



tête.à.tête

BREAKFAST



Plain Croissant	\$1.75
Flavored Croissant	\$1.95
Assorted Muffins	\$1.80
Apple Turnover	\$2.50
Palmier	\$1.75
Scone	\$1.95

	Croissant	Wrap	Plate	Crepe
Scrambled Eggs and Cheese	\$3.15	\$4.15	\$4.95	\$5.95
Scrambled Eggs, Ham and Cheese	\$4.15	\$5.15	\$5.75	\$6.75
Spanish Omelet (w/mixed roasted vegetables)	\$4.35	\$5.35	\$5.95	\$6.95
Greek Omelet (w/black olives, feta and tomatoes)	\$4.35	\$5.35	\$5.95	\$6.95
Portobello and Swiss Cheese Omelet	\$5.35	\$6.35	\$6.95	\$7.95
Scrambled Eggs with Smoked Salmon	\$4.95	\$?.??	\$?.??	\$?.??
Smoked Salmon and Cream Cheese	\$?.??	\$?.??	\$?.??	\$?.??

To add an extra egg or request to substitute for egg whites \$0.50



tête.à.tête

APPETIZERS



Curly Fries	\$5.50
Buffalo Wings (Wings in 100% Natural Authentic Buffalo Sauce) extra blue cheese	\$8.50 50c
Fried Calamari	\$9.50
Salmon Bites (Smoked salmon, cream cheese and capers in puff shells)	\$6.95
Mozzarella and Tomato (Sliced mozzarella and tomatoes drizzled w/pesto sauce) With Portobello Mushroom	\$6.95 \$8.95
Mexican Fiesta Grilled Shrimp (Flavored grilled shrimp on skewers w/mango salsa)	\$8.95
Maryland Style Crab Cake (Crisp crab cake over field greens w/ tartar sauce)	\$7.95
Grilled Scallops (Grilled Scallops drizzled w/basil butter)	\$8.95
Steamed Mussels (New Zealand mussels in a fresh herb white wine sauce)	\$8.95
Shrimp with Puffed Cheese (Grilled Shrimp on top of fried Swiss cheese w/dill)	\$8.95



tête-à-tête

SALAD & SOUP



House Salad (Cucumbers, tomatoes, lettuce and red onion w/lemon vinaigrette)	\$5.50
With Feta Cheese	\$7.50
Blue Cheese Salad (Blue cheese, mixed greens, grapes, dried cranberries & walnuts w/raspberry dressing)	\$7.95
Classical Caesar (Romaine and crispy croutons w/Caesar dressing)	\$6.95
With Grilled Chicken	\$8.95
With Grilled Shrimp	\$10.95
Goat Cheese Salad (Goat cheese, chick peas, beets, red onion on mixed greens, drizzled w/ honey, fresh lemon, virgin olive oil)	\$7.95
Roasted Chicken Salad (Roasted chicken, fresh mozzarella, oven roasted tomatoes, mixed greens w/balsamic dressing)	\$7.95
Grilled Chicken Salad (Grilled chicken, sun dried tomatoes, walnuts, red onion, celery, parsley, fresh tomato in garlic mayonnaise dressing on romaine lettuce)	\$8.95
Tete-a-Tete Teaser Salad (Grilled shrimps, portobello mushrooms, sun-dried tomatoes, walnuts, red onion, croutons, parmesan cheese on romaine lettuce w/Caesar dressing)	\$11.95
Soup	
Vegetable Soup du Jour	\$4.50
Meat Soup du Jour	\$5.50
Seafood Soup du Jour	\$6.50



tête.à.tête

GOURMET MEALS



Gourmet Pasta

Penne Vodka \$8.95
(Penne pasta tossed in a creamy pink vodka sauce)

Fettuccine Alfredo \$8.95
(Fettuccine pasta w/Alfredo sauce)

Bowtie Shrimp \$11.95
(Bowtie pasta w/shrimps in a white creamy sauce)

Portobello Ravioli \$11.95
(Portobello Ravioli in white mushroom creamy sauce with minced pepper)

Lobster Ravioli \$13.95
(Lobster ravioli in a creamy pink vodka sauce w/chopped shrimp)

Gourmet Entrée

Whisky Chicken \$13.95
(Chicken Cutlet cooked with Whisky & served with mashed potatoes and drizzled w/basil butter)

Tilapia \$12.95
(Tilapia baked with seasoned vegetables & served with mashed potatoes)

Gourmet Burgers & Sandwiches

Chipotle Flame Broiled Burger \$8.95
(100% ground beef burger with chipotle chilies, chopped onion and chipotle sauce on a toasted bun w/lettuce, tomatoes, red onion and fries)

8oz Flame Broiled Stuffed Burger \$8.95
(100% ground beef burgers on a toasted bun w/lettuce, tomatoes, red onion and fries)
Stuffed w/Bacon and Cheddar Cheese



tête.à.tête

GOURMET MEALS



Stuffed w/Portobello and Gorgonzola Cheese

Ground Sirloin Burger

(100% ground sirloin meat on a toasted bun w/lettuce, tomatoes, red onion and fries)

\$8.95

Crab Cake Sandwich

(Crispy crab cake on a toasted bun w/lettuce, tomato, red onion, garlic mayonnaise and mixed greens)

\$8.95

Turkey Cranberry Sandwich

(Turkey, Swiss cheese, red onion, cranberry jam, garlic mayonnaise and mixed greens)

\$7.25

Savory Crepes

Mixed Seafood Crepe

\$12.95

Smoked Salmon Crepe

(Smoked salmon, red caviar and cream cheese)

\$9.50

Four Cheeses

(American, Swiss, Fresh mozzarella and Parmesan)

\$7.25

Portobello Crepe

(Portobello mushroom, fresh mozzarella and oven roasted tomatoes)

\$7.25

Ham and Fresh Mozz. Cheese

\$7.25

Roasted Chicken Crepe

(Roasted chicken, portobello mushroom, oven roasted tomatoes and swiss cheese)

\$7.95



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GOURMET MEALS



Gourmet Panini or Wrap

Caprese

(Fresh mozzarella, oven roasted tomatoes and fresh basil)

\$6.75

Four Cheeses

(American, Swiss, fresh mozzarella, parmesan and gruyere cheese)

\$7.25

Portobello Mushroom

(Portobello mushroom, fresh mozzarella and Swiss cheese)

\$7.25

Roasted Veggie

(Oven roasted tomatoes, red pepper, zucchini and eggplant w/swiss cheese)

\$6.75

Greek

(Roasted peppers, red onion, olives, feta and mozzarella cheese w/pesto spread)

\$6.75

Grilled Chicken

(Grilled chicken breast, Swiss cheese and roasted peppers)

\$7.25

Roasted Chicken

(Roasted chicken, fresh mozzarella, oven roasted tomatoes and fresh basil)

\$7.25



DESSERTS



Dessert

Mille Crepes Tête-à-Tête signature cake – paper thin, hand-made crepes layered with ethereally light and creamy vanilla	\$6.95
Green Tea Mille Crepes Newest twist to our already popular signature cake	\$7.50
Italian Cheesecake	\$5.50
New York Cheesecake	\$5.50
Strawberry Cheesecake	\$5.95
Apple Tart - add a scoop of Ice Cream	\$4.95 \$1.50
Fruit Tart Homemade tart shell filled with jam, French pastry crème, garnished with fresh fruit and brushed with a glaze	\$5.95
Napoleon A grand sandwich of French pastry cream and puff pastry	\$5.95
Tiramisu Vanilla sponge drizzled with sabroso sambuca and espresso coffee topped with mascarpone mousse and garnished with cocoa	\$5.95
Baklava A union of finely ground walnuts and almonds, embraced by butter brushed phyllo leaves, baked to a golden hue and covered in honey	\$4.95
Bougatsa A delicate Grecian custard between phyllo, baked until golden, and sprinkled with cinnamon and confectioners sugar	\$4.95



DESSERTS



Mousse Cakes

Caramel Bavarian Cream

Vanilla sponge, a drizzle of syrup with caramel, a layer of Bavarian cream and enrobed with Belgium chocolate

\$5.95

Chocolate Hazelnut

Chocolate sponge, hazelnut mousse covered with Belgium chocolate and decorated with hazelnuts

\$5.95

Chocolate Marquise

Chocolate sponge, rich chocolate mousse, dusted with dark cocoa

\$5.95

Chocolate Regina

White chocolate mousse seated on milk chocolate mousse, crowned with fresh raspberries, and dusted with confectioner's sugar

\$5.95

Chocolate Soufflé

Chocolate meringue with chocolate soufflé mousse covered in chocolate ganache and highlighted with chocolate meringue sticks

\$5.95

Chocolate Supreme

Freshly whipped cream and chocolate cream embraced by chocolate sponge, covered with chocolate ganache and toasted almonds

\$5.95

Chocolate Truffle

Light and dark chocolate mousse with a layer of chocolate sponge submerged in Belgium chocolate and decorated with chocolate shavings

\$5.95

Passion Fruit

Vanilla sponge, passion fruit mousse coated with mirror glaze and wrapped with jaconde

\$5.95

Porcupine

Solid chocolate mousse with a layer of chocolate sponge covered in Belgium chocolate and decorated with slivered almonds

\$5.95



tête.à.tête

DESSERTS



Raspberry Mousse \$5.95
Vanilla sponge, raspberry mousse coated with mirror glaze and wrapped with jaconde

White Chocolate Mousse \$5.95
Chocolate sponge, white chocolate mousse, covered with a dark Belgium chocolate and decorated with white Belgium chocolate

Ice Cream
1st scoop \$2.50
- each additional scoop \$2.00

Affogato \$4.95
Scoop of vanilla ice cream with a shot of espresso

Milk Shakes \$5.00
Your choice of ice cream: Vanilla, Chocolate, Strawberry, Coffee, Pistachio and Black Raspberry.

Chocolate Fondue \$9.95
Chocolate Fondue served with seasonal fruits

Plate of Seasonal Fruits \$9.95

Dessert Crepes
Butter and Sugar Crepe \$4.75

Lemon and Sugar Crepe \$4.75

Crepe with Jam \$4.95
(Choice of Jam - Strawberry, Raspberry, Apricot)

Honey Crepe \$4.95



DESSERTS



Sweet Caramel Sauce Crepe	\$5.75
Chocolate Nutella Crepe	\$5.75
With Fresh Banana/Strawberry	\$6.75
Fresh Fruits Crepe	\$7.50
(Slightly seared mixed fruits in lemon and sugar)	
Crepe Normande	\$6.95
(Baked apples in sugar, cinnamon, lemon juice and butter)	