Girl Riesling

FARMHOUSE CHICKEN ~ Roasted 1/2 chicken with mashed potatoes, mushroom sherry sauce and grilled asparagus 23

Pairs with: Meiomi Pinot Noir

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!

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

Pairs with: Josh Cellars Chardonnay

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

Pairs with: Sweetwater 420 Extra Pale Ale

PAELLA ~ Shrimp, scallops, mussels, chicken wings and chorizo sausage over traditional saffron risotto 26

Pairs with: Our Seasonal IPA

sandwiches

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

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

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

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

CHICKEN & WAFFLE ~ Fried chicken breast and cheddar on homemade buttermilk waffles with maple Sriracha dip 12

STRAY DOGS ~ Griddled hotdogs nestled in toasted rolls with avocado, cole slaw and crushed tortillas 10

THE PORKY ~ Saucy braised pork shoulder, vinegar slaw, pickled veggies on grilled Texas toast 11

JOHNNY APPLE CLUB ~ Handcut roasted turkey on white bread with crispy bacon, sharp cheddar, lettuce, tomato, sliced apple and maple bourbon mustard 13

CAPRESE PANINI ~ Fresh mozzarella cheese with tomato, fresh basil nutless pesto mayo and balsamic glaze on ciabatta bread 11 Try with grilled chicken add 5

CRISPY CHICKEN ~ Buttermilk fried chicken breast on thick sliced grilled white bread with lettuce, pickles, a dab mayo and hot honey sauce 12

burgers

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

RHINO BURGER ~ Hand packed char-grilled Angus beef burger with choice of American, or Cheddar cheese on a burger roll with lettuce and tomato 12

COWBOY ~ Char-grilled Angus beef burger, bacon, cheddar and sweet & tangy BBQ sauce with fried onion strings on a burger roll 14

JALAPENO POPPER BURGER ~ Char-grilled Angus beef burger on a toasted brioche roll with charred poblano peppers, lettuce, tomato and jalapeno popper cheese 15

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 15

CHICKEN BURGER ~ Topped with sharp cheddar cheese, mushroom gravy and fried onion strings on toasted Italian 12

SOUTHWESTERN VEGGIE ~ Best veggie burger with roasted red peppers, avocado, lettuce, tomato and chipotle mayo on a toasted brioche roll 13
Sub grilled chicken add 3

salads

Personalize your salad with any of our toppings

Falafel 4 Roasted Baby Bellas 4 Grilled Chicken 5 Crispy Chicken Tenders 6 Steak Tips 6 Salmon 10 Cajun Shrimp 10

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

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

PANZANELLA ~ Artichokes, roasted red pepper, baby bella mushrooms, arugula, fresh mozzarella cheese and ciabatta croutons tossed with Balsamic Vinaigrette 15

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

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

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

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 15

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

Flying Rhino Cafe proudly presents our 2019 FALL/WINTER menu. Our kitchen staff is led by our Executive Chef Drew Day. Please enjoy our seasonal culinary delights with family and friends!

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. * Before you place your order, please inform your server if a person in your party has a food allergy.

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

