

SANDWICHES and BURGERS

Order with Fries or Broccoli Slaw

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

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

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

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

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

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

CHICKEN & WAFFLE ~ Crispy chicken and cheddar on a homemade buttermilk waffle with maple Sriracha dip 12

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

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

RHINO BURGER ~ Grilled Angus beef burger with choice of American or Cheddar cheese 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 14

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 13

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

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

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.

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

STEAK TIPS ~ 1/2 PAN \$110 FULL PAN \$200
Grilled steak tips over country style smashed potatoes with a rich mushroom gravy and grilled asparagus

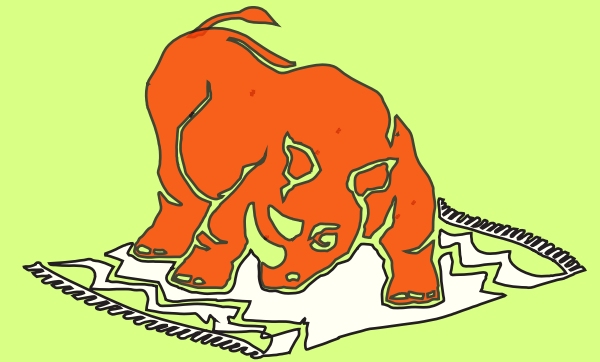
ZEN FRIED RICE ~ 1/2 PAN \$60 FULL PAN \$110
Brown rice, cauliflower, carrots, kale, peas, almonds, raisins with a hint of coconut curry

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

OPEN EVERYDAY ~ lunch ~ dinner ~ latenite

Flying Rhino Cafe

2019 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

CRAB RANGOONS ~ Handmade with Maine crabmeat, cream cheese and bok choy in fried wontons 8 / 15 / 28

ZA'ATAR SHRIMP ~ Spice grilled jumbo shrimp with toasted pita chips, harissa and tzatziki sauces 14 / 26 / 48

CHICKEN FINGERS ~ With maple bourbon 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)

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

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

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

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

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

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

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

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

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 16

Add a topping.....Chicken 5 Shrimp 10 Salmon 10 Scallops 12

SOUPS

SOUP OF THE DAY ~ Please ask server for details

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

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

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 Roasted Baby Bellas 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