



Café Lucky Noodle: Lunch

Appetizers

- Baked Goat Cheese Dip** 7.⁵⁰
Creamy chèvre with spinach, fresh herbs and parmesan, baked in the oven and served with grilled artisan bread.
- Crab Cakes** 14.⁰⁰
Lightly breaded crab cakes pan fried, topped with house made lemon aioli and served with organic field greens.
- Prosciutto & Asparagus** 13.⁰⁰
Grilled asparagus paired with thinly sliced Prosciutto di Parma and hard cooked egg; garnished with organic cherry tomatoes and parmesan shavings.
- Risotto Balls** 8.⁰⁰
Fontina cheese rolled in risotto and breadcrumbs, then fried until golden brown; served with chilled Sambuca pomodoro.
- Steamed Clams** 12.⁰⁰
Fresh Manila clams steamed and finished in a broth of white wine, butter, garlic, capers and fresh lemon.
- Fried Cheese Curds** 7.⁰⁰
Fresh white cheddar cheese curds seasoned with herbed breadcrumbs, fried golden and served with house pomodoro for dipping.
- Spiced French Fries** 6.⁰⁰
Cooked golden brown, seasoned with mixed spices and served with roasted garlic aioli.
- Antipasto** 15.⁰⁰
A selection of cured meats, cheeses, olives, vegetables, roasted garlic, wonderful house creations and grilled bread. ~Please allow extra time to prepare this dish~
- Spring Rolls** 4.⁰⁰
Glass noodles, garlic, cilantro, carrots and cabbage in a crisp, vegan wrapper. Served with Thai plum sauce.
- Lettuce Wraps** 13.⁵⁰
Chicken and sausage or vegetarian tempeh stir-fried with water chesnuts, garlic, pine nuts and scallions; served with fresh lettuce cups, crispy rice vermicelli and Hoisin sauce for dipping.
- Calamari** 12.⁰⁰
Calamari sliced and marinated in sake with slices of garlic, shallots, jalapeno, Togarashi spice, red bell pepper and lemongrass; fried golden and served with a tangy ponzu sauce.
- Coconut Prawns** 12.⁰⁰
Butterflied Tiger prawns rubbed in garlic and battered with Japanese panko and coconut flakes, golden fried and served with black bean ginger and plum sauces.
- Grilled Chicken Satay** 9.⁷⁵
Five satays of chicken breast marinated in coconut milk and spices, grilled and served with peanut sauce.
- Sesame Chicken Tempura** 9.⁷⁵
Tender strips of chicken lightly battered in a sesame seed tempura, served golden brown with our Thai plum sauce.
- Vegetable Tempura** 9.⁵⁰
Onions, broccoli, bell peppers, mushrooms and zucchini lightly battered in a Korean style tempura with Japanese Togarashi spice, fried golden and served with spicy Thai plum sauce.
- Organic Yam Tempura** 9.⁵⁰
Fresh Garnet yams sliced thin, dipped in spiced tempura batter, fried golden and served with spicy Thai plum sauce.

Soup / Salad

- Creamy Tomato Soup** 6.⁰⁰
Slow-roasted garlic, organic tomatoes and fresh basil.
- Caesar** 11.⁰⁰
Romaine lettuce tossed with house made dressing, parmesan cheese and homemade garlic croutons. With house smoked wild salmon or grilled chicken breast 15.⁰⁰
- Caprese** 11.⁰⁰
Fresh mozzarella and sliced organic tomatoes complemented with fresh basil leaf, extra-virgin olive oil, sea salt and cracked black pepper.
- St. Mary's Insalata** 12.⁰⁰
Organic Butter Leaf lettuce finished with Gorgonzola cream dressing, garlic croutons, organic cherry tomatoes and Fuji apple.
- Chef Salad** 13.⁵⁰
Crisp mixed greens with ham, grilled chicken, bacon, Gruyère cheese, hard cooked egg, cucumbers, organic tomatoes and topped with crispy fried leek. Served with Gorgonzola cream dressing or classic Italian vinaigrette.
- Lucky Insalata** small 5.⁵⁰ large 7.⁵⁰
Sweet Leaf Farms organic field greens with our sweet Asian or classic Italian vinaigrette, garnished with tomato and cucumber.
- Fire Eater's Salad** 13.⁵⁰
Thinly sliced grilled beef or chicken breast tossed with our lemon-fish sauce, fresh mint, basil, red onions and crushed chilies; served over organic field greens.
- Taliwang Chicken Salad** 13.⁵⁰
Slow roasted Indonesian-style chicken shredded and tossed in a creamy coconut chili-lime dressing with organic field greens, red bell peppers, apples, roasted peanuts, red onion, cherry tomatoes and cucumbers.
- Thai Noodle Salad** 11.⁵⁰
Steamed rice noodles, broccoli and carrots tossed in a sweet chili, lime dressing; finished with fresh bean sprouts, green onions, crushed peanuts and choice of tempeh, tofu or chicken. Substitute Tiger Prawns 15.⁵⁰

Panini

- Grilled on house baked focaccia bread and served with organic field greens 9.⁰⁰
Add spiced french fries or a cup of tomato soup 2.⁰⁰

Grilled Cheese and Tomato Soup Combo

Gruyère cheese complimented with fresh basil pesto and served alongside a cup of house made tomato soup

Roasted Garlic, Ham & Gruyère

Sugar coated smoked ham and Gruyère cheese with roasted garlic spread, house aioli and stone ground mustard

Prosciutto e Mozzarella

Thinly sliced Prosciutto di Parma, fresh mozzarella, basil, tomato, roasted garlic spread and house aioli

Grilled Chicken BLT

Grilled chicken breast, crisp bacon, Gruyère cheese, pesto mayo, romaine lettuce and tomato

Fontina, Spinach & Tomato

Fontina cheese, fresh spinach, oil-cured tomato, olive tapenade, roasted garlic, house aioli and romaine lettuce

Entrées

Ravioli della Casa

17.⁰⁰

Roasted yam and ricotta filled homemade pasta finished in a nutmeg cream sauce. Add organic Shiitake mushrooms. 20.⁰⁰

Smoked Salmon Ravioli

20.⁰⁰

Homemade spinach pasta filled with house-smoked wild salmon and ricotta cheese mousse. Finished in lemon beurre blanc with sautéed organic Fuji apples, cherry tomatoes and fresh spinach.

Alfredo's Fettuccine

15.⁰⁰

Fresh pasta, made daily, tossed with parmesan, garlic, cracked pepper and cream sauce. With house smoked wild salmon, grilled chicken breast or Tiger Prawns 19.⁰⁰

Almond Breast of Chicken

18.⁰⁰

Tender breast of chicken encrusted with herbs, toasted almonds and garlic breadcrumbs, finished in a light, lemon butter cream sauce with linguine pasta and sautéed vegetables.

Braised Beef with Penne

17.⁵⁰

Tender free range *Knee Deep Cattle Co.* beef, slow-cooked in the oven with red wine, garlic, bay leaves and mirepoix; shredded and simmered in a rich tomato sauce with hints of espresso, cracked pepper, parmesan and penne pasta.

Spaghetti & Meatballs

14.⁰⁰

Seasoned beef meatballs, onions and fresh herbs in a thick, basil pomodoro sauce tossed with spaghetti.

Pesto al Ceppo

14.⁵⁰

Long rolled pasta shaped like cinnamon sticks, tossed with house made pesto, fresh basil and parmesan cheese. With grilled chicken breast or Tiger prawns 18.⁵⁰

Spaghetti Carbonara

14.⁵⁰

Delicious, traditional spaghetti sautéed with savory pancetta ham and parmesan in a rich white wine and cream sauce.

Aglio e Olio

10.⁰⁰

Spaghetti noodles tossed with fresh garlic, extra-virgin olive oil, parmesan, pine nuts and a pinch of chili flakes.

Three Cheese Tortellini

14.⁵⁰

Pecorino Romano, Parmesan and Ricotta cheese filled pasta sautéed in a pesto cream sauce. With grilled chicken breast or Tiger prawns 18.⁵⁰

Lucky Noodle

13.⁰⁰

Traditional Phad Thai rice noodle stir-fry with egg, fresh bean sprouts and your choice of chicken, tofu or tempeh topped with crushed peanuts, green onion and lime. Served with a small Lucky Insalata. Substitute Tiger prawns 17.⁰⁰

Khi Mao

15.⁰⁰

“Drunken noodles.” Wide wheat noodles stir-fried with onions, bell pepper, cabbage, carrots, fresh basil, our *very spicy* home-made mint chili sauce and choice of chicken, tofu or tempeh. Substitute Tiger prawns 19.⁰⁰

Peanut Sauce Curry

14.⁰⁰

From our sister restaurant, Ring of Fire, a sweet, rich and mild spiced curry with your choice of chicken, tofu or tempeh; served over steamed broccoli, carrots, cabbage, fresh bean sprouts and angel hair noodles. Substitute Tiger prawns 18.⁰⁰

Glass Noodle Stir-Fry

13.⁵⁰

Chinese glass noodles stir-fried with carrots, peas, bamboo, celery, bean sprouts, onion, tomatoes, egg, soy, garlic and fresh cracked pepper. Served with choice of chicken, tofu or tempeh. Substitute Tiger prawns 17.⁵⁰

Phad Se Yu

14.⁰⁰

Wide wheat noodles stir-fried with broccoli, egg, fresh bean sprouts and your choice of tofu, tempeh or chicken in a sweet and tangy caramelized soy sauce with toasted garlic. Substitute Tiger prawns 18.⁰⁰

Sweet Basil Stir-Fry

14.⁰⁰

Organic Shiitake mushrooms and onions stir-fried with white wine, basil leaf, toasted garlic and your choice of tempeh, tofu or chicken. Paired with angel hair pasta. Substitute Tiger prawns 18.⁰⁰

Thai Noodle Salad

11.⁵⁰

Steamed rice noodles, broccoli and carrots tossed in a sweet chili, lime dressing; finished with fresh bean sprouts, green onions, crushed peanuts and choice of tempeh, tofu or chicken. Substitute Tiger Prawns 15.⁵⁰

Garlic & Black Beans Tempeh

14.⁰⁰

Onions, bell peppers, black beans, garlic and cilantro stir-fried with tempeh in our tangy lemon and caramelized soy sauce, served over angel hair pasta. Substitute Tiger prawns 18.⁰⁰

Pineapple Seafood Red Curry

19.⁰⁰

Spicy red coconut curry with Tilapia, Manila clams, prawns, scallops, squash, peas, bell peppers, sweet basil, bamboo, pineapple and jalapenos over angel hair noodles.

A 18% gratuity may be added to tables of 6 or more • A \$1.⁵⁰ charge will be assessed for splitting any plates
Denotes degree of heat • Maximum 4 credit cards per table please • Full Menu available for take-out
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Café Lucky Noodle is committed to the use of sustainable products and practices including: organic and local products, water, energy and waste conservation, filtered drinking water, recycling, composting, and many small changes which we hope will lead ourselves and our guests to a healthier lifestyle and environment. Please join us in these conservation practices. Thank you for dining.