



**Chef Owner
Stuart Borton**



On The River In Malabar

905 US Highway 1
Malabar, Florida 32940
p 321.956.3334
f 321.956.3370
www.YellowDogCafe.com

Directions:

- From I-95 use exit 173, Malabar Road, drive east to US 1, Make left (north). Drive 1/2 mile. Restaurant located on right.
- 6.5 Miles south of Hwy 192
- 11 miles north of the Sebastian River
- By boat: River channel marker 16

HOURS

Tuesday - Thursday 11:30 - 9:00 p.m.
Friday - Saturday 11:30 - 10:00 p.m.
Sunday 11:30 - 9:00 p.m.
Closed Mondays

Dress: Business Casual
Complimentary Valet

www.yellowdogcafe.com



Lunch Menu

Feature Salads

***Duck Breast Salad** ~~~~~ entrée Nineteen
Fresh mixed field greens tossed with a raspberry vinaigrette dressing, kidney beans, roasted pumpkin seeds, feta cheese & topped with a grilled duck breast.

***House Salad** ~~~~~ side Six ~ entrée ~ Twelve
Fresh mixed field greens tossed with a citrus balsamic vinaigrette dressing, kidney beans, roasted pumpkin seeds & feta cheese.

Classic Caesar Salad ~~~~~ side Six ~ entrée ~Twelve
Crisp romaine lettuce tossed with Caesar dressing & shredded parmesan cheese. Topped with seasoned croutons.

***Old Blue Spinach Salad** ~~~~ side Six ~ entrée ~Twelve
Tender spinach leaves lightly tossed with a blueberry vinaigrette, bleu cheese, fresh blueberries & toasted pecans.

Add portabella mushroom \$3, chicken \$6
fish or shrimp \$8 to any entrée salad. Grilled or Blackened

Sandwiches

***California Dreamer** ~~~~~ Fouteen
Grilled or Blackened boneless chicken breast topped with melted brie cheese, mixed field greens & pico de gallo. Served on grilled house made bread.

***Good OLE Dog** ~~~~~ Twelve
Old fashion grilled hand-formed 8 oz. burger. Topped with romaine lettuce, fresh sliced tomato & caramelized onions. Served on grilled house made bread.

add cheese \$1 ~ add bacon \$1

***Cajun Dog** ~~~~~ Seventeen
Blackened Grouper topped with romaine lettuce, fresh sliced tomato & house made remoulade sauce. Served on grilled house made bread.

***Top Dog** ~~~~~ Thirteen
Albacore tuna salad mixed with red onions, green olives, celery, red peppers, & sun-dried cherries. Topped with fresh romaine lettuce, crisp bacon, fresh sliced tomato & havarti cheese. Served on grilled house made bread.

***Lady Dog** ~~~~~ Twelve
Grilled portabella mushroom, roasted red peppers, artichoke hearts & fresh spinach, topped with melted havarti cheese. Served on grilled house made bread.

***Sloppy Dog** ~~~~~ Thirteen
Shredded beef tenderloin in house made barbecue sauce topped with grilled onions, portabella mushrooms & havarti cheese. Served on grilled house made bread.

All sandwiches are served with coleslaw and Chef's choice of potato.

*Gluten-Free

Gluten-Free sandwich rolls and bread service available upon request.

Lunch Entrées

Petite Tenderloin ~~~~~ Twenty
Hand cut 6 oz. top round tenderloin. Served with Bordeaux demi-glace, potato pancakes & vegetable.

Onion Crusted Chicken ~~~~~ Sixteen
Boneless chicken breast crusted with crispy onions. Topped with a caramel citrus glaze. Served with starch of the day & vegetable

Meatloaf ~~~~~ Sixteen
Ground beef tenderloin topped with crispy fried onions. Served with Bordeaux demi-glace, potato pancakes & vegetable.

Fish N Puffs ~~~~~ Seventeen
Saloon style grouper fillets deep fried golden brown. Served with house made tartar dipping sauce, potato pancakes & coleslaw.

***Catch of the Day** ~~~~~ Nineteen
Grilled or Blackened. Topped with your choice of a caramel citrus glaze, cherry-peppercorn sauce or lobster saffron cream sauce. Served with starch of the day & vegetable.

***Sweet Italian Sausage** ~~~~~ Sixteen
Sautéed with onion, red & green bell peppers. Served over our pasta of the day. Tossed with your choice of marinara or sautéed in garlic & olive oil.

***Shrimp Florentine** ~~~~~ Eighteen
Shrimp sautéed with fresh spinach, garlic, white wine, tomatoes & olive oil. Served over pasta of the day. Finished with parmesan cheese.

Crab Cakes ~~~~~ Nineteen
House made crab cakes served with starch of the day & vegetable. Finished with a lobster saffron cream sauce.



Dinner Menu

Appelizers

Chef's Soup of the Evening

Cap-----Four Bowl-----Eight

Corn Fritters ~~~~~ Eight

Our own corn fritters made with pan roasted corn, red peppers & onions. Served with a sweet chili lime dipping sauce.

Baked Brie ~~~~~ Fourteen

Wrapped in puff pastry and served over a cranberry-cherry sauce with fresh fruit & our homemade crackers.

Escargot ~~~~~ Eleven

Sautéed with garlic, lemon and white wine, served in a puff pastry.

****Tuna Tataki** ~~~~~ Ten

Seared rare yellow fin tuna topped with a ginger and soy marinade.

Conch Fritters ~~~~~ Twelve

House made fritters with conch, red peppers, onion & spices. Served with a whole grain Dijon mustard sauce.

Artisan Cheese Plate ~~~~~ Market Price

Assorted cheeses served with accompanying accomtrements and house made herb crackers.

Shrimp Cocktail ~~~~~ Fourteen

5 white shrimp seasoned with Old Bay & lemon. Served with house made cocktail sauce.

***Stuffed Portabella** ~~~~~ Ten

Topped with spinach, artichoke hearts, roasted red peppers and havarti cheese.

***Shrimp & Grits** ~~~~~ Thirteen

Crawfish and andouille sausage in stone ground grits, topped with grilled shrimp roasted red pepper coulis & spinach sauce.

Onion Crusted Chicken Strips ~~~~~ Eleven

Strips of tender chicken breast, hand cut and onion crusted. Served with caramel citrus glaze.

****Smoked Salmon & Caviar** ~~~~~ Fourteen

Served on top of potato pancakes with sour cream, salmon mousse, capers & red onion.

***Homemade Potato Chips** ~~~~~ Eight

Served with a warm blue cheese dip garnished with chopped green onion.

Salads

All salads are served with fresh baked bread.

***Duck Breast Salad** ~~~~~ Nineteen

Fresh baby mixed greens tossed with raspberry vinaigrette dressing, kidney beans, roasted pumpkin seeds, feta cheese and topped with grilled duck breast.

***Mesclan Mix House Salad** ~~~~~ Twelve

Assorted greens, red beans, roasted pumpkin seeds and feta cheese tossed in a citrus balsamic vinaigrette.

***Old Blue Spinach Salad** ~~~~~ Twelve

Tender spinach leaves lightly tossed with bleu cheese, blueberries, toasted pecans and blueberry vinaigrette.

Classic Caesar Salad ~~~~~ Twelve

Crisp romaine tossed with parmesan cheese, classic Caesar dressing and our homemade croutons.

Add your choice of the following to any of the above salads:

Grilled Portabella Mushroom \$6, Grilled Chicken \$6,

Five Grilled Shrimp \$8, Catch of the Day \$8

Entrees

All entrees served with fresh baked bread, your choice of House or Caesar salad.

Substitute the Old Blue Spinach Salad for an additional \$3.00

Roasted Duckling ~~~~~ Thirty-Eight

Half duckling with a raspberry, cranberry, cherry and peppercorn sauce. Served with braised red cabbage & potato pancakes.

Onion Crusted Chicken ~~~~~ Twenty-Eight

Onion Crusted Mahi-Mahi ~~~~~ Market Price

Chicken or Mahi-Mahi encrusted with crispy fried onions. Served with a caramel citrus glaze & vegetable.

Half Rack of Lamb ~~~~~ Thirty

Full Rack of Lamb ~~~~~ Forty

New Zealand lamb rubbed with a house herb blend. Grilled and finished with au jus & mashed potatoes.

Filet Mignon ~~~~~ Forty-Four

8oz. hand cut choice filet mignon. Served with mashed potatoes & vegetable. Finished with Bordeaux demi-glace.

Meatloaf ~~~~~ Twenty-Six

Ground beef tenderloin topped with crispy fried onions. Served with potato pancakes & Bordeaux demi-glace.

***Shrimp Louisiana** ~~~~~ Thirty-Four

Shrimp sautéed in our special blend of Creole seasoning. Served over stone ground corn grits with crawfish, andouille sausage & vegetable succotash.

***Pecan Mahi-Mahi** ~~~~~ Market Price

Mahi-Mahi encrusted with pecans finished with a vanilla bean praline sauce. Served with starch of the evening & vegetable.

Shrimp & Fishcake ~~~~~ Twenty-Eight

Seasoned pan seared fishcake topped with shrimp. Served with starch of the evening & vegetable. Finished with a roasted red pepper coulis.

Crab Cakes ~~~~~ Thirty-Two

House made crab cakes served with starch of the evening & vegetable. Finished with a lobster saffron cream sauce.

****Peppercorn Crusted Tuna** ~~~~~ Twenty-Nine

Yellow fin tuna seared rare with peppercorns over Canton noodles tossed in a ponzu sauce with mixed Asian vegetables.

***Potato Crusted Salmon** ~~~~~ Thirty

North Atlantic Salmon encrusted with potatoes served with a sundried tomato risotto cake & asparagus. Finished with a lobster saffron cream sauce.

***Grilled Portabella Mushroom** ~~~~~ Twenty-Five

A spinach, artichoke heart, and roasted red pepper stuffed portabella topped with havarti cheese, accompanied by chefs fresh vegetables.

***Gluten Free Option.**

Gluten Free Bread service available upon request.

****Eating raw or undercooked animal proteins may cause food borne illnesses.**

Prices subject to change.