

# Stacey's Caf é

*"A Fun Place To Eat"*

**Chef- Ryan Geiser**

## Our Philosophy

No matter how finicky you are, our servers are trained to resist the urge to slap you senseless. Feel free to ask for changes to your meal. We can add garlic, delete spices, remove meat if you're a vegetarian -- whatever change you like -- as long as it's legal. And if no one is watching, we're flexible on the legal thing too. We are also proud to only serve Petaluma Farms free-range chicken and battery cage free eggs!

**House Made soup of the Day...** (We trained an actual house to make soup for us. Prior to the real estate slump, that was impossible.)

**Bowl \$9.95 Cup \$5.50**

**Stacey's Tomato Bisque Soup...** topped with a fresh pesto (This soup is so good it will make you wish you wore nicer clothes.)

**Bowl \$9.95 Cup \$5.50**

**Spinach Salad ...**fresh baby spinach tossed with molasses vinaigrette, mushroom, red onion, bacon, egg and chevre

(This is the same salad Popeye eats to beat up people who joke about how he got those forearms.) **\$9.95**

**Caesar Salad...**chopped romaine, tossed with our Caesar dressing, garlic croutons and topped with shaved parmesan cheese (Named after the great romaine emperor, Julius Salad.) **\$8.95**

**Thai Beef Salad..**steak, charred rare, served on a bed of mixed greens with cucumber, carrot, peppers, peanuts, shredded cabbage, cilantro and mint, tossed with a Thai style peanut dressing and crispy rice noodles (It's like being in Thailand without any of the inconvenient parts.) **\$16.95**

**Cobb Salad...**chopped romaine with rows of grilled chicken, avocado, bacon, tomato, hard boiled egg and crumbled gorgonzola, tossed with either champagne vinaigrette or creamy gorgonzola dressing (The second b in Cobb is silent, but if you hold it up to your ear, sometimes you can hear it.) **\$17.95**

**Stacey's House Salad...**sweet mixed greens, crumbled gorgonzola, dried cranberries, candied walnuts and champagne vinaigrette (It's called Stacey's House Salad because Stacey actually lives under a pile of lettuce in Livermore.) **\$7.95**

**Stacey's Delicious Cheese Fries...**our House cut fries topped with our creamy three cheese sauce (If you had your stomach stapled to avoid overeating, ask your server for a staple remover.) **\$8.95**

**Chipotle Honey Glazed Prawns...**marinated prawns with a tropical fruit salsa (You can either eat the prawns or use them to form a chess set with the rest of the things on the table. Tip: The pepper grinder is the queen.) **\$12.95**

**Antipasto..**sliced prosciutto, coppa & cappicola, aged chevre, gorgonzola, Mediterranean olives, fried artichokes, roasted tomato, candied walnuts, grilled baguette, capers (If you mix antipasto with pasto they will both disappear. It's called science. ) **\$16.95**

**Dungeness Crab Cake...**with watercress salad, spicy roasted pepper coulis (You'd be crabby too if you were kept in a dungeness.) **\$13.95**



**Poke Tuna...**fresh sashimi grade ahi, cucumber, sweet onion and avocado with a chili soy Hui sauce (We only serve poke tuna because the fast ones get away.) **\$14.95**

**Savory Spinach & Artichoke Dip...**a creamy blend of artichoke hearts, spinach, dry cheeses served with fresh tortilla chips (If you suspect that you are dining with an unsavory character, feed him this savory appetizer and see if he disappears.) **\$9.95**

**Spicy Fried Calamari...**served with house made sweet chili sauce (If you think it's easy to write jokes about fried calamari, you've probably never tried.) **\$11.95**

**Imported Creamy Goat Cheese & Caramelized Pear Dip...**served with toasted crostini and citrus Kalamata olives (We know the goats are imported because they don't speak English.) **\$12.95**

**(Additions:** add chopped chicken **\$4**, grilled chicken breast **\$6**, prawns **\$9** salmon or mahi-mahi **\$10** Sashimi grade Ahi **\$12** edamame **\$2**)

### Fine Print

There is a **\$15.00 corkage fee** if you bring your own wine, **2 bottle limit** and **\$25 for a 1.5 L** Ask about signed Dilbert™ stuff up front. The banquet room can be reserved for events and meetings. A 20% taxable gratuity will be added to all parties of eight or more, at Stacey's we pride ourselves on our quality and service and will always appreciate our customer's feedback so send us an e-mail at [staceyscafe@mindspring.com](mailto:staceyscafe@mindspring.com) . We are not responsible for lost or stolen items. Eat your vegetables. Beware of rogue asteroids. Swimming is excellent exercise. No smoking. Stop reading the fine print.

## Entrees

**Risotto Of The Day...A.Q.** (We use only the finest days of the week in this dish.)

**Jambalaya...**prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes, and green onions in our spicy tomato cream sauce, served with fresh fettuccine or long grain rice (Biblical scholars tell us that this is the same meal that Jesus ate at the last supper. But hey, I'm sure you have a good reason for ordering something else.) **\$24.95**

**Florentine Ravioli...**five cheese and spinach raviolis, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce, shaved parmesan (If you have a tiny head, and you drink too much, you can use a ravioli as a pillow.)  
**\$20.95**

**Chipotle Prawns...**sautéed prawns, spicy chipotle cream sauce, Yukon Gold mashed potatoes, corn relish (Your tongue will love this dish so much it will try to give you a high five. Then it will remember it's only a tongue and settle for a high one.)  
**\$29.95**

**Pancetta Wrapped Chicken...**Petaluma free-range chicken breast, lightly sautéed, served with fresh fettuccine in a lemon-caper and tomato butter sauce with shallots, sautéed baby carrots (You are what you eat, so if the rest of the menu frightens you, eat the chicken.) **\$27.95**

**Pan Seared Ahi...** sashimi grade Ahi tuna, forbidden rice cake, baby bok choy sautéed with shitake mushrooms, honey-soy sauce (Ahi is similar to Aha, but less enlightened and more delicious.) **\$31.95**

**Mushroom Carbonara...**penne pasta, in cream sauce, prociutto, red onion, sweet peas, button mushrooms, parmesan cheese, black pepper, topped with crispy bacon (If you like delicious flavor more than you like immortality, this is your chance to prove it.) **\$22.95**

**Stacey's Baked Shells & Cheese...**shell pasta mixed with our special three cheese sauce, fresh tomatoes and peas, topped with an almond crust (Stacey puts a little love in each pasta shell. But it's self love, so it won't help you that much.) **\$15.95** add chicken or Bacon **\$19.95** add Broccoli **\$17.95**

**Prime Grade New York Strip...**pan roasted fingerling potatoes, hari covert green beans & sun dried tomato, green peppercorn cognac cream (For the complete New York feeling, ask your server to curse at you.) **MKT**

**Fettuccine Puttanesca...** fresh fettuccine, kalamata olive, anchovy, garlic, shallots, crispy capers, chili, virgin olive oil, parmesan (Try to keep the virgin olive oil away from the capers just in case.) **\$16.95**  
**(Additions: add chopped chicken \$4, prawns \$9)**

**Country Style Pot Roast...**slowly braised wagu top round, butter braised red potatoes, baby carrots, fresh herbs (By "pot" we mean a container used for cooking. This isn't Berkeley.) **\$26.95**

**Sea Scallops...**pancetta wrapped and seared, grilled brown butter polenta, bruschetta stuffed button mushrooms, tarragon beurre blanc (Yeah, scallops are pricey. If your date pays for this dish, the rest of the night is on you.) **\$30.95**

**Crab Crusted Mahi- Mahi...**chive potato cakes, roasted pepper watercress salad, with a Cajun beurre blanc (Mahi we do dinner?) **\$29.95**

**Gorgonzola Filet Mignon...**with gorgonzola bread pudding, roasted winter vegetables, topped with our gorgonzola butter and finished with a red wine demi glace. (If the glace isn't demi enough, we can demi more.) **\$34.95**

**Scott's Favorite Pasta...**sautéed broccoli, roasted walnuts and oven roasted tomatoes with fresh garlic and herbs, tossed with penne or angel hair pasta and finished with parmesan cheese (This dish might not turn you into a syndicated cartoonist, but whatever you're doing now probably isn't working either.) **\$15.95** add Petaluma free-range chicken breast **\$19.95** add prawns **\$24.95** add edamame **\$17.95**

**Barbecued Boneless Beef Short Ribs...**cooked for hours until they are fork tender, served with our gruyere scalloped potatoes, and roasted winter vegetables (Made from 100% boneless cows. They're easier to catch.) **\$26.95**

**Grilled Natural Salmon Filet...**with a roasted fennel puree, pecan crumbs, crispy stacked potato with smoked gouda cheese a porcini jus and hari covert green beans & sun dried tomato (It's the favorite dish of monks. They love their salmon chanting evenings.) **\$29.95**

**Grilled Guinness Marinated Rib Eye...**with a trio of mushroom demi glace, Yukon Gold mashed potatoes, grilled asparagus (If you live near a nuclear power plant, you might already have a rib eye.) **\$32.95**

## Sides

Choice of Vegetable Yukon Gold mashed potatoes Gruyere scalloped potatoes Brown butter polenta  
Chive potato cakes Gorgonzola bread pudding Long Grain Rice Stacked Gouda Potato Braised Red Potatoes  
**\$5.95**

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