



## lunch menu

lunch served 11a-3p, monday-saturday

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### APPETIZERS

#### fresh peekytoe crab cakes

pineapple banana chutney, siracha 14

#### caramelized diver scallops

chianti balsamic reduction, grilled vegetable relish, crispy leeks 12

#### spicy island mussels

steamed prince edward island mussels, spicy coconut broth, wilted arugula 9

#### hand mashed hass guacamole

with fire roasted salsa, sour cream and assorted chips 9

#### tuna tataki

thinly sliced yellowfin tuna, sweet soy reduction, carrot daikon slaw 9.75

#### grilled vegetable stack

piled high with squash, zucchini, eggplant, portobello mushroom and tomato basil coulis 6

#### edamame

steamed and seasoned soy bean pods 4.5

#### fresh mozzarella & vine ripe tomatoes

with red onion, arugula, fresh pesto vinaigrette, balsamic drizzle 8.5

### SOUPS

#### cambodian lemongrass soup

with chiles, garlic, chicken, coconut milk, fish sauce and steamed rice, 6



### **house gazpacho**

served chilled with seared lobster, fire roasted corn relish and avocado crema, 7

## **SALADS**

### **retro nicoise salad**

"rare" seared cepe dusted ahi tuna, field greens, grape tomatoes, cured olives, cabernet onions, roasted button mushrooms, haricot verts, grain mustard dressing, 15

### **herb crusted grilled salmon salad**

mixed greens, gorgonzola crumbles, grape tomatoes, black olives, quinoa salad, champagne dijon vinaigrette, 12

### **steak taco salad**

grilled marinated steak, crisp romaine, monterey jack cheese, black beans, salsa picante, guacamole and chipotle ranch served in a crisp taco shell, 9.5

### **house salad**

mixed field greens, gorgonzola crumbles, tart green apples, candied walnuts, seedles grapes, balsamic vinaigrette 8

### **caramelized pear, hazelnut & goat cheese salad**

radicchio, arugula, dried apricots, apple cider reisling vinaigrette, 10

### **caesar salad**

hearts of romaine and homemade focaccia croutons, caesar dressing with shaved reggiano parmesan, 5.5

**salad builders**, *add any of these items to your salad or dish*

**seared ahi tuna 8, marinated skirt steak 7, salmon filet 7, mahi filet 7, shrimp 6, chicken 4, grilled portobello 4**

## **MAIN**

### **ropa vieja**

braised latin spiced brisket, basmati rice, tomato onion salad, cilantro sour cream 10

### **sesame seaweed seared "rare" ahi tuna**

ginger tamarind soy sauce, coconut sticky rice, pickled vegetable roll, mizzuna 12

### **char-grilled aged new york strip**

garlic mashed potatoes, grilled asparagus, balsamic infused veal reduction 13

### **brazilian moqueca (fish stew)**

fresh fish, shrimp, lobster, clams, onions, garlic, tomato, lemon, cilantro, coconut milk with steamed basmati rice, 18

### **creole rubbed & grilled twin chicken breasts**

sweet potato corn chowder, wilted greens, butter milk onion rings, 12

**baked chicken rigatoni**

roasted chicken, imported proscuitto, wild mushrooms, house dried tomatoes, arugula, fresh herbs, gorgonzola cream sauce with pasta tubes, 13

**ancho chile marinated short ribs**

goat cheese mashed potatoes, grilled asparagus, ancho chipotle demi 12

**risotto verde**

roasted tomatoes, basil oil, mozzarella, balsamic glaze, haricot vert 9  
*add chicken 4, shrimp 6 or grilled portobello 4*

**SANDWICHES**

**grilled steak sandwich**

topped with caramelized onions, roasted mushrooms and melted provolone, served on focaccia with french fries, 12

**wood-fired chicken**

marinated chicken breast, monterey jack cheese, avocado and arbol chile mayo, served on focaccia with a side of yucca fries, 9

**island grilled mahi**

lettuce, tomato, mango habanero salsa with tropical chips, 9.5

**dufrain cheeseburger**

choice of cheese, lettuce, tomatoes, sweet red onions on a toasted kaiser, 8.5

**red curry chicken wrap**

cashews, grilled pineapple, sprouts and tomatoes, served with a chilled noodle salad, 8

**hand pulled barbecue pork**

cheddar cheese, crunchy onions, cole slaw, shoestring sweet potatoes, 8.5

**grilled portabello**

on homemade focaccia with zucchini, yellow squash, tomato and herbed goat cheese with a small house salad, 8

**SIDES**, *upcharges may be applied when substituting entrée sides*

**small house salad** 4.5, **small caesar salad** 3.5, **grilled asparagus** 4, **yucca fries** 2.5, **grilled vegetables** 3.5, **coconut sticky rice** 2.5, **garlic mashed potatoes** 3, **french fries** 2, **grilled portobello** 4

**BEVERAGES**, *wine, beer, dessert & java listed separately*

**freshly brewed iced tea, coke, diet coke, sprite, lemonade, powerade lemon lime** 1.95, **fiji bottled water** 3.5, **saratoga sparkling water** 4

**gift cards available!**

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707 harbour post drive | **harbour island** | tampa, florida 33602 | **813/275-9701**  
**lunch** 11am-3pm | **dinner** 5pm-10pm | monday - saturday

**feedback:** we'd love to hear about your last experience at cafe dufrain: [http://www.cafedufrain.com/Cafe\\_Feedback.html](http://www.cafedufrain.com/Cafe_Feedback.html)