**STARTERS**

- **SPINACH DIP**
  fresh creamed spinach, artichokes, italian cheese blend, grilled bread, crackers  8

- **CHISLIC**
  marinated sirloin tips, ancho ranch, waffle fries, grilled baguette  11

- **BRIE AND BRISKET SLIDERS**
  smoked brisket, brie cheese, roasted red onions, arugula, roasted garlic aioli  10

- **CHICKEN WINGS**
  celery and ranch dressing - buffalo, citrus honey bbq or thai peanut glaze  9.5

- **STREET TACOS**
  crispy shrimp - cilantro slaw, thai-chili aioli  9
  carne asada - salsa verde, red onion, jalapeños, avocado  10

- **QUESADILLA**
  chicken & bacon - roast chicken, two cheeses, bacon, avocado, lettuce, corn salsa, sour cream  9
  steak - marinated sirloin, smoked mozzarella, sautéed mushrooms & onions, jalapeño, salsa, sour cream, avocado  10

- **MARGHERITA FLATBREAD**
  basil pesto, sliced tomato, smoked mozzarella, fresh basil  8

- **ITALIAN FLATBREAD**
  marinara, salami, pepperoni, smoked mozzarella, fresh basil, shaved parmesan  10

- **CHICKEN FLATBREAD**
  chicken, tomato, bacon, smoked mozzarella, spinach dip, parmesan  10

- **GARLIC MUSSELS**
  garlic, white wine, bacon, scallions, diced tomato, fresh basil, grilled bread  11

  *indicates happy hour starters

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**CLASSIC PLATES**

- **OVEN TURKEY**
  roast turkey breast, chive mashed potato, cranberry jam, bread stuffing, fresh sage pan gravy, fresh vegetables  11

- **PORTABELLA MEATLOAF**
  brown gravy, chive mashed potatoes, vegetable medley  12

- **FISH N’ CHIPS**
  breaded cod, peanut slaw, waffle fries, hatch chili tartar  11

- **HOT ROAST BEEF**
  grilled challah bread, cheddar, braised veg, chive mashed potatoes, crisp fried onions, beef gravy  12

- **CHICKEN POT PIE**
  hearty chicken stew, puff pastry crust, served with a side salad  13

- **STRAWBERRY WALNUT**
  spring greens, candied walnuts, gorgonzola, strawberries, cranisins, sweet basil, sweet vidalia dressing  8.5

- **QUINOA SALAD**
  romaine, quinoa, roasted red pepper, corn and black bean salsa, chickpeas, fresh basil, white balsamic vinaigrette  8

- **CAESAR SALAD**
  romaine lettuce, tomatoes, croutons, shaved parmesan, roasted red onions, hard boiled egg, caesar dressing  10

- **ASIAN SALAD**
  grilled chicken, cabbage, shredded greens, cashews, pea pods, scallions, bean sprouts, fried noodles, sesame vinaigrette  11

- **SWEET GINGER CHICKEN SALAD**
  chili glazed chicken breast, bell pepper, pea pods, red onion, shaved carrot, celery, fresh greens, peanuts, sweet-ginger dressing  12

- **SALMON SALAD**
  spring greens, tomato, burrata cheese, shaved parmesan, prosciutto, balsamic reduction, creamed basil pesto, herb grilled salmon  13

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**Between Bread**

- **CRAB CAKE BLT**
  pan crispy cake, hatch chili aioli, bacon, avocado, tomato, herb mayo, toasted country bread  11

- **CRUSTED CHICKEN**
  buttermilk fried chicken breast, swiss, bacon, alabama sweet ‘n slaw, rooster hot sauce, grilled hoagie  11

- **CAFÉ BURGER**
  angus blend, american cheese, lettuce, tomato, pickle, special sauce, soft bun  10.5

- **FARMSIDE BURGER**
  american cheese, bacon, ham, over easy egg, lettuce, tomato, pickle, special sauce, soft bun  12

- **BEEF TANDOORI MELT**
  braised beef brisket, caramelized onions, sautéed mushrooms, spinach, sriracha aioli, swiss, tandoori bread  12.5

- **STEAK SANDWICH**
  grilled sirloin, jalapeño bacon, swiss cheese, horseradish crème, haystack onions, arugula, ciabatta  13

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*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

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All Day Café / 2101 W 41st Street, Sioux Falls, SD / 605-274-7711 / alldaycafe.net
PRIVATE DINING
Let us take care of the fuss for you!
We can do Meetings, Working Luncheons, and Dinner Parties.
Seating up to 32 people!
Contact for Booking Details:
605-274-7711

HAPPY HOUR
Monday - Saturday 3-6PM
$3 Bottles & Well Cocktails
$4 Draft Beers & House Wine
$5 Margaritas, Sangrias & Mules
★ $6 Starters ★
★ indicates happy hour starters

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INSPIRED PLATES

CHICKEN MADEIRA
asparagus, caramelized onions, mushrooms, madeira wine reduction, chive mashed potatoes 15

HONEY THYME PORK
pan roasted pork loin, honey thyme glaze, chive mashed potato, fresh vegetables 15

HOUSE SIRLOIN
chive mashed potatoes, fresh vegetables 16

BLACK N BLEU SIRLOIN
cajun grilled steak, bleu cheese cream, haystack onions, balsamic reduction, chive mashed potatoes 18

WALLEYE
fresh herb seared, roast shallot, lemon butter, chive mashed potatoes, fresh vegetable 19

PAD THAI
chicken and shrimp, scallions, carrots, bean sprouts, cilantro, peanuts, onions, peppers, pea pods, noodles 14

CAJUN CHICKEN LINGUINE
cajun seasoned chicken, fresh vegetables, toasted almonds, cajun cream 14

THAI PASTA
chicken, red onions, peppers, carrots, celery, thai peanut sauce, cilantro, scallions, linguine 14

CHICKEN AND SUNDRIDED TOMATO
sliced chicken, crisp bacon, mushrooms, green onions, sundried tomato pesto, crushed chili flakes, cream, penne 14

PAD THAI
chicken and shrimp, scallions, carrots, bean sprouts, cilantro, peanuts, onions, peppers, pea pods, noodles 14

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INSPIRED PLATES

ADD simply dressed salad or cup of soup +3

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STIR FRY
fresh vegetables, flavors of orange, pineapple, ginger, basmati rice.
chicken stir fry 13 shrimp stir fry 15 steak stir fry 14

STEAK LINGUINE
seared steak, heirloom tomatoes, caramelized onions, mushrooms, garlic, spinach, white wine, truffle cream 14

MAC N’ CHEESE
penne pasta, creamy four cheese blend, toasted parmesan bread crumbs 10
WITH chicken 13

CHICKEN FETTUCCINE ALFREDO
sliced chicken, fettuccine, broccoli, parmesan, garlic, white wine, alfredo 13
OR shrimp & asparagus alfredo 15

PAD THAI
chicken and shrimp, scallions, carrots, bean sprouts, cilantro, peanuts, onions, peppers, pea pods, noodles 14

CAJUN CHICKEN LINGUINE
cajun seasoned chicken, fresh vegetables, toasted almonds, cajun cream 14

THAI PASTA
chicken, red onions, peppers, carrots, celery, thai peanut sauce, cilantro, scallions, linguine 14

CHICKEN AND SUNDRIDED TOMATO
sliced chicken, crisp bacon, mushrooms, green onions, sundried tomato pesto, crushed chili flakes, cream, penne 14

ALL DAY BREAKFAST

OMG FRENCH TOAST
brûlée batter, thick-cut challah bread, citrus rum caramel, vanilla bean whipped cream, fresh berries 9

GARDEN OMELET
farm eggs, spinach, tomato, asparagus, artichoke, feta, hollandaise & red pepper drizzle, morning bread. Served with fresh fruit, hashbrowns or café potatoes. 9.5

FARMER’S BREAKFAST
2 eggs, ham, thick bacon, sausage link or patty, or chicken apple sausage, morning bread. Served with fresh fruit, hashbrowns or café potatoes 9.5

PAN FIRED

ADD simply dressed salad or cup of soup +3

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ADD simply dressed salad or cup of soup +3

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WITH chicken 13

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OR shrimp & asparagus alfredo 15

PAD THAI
chicken and shrimp, scallions, carrots, bean sprouts, cilantro, peanuts, onions, peppers, pea pods, noodles 14

CAJUN CHICKEN LINGUINE
cajun seasoned chicken, fresh vegetables, toasted almonds, cajun cream 14

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BLACK N BLEU SIRLOIN
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WALLEYE
fresh herb seared, roast shallot, lemon butter, chive mashed potatoes, fresh vegetable 19

GRILLED SALMON
lemon dill crème, cucumber relish, chive mashed potato, fresh vegetables 16

Cedar plank salmon
citrus honey glazed, roasted potatoes, fresh vegetable 16

LEMON SAGE CHICKEN
bone-in chicken breast, fresh sage, lemon butter, wilted spinach, chive mashed potatoes 15

VEGGIE & QUINOA PLATE
grilled portabella & roasted red peppers, gorgonzola melt, spinach, fresh vegetables, quinoa, blistered tomatoes 10
WITH grilled salmon 15

OVEN BAKED COD
lemon, capers, garlic, herb butter, heirloom tomatoes, basmati rice, vegetable medley 15

OMG FRENCH TOAST
brûlée batter, thick-cut challah bread, citrus rum caramel, vanilla bean whipped cream, fresh berries 9

GARDEN OMELET
farm eggs, spinach, tomato, asparagus, artichoke, feta, hollandaise & red pepper drizzle, morning bread. Served with fresh fruit, hashbrowns or café potatoes. 9.5

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