

Call us or check our website  
for our specials!

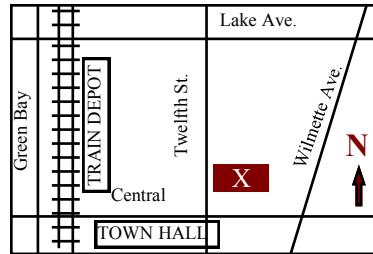
[thenoodlecafe.com](http://thenoodlecafe.com)

If you would like to receive a weekly  
e-mail of our specials contact us at [specials@thenoodlecafe.com](mailto:specials@thenoodlecafe.com).

Your carry out order will be ready in fifteen minutes!

Let us know if you have a favorite special;  
we will call you when it is available.

**847-251-2228**



Hours  
Lunch  
Monday - Friday: 11:30 - 2:30

Dinner  
Dinner, Monday - Thursday: 5:00 - 9:00  
Dinner, Friday and Saturday: 5:00 - 10:00  
Dinner, Sunday: 4:30 - 8:30

5/2015

Prices listed in this menu are  
subject to change without notice.

# Carry Out Dinner Menu

## The Noodle

**Fresh Pasta & Seafood**

708 Twelfth Street, Wilmette  
specials at [thenoodlecafe.com](http://thenoodlecafe.com)

**847-251-2228**

## Appetizers

**Petite French Brie Wheel** grilled and served with Granny Smith apples, garlic croutons\* and seasonal fruit chutney, 10

**Chicken Satay** four pieces of grilled chicken satay with a trio of sauces: barbecue, peanut and honey-habanero, 9

**Bruschetta** grilled French bread topped with a tomato-artichoke relish and shredded parmesan cheese, 8 (contains gluten)

**Eggplant Stack** grilled eggplant layered with breaded goat cheese, basil and tomato; topped with fried onions\* and drizzled with balsamic vinaigrette, 9

**Maple Soy Sea Scallops** large sea scallops\* sautéed with maple syrup, soy sauce and sesame seeds, garnished with vegetable risotto, 11

## Pasta with Your Choice of Sauce

Includes your choice of soup or garden salad. You may upgrade to caesar salad for 1.00 or caprese salad for 2.00.

### Pasta Choices

Fresh Pasta

Angel Hair  
Linguine  
Fettuccine

} Choose a cut and a flavor

{ White  
Spinach

Whole Wheat Garlic-Parsley

Filled Pasta

Signature Three Cheese Ravioli, add 3.00

Smoked Mozzarella Ravioli, add 2.00

Cheese Tortellini, add 2.00

Pasta without Eggs

Penne (wheat or gluten free corn/rice)

Rice Noodles (gluten free)

Bowties (wheat)

### Sauce Choices

*Add Meatballs (contain gluten), Italian Sausage or Chicken to any sauce, 3.00 ;*

*Add Sautéed Vegetables to any sauce, 2.00 ; Sample two sauces over the same pasta, 1.00*

### Shrimp, Scallops and Mushrooms

sautéed with garlic, olive oil, scallions and white wine, 18

**Fresh Basil Pesto** fresh basil blended with olive oil, garlic, nuts and romano cheese, 14

**Alfredo** traditional Italian cream sauce made with imported parmesan cheese, 14

**Tarragon Asparagus** our house specialty, fresh asparagus in cream and white wine with tarragon, 14

### Roasted Garlic and Sun-Dried

**Tomatoes** puree of roasted garlic and sun-dried tomatoes in a light, red wine cream sauce, 14

## Entrée Salads

**Chicken, Apple and Currant Salad** mixed greens, apples, currants, walnuts, carrots, blue cheese and grilled chicken tossed with balsamic vinaigrette, 14

**Caesar Pasta Salad** crisp romaine lettuce, chilled pasta\*, croutons and parmesan cheese tossed in our special recipe caesar dressing, with marinated grilled chicken breast, 12; with pesto seasoned steak, 15; with sautéed shrimp or fresh grilled salmon, 16

**Gourmet Garden Salad** bed of lettuce with cucumbers, tomatoes, carrots, peppers, red cabbage, olives, red onions, artichoke hearts and our house dressing on the side, with marinated grilled chicken breast, 12; with pesto seasoned steak, 15; with sautéed shrimp or fresh grilled salmon, 16

## Entrées

*Your Entrée includes...*

*one of the following salads or soup:*

Garden Salad  
Soup  
Caesar Salad, add 1.00  
Caprese Salad, add 2.00

*and also one of the following sides:*

Vegetable and/or Side Dish of the Day  
Pasta and Sauce (see previous page)  
Grilled Vegetables, add 2.00

### Seafood Trio

jumbo shrimp, fresh salmon and sea scallops grilled and served with lemon beurre blanc, 24

### Herb-Garlic Jumbo Shrimp

seven jumbo shrimp broiled with herb-infused garlic butter, 21

### Costa Rican Tilapia

pan-roasted\* and served with caramelized ginger, 19

### Canadian Salmon

broiled with olive oil, white wine and fresh herbs, 21

### Lemon-Herb Chicken Breast

marinated in lemon, garlic, herbs and olive oil and grilled; served with a tomato-artichoke relish, 18

### Chicken Parmesan

lightly breaded, baked and topped with marinara and melted mozzarella cheese, 19 (contains gluten)

### Vegetable Risotto

rich and creamy with seasonal vegetables (vegetarian), 15  
with marinated grilled chicken breast, 18; with pesto seasoned steak, 20; with sautéed shrimp, 21 (does not include side dish)

### Italian Sausage and Peppers

grilled and served with sautéed peppers, roma tomatoes and red onions, 17

### Barbecue Pork Tenderloin

marinated with red wine and rosemary, grilled and finished with smoky apple barbecue sauce, 19

### Pepper-Crusted Prime Filet Mignon Medallions

eight ounce center cut, pan-seared and served with sautéed mushrooms and natural juices, 27

*Unless indicated, most menu items are Gluten Free. Items with an \* can be prepared Gluten Free upon request. Shrimp, Scallops and Mushrooms, as well as some specialty pasta sauces, are up to an additional 2.00 when served with an entrée.*

*We are always happy to recommend a side item and entrée combination or an alternative preparation for your dinner entrée to meet your dietary needs.*