



"Friends don't let friends eat at chain restaurants"

1419 East Michigan Avenue, Lansing
517-316-2377

www.soupspooncafe.com

Cafe Specialties

Gourmet Breakfast Wrap \$9.99

Scrambled eggs, hash browns, grilled peppers, and onions, tomato, sour cream, sriracha, cheddar, avocado salsa. Add shaved prime rib \$3

A "Very Vegan" Start \$9.99

Fried potatoes and grilled vegetables, spicy vegan lentil patty, tomatoes, balsamic drizzle, wheat toast and strawberry preserves.

Spoon-I-Cristo \$9.99

Turkey, Canadian bacon, gruyere, ancho-blackberry, french toast, hash browns.

Steak & Eggs \$12.99

Flank steak, avocado salsa, ancho-hollandaise, crispy onions, hash browns, two eggs any style. Choice of toast.

Stacked French Toast \$9.99

Fresh baked bread, triple-stacked and layered with cream cheese, blended with strawberry preserves, served with 100% pure Michigan maple syrup, served with your choice of meat

Buttermilk Pancakes \$9.99

A stack of buttermilk pancakes served with 100% pure Michigan maple syrup, served with your choice of meat (Blueberries or chocolate chips \$1)

Biscuits & Gravy \$9.99

Housemade asiago biscuit with sausage gravy, potatoes, fried egg.

Johnny Cakes \$9.99

Cornmeal pancake with jalapeño, topped with smoked salmon and served with green onion butter, maple syrup and choice of meat.

Cafe' Benny \$9.99

Two poached eggs with housemade Canadian bacon, atop two English muffins with hollandaise sauce. Served with Cafe potatoes or a small brunch salad.

Chesapeake Benny \$10.99

Two poached eggs, English muffin, Maryland crab cake, avocado salsa and ancho hollandaise. Served with Cafe potatoes or a small brunch salad.

Yooper Benny \$10.99

Two poached eggs, grilled walleye, English muffin and lemon-tarragon aioli. Served with Cafe potatoes or a small brunch salad.

Smoked Salmon Benny \$10.99

Two poached eggs with house smoked salmon, English muffin, and chipotle aioli drizzle. Served with Cafe potatoes or a small brunch salad.

The "San Diego" \$9.99

Two poached eggs, English muffin, avocado salsa and ancho hollandaise. Served with Cafe potatoes or a small brunch salad.

Dinner Entrees

Greek olive oil and French bread available upon request with entree

Voodoo Pasta \$18.99

Shrimp sauteed with bell peppers and onions, tossed with linguine in a cajun-tarragon-sherry cream sauce.

Ethiopian Vegan Stew \$16.99

Chickpeas sauteed with mushrooms, peppers, spinach, onions, snow peas, garlic and carrots in a spicy tomato-berbere sauce served over vanilla sweet potato mash.

Mediterranean Shellfish Risotto \$22.99

Shrimp, blue crab, sun-dried tomato, artichoke heart, lobster risotto, asiago finish.

East Side Chicken \$17.99

Chicken breast stuffed with spinach, sundried cranberries, garlic and goat cheese served with chef's rice, and fresh vegetable.

Spoon-I-Pino \$21.99

Fresh scallops, shrimp, chorizo, chicken, vegetables, and asiago cheese in a tomato-tarragon-clam broth served over linguine.

Fillet Mignon \$28.99

Lobster mousse, old bay hollandaise, mash potato, and fresh vegetable.

New York Strip \$27.99

Black garlic-truffle butter, au gratin potato and fresh vegetable.

Walleye \$19.99

Pickle-garlic aioli, fried capers, chef's rice, and fresh vegetable.

Lamb Meatballs \$17.99

With cinnamon-tomato-garlic sauce and feta, over mediterranean orzo, and fresh vegetable.

Pork Schnitzel \$21.99

Capers, roasted tomato, lemon-dill butter, mash potato, and fresh vegetable.

Fresh Salmon \$21.99

Panko sear, strawberry-basil-pablano salsa, balsamic glaze, chef's rice, and fresh vegetable.

Brisket Burrito \$17.99

House smoked brisket, poblanos, onions, shredded potatoes and cheddar, inside a grilled tortilla, and topped with smoky tomato demi and avocado salsa. Served atop ranch style beans.

Braised Lamb Shank \$24.99

16oz lamb shank with tomato and garlic, finished with balsamic glaze. Served with Mediterranean orzo, and fresh vegetable

Acadia National Penne \$20.99

Lobster tail, sun-dried tomato, spinach, garlic, onion and shrimp bisque.

Johnny's Chicken \$18.99

2 cornflake fried chicken thighs atop johnny cakes, with a maple drizzle and topped with our homemade rosemary-sausage gravy.

Vegan Mushroom Ravioli \$18.99

Fresh wild mushroom-roasted garlic filling, roasted tomato, kalamata olive, spinach, and roasted onion sauce.

Eggs & Omelets

All egg dishes are served with your choice of sourdough, wheat or marble rye toast or english muffin and cafe potatoes or a small brunch salad.

Eggs Your Way* \$7.99

You make the call, served with choice of meat

Pesto Scramble \$9.99

Two eggs scrambled with onion, tomato, mushrooms, pesto and gorgonzola cheese.

Baja Scramble \$9.99

Two eggs scrambled with chorizo, onion and bell peppers topped with sharp cheddar cheese, sour cream and avocado salsa.

Allan's Smokey Scramble ... \$9.99

Two eggs scrambled with house smoked salmon, applewood smoked bacon, green onions, and tomatoes, drizzled with a smokey ancho pepper hollandaise.

Irish Scramble \$9.99

Housemade corned beef hash topped with grilled bell peppers, melted cheddar, green onions and two eggs any style.

Chowder Head \$9.99

Three-egg omelet with green onion, provolone and our famous seafood chowder.

North Eastern Omelet \$10.99

Three-egg omelet with crab, green onions and tomatoes topped with a basil cream sauce.

Southwestern Omelet \$9.99

Three-egg omelet with sausage, peppers, onions and cheddar topped with ancho pepper hollandaise.

Black Forest Omelet \$9.99

Three-egg omelet with housemade Canadian bacon, mushrooms, onions, tomatoes and gruyere, topped with traditional hollandaise.

Spicy Greek Omelet \$9.99

Three-egg omelet with kalamata olives, pepperoncini, tomatoes, onions and our spicy feta dip folded in. Add braised lamb \$3.00

Build Your Own Omelet ... \$9.99

Start with a three-egg omelet. Add any ingredient for \$0.25 each onions, peppers, tomatoes, cheddar, provolone, gruyere, apple smoked bacon, housemade Canadian bacon, sausage, chorizo, and mushrooms

Sides

Rosemary Sausage Patty... \$3.99

Housemade

Asiago Biscuits & Gravy... \$4.99

Housemade

Chorizo \$2.99

Canadian Bacon \$2.99

Housemade

Apple Smoked Bacon \$2.99

Sausage Links \$2.99

Toast & Butter \$2.50

Ask your server about menu items that are cooked to order. Consuming under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Breakfast Sammies

Served with cafe potatoes or a small brunch salad.

Matt's Morning Slider \$10.99

Fried egg, housemade Canadian bacon, sharp cheddar, tomato, and ancho pepper hollandaise on toasted English muffin.

Tina's Bacon Bonanza \$10.99

Toasted sourdough with apple smoked bacon, fried egg, lettuce, tomato and chipotle mayo.

Gabriel's Gone Veggie \$9.99

Toasted farmer's wheat bread with fried egg, grilled peppers and onions, avocado, tomato and provolone cheese.

Small Plates

Naan Pizza \$10.99
Ask for today's presentation.

Goat Cheese Points \$8.99
French bread points topped with goat cheese, tomato garlic, herbs and drizzled with balsamic syrup.

Petit Vegan Duo \$8.99
Grilled artichoke, vegan roasted garlic aioli, seared chick pea, dill, fresh lemon.

Greek Island Plate \$8.99
Spicy feta dip served with fresh cucumber slices, pepperocinis, french bread and kalamata olives.

Lamb Sliders \$10.99
3 braised lamb sliders drizzled with a greek yogurt-mint sauce and topped with feta.

Maryland Blue Crab Cakes .. \$10.99
2 crab cakes pan seared and drizzled with chipotle aioli.

Zack's Cheese \$9.99
Baked sundried tomato-horseradish goat cheese, naan chip.

Dynamo Shrimp \$11.99
Panko Sear, Dynamo sauce, asian slaw.

Cherry Bomb Shrimp \$9.99
Shrimp sautéed with cajun spices and a lobster cream sauce, served with french bread.

Cafe Bread \$8.99
Sun-dried tomato foccacia bread topped with fresh pesto, provolone and parmesan, broiled golden brown.

Fresh Produce

Grilled Shrimp Salad \$12.99
Sweet chili-grilled shrimp atop field greens with sun-dried cranberries, tomatoes, cucumbers, carrots, red onion, croutons, & balsamic vinaigrette.

Spaz's Cobb \$11.99
Spinach, egg, tomato, turkey, avocado, red onion, gorgonzola, & hot bacon dressing.

Smoked Salmon Salad \$12.99
House smoked atlantic salmon atop field greens with tomato, egg, cucumber, red onion, carrot & raspberry vinaigrette.

Garden "Chef" Salad \$7.99
Fresh greens, tomato, red onion, carrot, cucumber, egg, bacon, feta cheese and choice of dressing. Add sliced turkey or roast beef \$2.00

Steams & Greens \$6.99
Cup of soup and a house salad with dressing choice. Upgrade to a small specialty salad \$8.99

Mediterranean Salad \$10.99
Field greens and crisp romaine with imported hard salami, tomato, cucumber, red onion, gorgonzola crumbles, kalamata olives, pepperocini, & balsamic vinaigrette.

Asian Sesame Salad \$10.99
Field greens with pea pods, water chestnuts, green onion, carrots and sesame-seared chicken, with housemade asian vinaigrette & toasted sesame seeds.

Caesar \$8.99
Crisp romaine with tomato, red onion and egg tossed with garlic croutons, fresh parmesan and caesar dressing. Add seared chicken \$2.00 Add (3) shrimp or tenderloin \$3.00

Blackened Tenderloin Salad .. \$11.99
Crisp romaine with caesar dressing topped with gorgonzola crumbles, carrot, tomato, cucumber, red onion, & cajun-blackened tenderloin.

Small Entrees

Greek Linguine \$10.99
Beef tenderloin, kalamata olive, onions, garlic, tomatoes, spicy feta-lemon cream.

Shrimp Penne \$11.99
Shrimp, tomatoes, onions, spinach, garlic, wine butter sauce and asiago.

Vegetable Stir Fry \$7.99
Fresh vegetables sauteed with our sweet & spicy cafe sauce, served over rice. Add seared chicken \$2, Shrimp or tenderloin \$3

Cafe Tenderloin Stroganoff \$10.99
Tenderloin tips sauteed with mushroom & onion in a savory dill, dijon, sour cream sauce, served over penne.

Pesto Prima Vera \$7.99
Vegetables tossed with linguine in a pesto cream sauce. Add seared chicken \$2, Shrimp or tenderloin \$3

Chicken Bacon "Mac" \$10.99
Crispy chicken thigh, cheesy bacon penne, onion, garlic bread.

Cafe Sandwiches

Cafe sandwiches are served with your choice of kettle chips, housemade coleslaw, or pasta salad. Substitute seasonal mash or au gratin potato as an option for sandwiches for a \$1.00 charge. Add pickle available upon request at no charge. CRANK IT UP! Add double meat to any sandwich for a \$3.00 charge.

Jake's Kickin' Pastram \$9.99
Hot pastrami, caramelized onions and melted gruyere cheese on a grilled french baguette with a kickin' horseradish mayo and pepperoni.

Ava's Turkey \$8.99
Turkey breast, apple smoked bacon, provolone, lettuce, tomato, onion and mayo on sourdough.

Reuben \$8.99
Thinly sliced corned beef with gruyere and sauerkraut on grilled marble rye served with russian dressing & dijon mustard.

The Peacemaker \$8.99
Grilled sourdough, spicy housemade vegan lentil patty, grilled vegetables, avocado, tomato, lettuce, vegan mayo and tamarind dressing.

Cajun Chicken Po Boy \$8.99
Cajun-seared chicken, grilled peppers and onions, tomato, carrots and provolone on a sun-dried tomato roll and chipotle mayo.

The Acropolis \$9.99
Lamb meatballs, grilled pita, greek tomato sauce, feta, grilled peppers, onions.

Gus' Greek Wrap \$8.99
Grilled chicken, spicy feta cheese spread, romaine, tomato, cucumbers and red onions, Greek dressing in a sun-dried tomato wrap.

Porky's Club \$10.99
Canadian bacon, apple smoked bacon, lettuce, tomato, red onion, whole grain mustard-maple sauce, toasted marble rye.

Kobe Wagyu Buger \$12.99
1/2 pound kobe burger topped with caramelized onion and gorgonzola cheese served on a grilled asiago bun with bistro sauce, lettuce, and tomato.

Lamb Burger* \$11.99
Ground lamb on a grilled asiago bun with lettuce, tomato, red onion, feta and greek yogurt-mint sauce.

Cubano \$8.99
Slow roasted pork loin, caramelized onions, pickles, and melted gruyere cheese on a brick pressed sundried tomato bun with bistro sauce.

The "Soprano" \$8.99
Sundried tomato foccacia with pesto, hard salami, provolone, tomato and onion.

Cape "Codda" \$10.99
Cornflake seared cod, mustard pickle aioli, lettuce, tomato, onion, grilled sundried tomato bun.

The Windy City \$12.99
Shaved ribeye, grilled peppers and onions, pesto, goat cheese, provolone, steak roll.

Deaner Schnitzel \$12.99
Pork schnitzel, gruyere, grilled mushrooms, grilled onion, bacon, dill sauce, lettuce, tomato, grilled naan.

French Dip \$8.99
Sliced roast beef & provolone on a baguette, served with au jus

The "Gardner" \$ 7.99
Fresh tomato, onion, carrots, cucumber, avocado, sprouts, provolone, cheddar and balsamic vinaigrette on farmer's wheat, or in a sun-dried tomato wrap.

Asian Wrapper \$ 8.99
Sesame-seared chicken, water chestnuts, peapods, carrots, avocado, green onion, lettuce, asian vinaigrette and sriracha.

B.L.I.& Avocado \$ 9.99
Apple-smoked bacon piled high with lettuce, tomato, avocado and chipotle mayo on toasted sourdough.

Black & Blue Wrap \$8.99
Cajun-seared beef tenderloin, grilled peppers and onions, romaine, tomato, gorgonzola cheese and caesar dressing.

Smoked Salmon Wrap \$9.99
House use-smoked salmon, cucumber, red onion, egg, greens, tomato and mustard-caper sauce.

Georgia Reuben \$8.99
Grilled turkey breast, provolone cheese and coleslaw on sourdough with 1000 island dressing.

Apple Chicken Salad Melt ... \$8.99
Apple tarragon chicken salad with tomato and cheddar on sourdough.

Grilled 3 Cheese & Tomato ... \$6.99
Choice of bread with sharp cheddar, gruyere, provolone and tomato.

Tuna Melt \$8.99
Our "secret tuna salad with cheddar and tomato on marble rye.

Stacked Roast Beef \$8.99
Thinly sliced roast beef and sharp cheddar with lettuce, onion and tomato on sourdough with café sauce.

Dana's Club \$8.99
Roast beef, turkey breast, sharp cheddar, provolone, lettuce, tomato, onion and chiptole sauce.

Spyro's Gyro \$11.99
Pork loin marinated with fresh lemon, olive oil, garlic, oregano, housemade tsitziki, lettuce, tomato and red onion on a grilled pita.

Smokin' B \$12.99
Shaved house smoked brisket, gorgonzola, lettuce, tomato, red onion and tabasco-lime-sour cream on grilled naan bread.

HOUSEMADE SOUPS

Soup De Jour Cup \$3.99, Bowl \$5.99
Ask for today's selections

Seafood Chowder Cup \$4.99, Bowl \$6.99
With shrimp & clams

French Onion Cup \$3.99, Bowl \$5.99
With french bread croutons & dripping with melted gruyere

Chicken Noodle Cup \$3.99, Bowl \$5.99

Soup Flight \$10.99
Taste 4 soups of your choice, served with french bread