



### *Soup and Salad*

Soup Du Jour \$6 or \$9

Hearts of Romaine, Creamy Caesar Dressing, Pesto Crouton \$9

Shaved Fennel Salad, Green Apple, Red Onion, Parmesan Cheese \$9

### *Appetizers*

Collard Greens Gratin, House Smoked Bacon \$10

Local Tomatoes and Fresh Mozzarella, House Made Pesto \$11

Caramelized Brussels Sprouts, House Smoked Bacon, Balsamic Reduction \$10

Crab and Corn Custard \$14

### *Main*

Grilled Filet, Roasted Shallot, Grilled Portabella, Red Wine Demi \$36

Herb Rubbed Rack of Lamb, Rosemary Demi \$29

Braised Pork Shank, Local Apples, Sour Kraut \$28

House Smoked BBQ Platter, Cole Slaw \$25

Sweet Sausage Pomodoro over Penne Pasta \$22

Free Range Chicken Breast, Lemon Caper Sauce \$23

Pan Roasted Salmon, Black Eyed Pea Salad, Dill Sauce \$26

Shrimp and Clam Fettuccine, White Wine Sauce \$29

Lump Crab Cake, Roasted Pepper Remoulade \$27

### *Desserts*

Apple Crisp, Bassett's Vanilla Ice Cream \$8

Dark Chocolate Cognac Mousse, Whipped Cream \$7

Profiterole, Whipped Cream, Blueberry Balsamic Glaze \$8

Brownie Sundae, Bassett's Raspberry Swirl Ice Cream, Fudge Sauce \$8

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**10-1-15**

menu subject to change with availability