

## **PASTA SELECTIONS**

Served with your choice of soup of the day or our seasonal mixed greens with Balsamic vinaigrette dressing or our house made Maytag Blue Cheese dressing.

**ALFREDO**— fresh fettuccini pasta tossed in our alfredo sauce & topped with shredded parmesan cheese. 15.95

**ANGEL HAIR**— fresh egg capellini pasta tossed in garlic, olive oil, tomatoes and spinach, and topped with fresh parmesan cheese. 16.95

**CHICKEN PRIMAVERA**— Fresh fettuccini pasta tossed with chicken, asparagus, corn, tomatoes & basil, topped with shredded parmesan cheese. 18.95

**SHELLFISH CAPELLINI**—fresh egg capellini pasta tossed with shrimp, mussels, fresh fish, chardonnay, chili flakes & tomato sauce. 21.95

**SPAGHETTI & MEATBALLS**— fresh spaghetti pasta tossed in a spicy tomato red sauce, with homemade beef & pork meatballs. 18.95

**WINTER SQUASH RAVIOLI**— fresh winter squash ravioli with pumpkin shallot sauce, parmesan cheese and parsley. 18.95

**Our Team of Chefs includes...**

**Herman Serrano, Lilia Raymundo**

## **BEER SELECTIONS**

Amstel Light	Amsterdam, Holland	4.95
Anchor Steam	San Francisco, CA.	4.95
Arrogant Bastard Ale	San Diego, CA.	7.95
Blue Moon	Golden, Colorado	4.95
Clausthaler	Frankfurt, Germany	3.75
Coor's Light	Golden, Colorado	3.75
Duvel Belgian Ale	Belgium	6.95
Firestone Walker 805	Paso Robles	4.95
Guinness Extra Stout	St. James Gate, Dublin	4.95
Heineken	Amsterdam, Holland	4.95
Lagunitas Little Sumpin' Ale	Petaluma, CA	4.95
Newcastle Brown Ale	Newcastle upon Tyne	4.95
Racer 5 IPA	Cloverdale, CA	4.95
Redd's Hard Cider	Milwaukee, WI	4.95
Sierra Nevada Pale Ale	Chico, California	4.95
Stella Artois	Belgium	4.95

# First St. Cafe

**The old towne Benicia  
Landmark Restaurant  
DINNER MENU  
NOVEMBER 2015**



**Our pledge to our Guests:**

FSC uses only the finest and freshest ingredients possible in all the products we serve. Our service is caring, personalized, friendly and timely every time. If you can find higher quality products at a better price, we will pay you the difference, no questions asked. Our unconditional guarantee protects you. If you are dissatisfied for any reason we will replace the item or refund your money.

### **Did you know??**

All our cookies, scones, bread puddings, crisps, sour cream apple pie, brownies and other desserts are baked fresh here? "**Acme**" bread is our bakery, from Berkeley, delivered fresh seven days a week. Our jam, cranberry sauce, salad dressings & granola are made in house. Our orange juice is squeezed here fresh daily. Our bacon is sliced extra thick. It is sliced twice as thick as many other restaurants. We choose to use fresh pasta from the "**Pasta shop**" in Berkeley. We feature Aidell's chicken apple sausage in 2 ounce links because they make the best, most flavorful sausage and they do it locally. If this were your restaurant, isn't that what you would do????

***"There is hardly anything in the world that someone cannot make a little worse and sell a little CHEAPER and the people who consider price only are this person's lawful prey."***

We take great pride in what we do and how we do it

## APPETIZERS

### OUR FAMOUS DUNGENESS CRAB & ARTICHOKE SPREAD APP

*featured in Bon Appetit Magazine* served with ACME bread. 15.25

**BRUSCHETTA** – try our Roma tomato and feta cheese 10.95

**CRAB BRUSCHETTA**—It's like getting 4 mini crab sandwiches with avocado! 15.25

**GARLIC BREAD**— toasted long Italian bread with our house made garlic butter and parmesan cheese. 6.00

**PORTABELLA MUSHROOM**— A delicious marinated Portabella mushroom, served with fresh mozzarella, Roma tomato slices, and topped with basil. 12.95

**FSC TUNA SALAD STUFFED AVOCADO** - Our great tuna salad inside a ripe avocado with Feta cheese & bread. 11.95

**FRESH HAWAIIAN AHI TUNA** – seared rare with black & white sesame seeds, served with our soy-Dijon sauce. 13.95

**HOUSE MADE CRAB CAKES** -2 crab cakes with house made cocktail sauce, and spicy Thai mayonnaise. 13.95

**FSC BEEF SLIDERS** - 3 sliders with bacon, mayo, cheese, lettuce, tomato, Dijon mustard & onion 12.95

**STREET TACOS**— 3 tacos; ask your server for today's selection 11.95

**MACARONI GRATIN**— Macaroni elbow pasta in a creamy white wine & Swiss cheese sauce 8.95

## SALADS

Soup of the day available by cup or bowl  
Please ask your server about today's offerings.

*First St. Cafe's* **HOUSE SALAD** - fresh mixed baby greens, green apples & roasted pecans, tossed in your choice of our balsamic vinaigrette or Maytag Blue cheese dressing. Large 10.95 Small 6.00

**CAESAR SALAD** Large 11.75 Small 6.25  
With Chicken 14.75 with Salmon 15.75

**MEXICAN CHOPPED SALAD** - a bed of romaine lettuce with beans, jicama, corn, radish, tomato, green chili, bell pepper, feta cheese, avocado and our honey lime dressing Large 13.95 small 8.95  
*add Chicken Tinga for 3.95*

**MEDITERRANEAN SPINACH SALAD** - fresh spinach tossed with our house made balsamic vinaigrette and topped with roasted red potatoes, Feta cheese, Roma tomatoes and toasted pine nuts. Large 12.50 Small 6.95

**STEAK SALAD** - Tender marinated flank steak served with mixed baby greens, Roma tomato, cucumber, avocado, blue cheese crumbles, red onion & Italian Dressing 16.50 or get the seared ahi 16.95

**COBB SALAD** - A bed of romaine lettuce topped with bacon, olives, chicken, blue cheese, egg, red onion, tomato, avocado and side of blue cheese dressing 15.95 small 9.95

## SANDWICHES

**DUNGENESS CRAB & ARTICHOKE SANDWICH** - served open face with onion, Roma tomatoes and melted Monterey jack cheese. 14.25

**OUR FAMOUS CHICKEN SALAD SANDWICH**—chicken breast, grapes, basil, toasted almonds, celery, balsamic vinegar & mayonnaise dressing with spinach 9.75

**STEAK SANDWICH** —Tender 6oz. steak topped with sautéed onions, mushrooms and melted pepper jack cheese 13.95

## BEEF, CHICKEN & PORK

Served with your choice of soup of the day or our seasonal salad with balsamic vinaigrette dressing or our house made Maytag bleu cheese dressing, choice of potato & fresh sautéed vegetables.

**APRICOT CHICKEN**— tender breast of chicken topped with our apricot cilantro sauce. 19.95

**CHICKEN MARSALA**— lightly floured chicken breast, sautéed with butter, mushrooms & Marsala wine. 19.95

**HOUSEMADE MEATLOAF DINNER**— our famous house made meatloaf dinner with our spicy Cajun tomato sauce. 17.95

**LONDON BROIL**— tender flank steak marinated in soy sauce and thyme, grilled to order topped with our Au Jus 21.95

**CENTER CUT PORK CHOP**- 10 oz pork chop, grilled to order and topped with roasted peppers & golden raisins 21.95

### Are you in our new birthday & loyalty club?

We're not mailing out birthday club gift cards anymore. We are doing it through email. You can go to our website to sign up for the club. Then on the month of your birthday, you will receive an email with your birthday gift certificate.

We've also changed the loyalty/frequent diner club. The two accounts are linked together. Once you're in the system, just give us your phone number during your visit so we can be sure to track your points. As you reach milestones for rewards they will be sent to you via email. You can use them from your phone or print them out and bring them in. If you're not a member yet, please be sure to sign up today.

## SEAFOOD SELECTIONS

*Served with your choice of soup of the day or our seasonal mixed greens with Balsamic vinaigrette dressing or our house made Maytag Blue Cheese dressing*

**SHRIMP FETA** - tender shrimp sautéed with our spicy Brodetto tomato sauce and topped with Danish Feta cheese, served with your choice of potatoes and fresh sautéed vegetables. 18.95

**FRESH ATLANTIC SALMON**—fresh pan seared salmon topped with our parmesan-pesto crust served with your choice potatoes and sautéed vegetables. 23.95

**FRESH HAWAIIAN AHI TUNA** – seared rare with black & white sesame seeds, served with our soy-Dijon sauce, sautéed vegetables and your choice of potatoes. 24.95

**JAMBALAYA** - Spicy tomato sauce made with Cajun Tasso & Andouille sausage tossed with brown rice and your choice of:  
Chicken 17.95 Shrimp 18.95 Combo 18.95

**BASIL GARLIC PRAWNS**- Fresh prawns marinated in garlic and basil served on a bed of brown rice with fresh sautéed vegetables. 21.95

**SEAFOOD BRODETTO** - Shrimp, clams, mussels and fresh fish simmered in our spicy brodetto sauce with basil. Similar to cioppino, but without the crab. 24.95