



Tempting Favorites

Salads

Cranberry Goat Cheese Salad 11.99

Fresh Spinach, Bacon, Red Onions, Dried Cranberries, Candied Pecans and Crumbled Goat Cheese with Balsamic Vinaigrette. (Add Chicken \$2 or Shrimp \$4)

Chinese Chicken Salad 9.75

Shredded Iceberg Lettuce, Carrots, Crispy Asian Noodles, Scallions, Diced Chicken and Almonds tossed with our Special Tart Ginger Dressing. Caution: Very Addictive.

Blue Pear Salad Regular 8.95 Petite (1/2 Portion) 6.75

Mixed Field Greens, Sliced Fresh Pears, Danish Blue Cheese, Grapes, Candied Pecans and Raspberry Poppy Seed Dressing. (Add Chicken \$2 or Shrimp \$4)

Grilled Tuna Nicoise Salad 12.5

Grilled Yellow Fin Tuna, Kalamata Olives, Roasted Red Peppers, Capers, Hard Boiled Egg, Tomatoes and Spring Lettuce tossed with House Vinaigrette and topped with Tapenade. Artwork on a Plate!

Steak Salad 13.99

Tender Slices of Steak served on a bed of Mixed Field Greens topped with Crumbled Blue Cheese, Tomatoes and Bacon with Balsamic Vinaigrette.

Signature Specialties

These items include your choice of following:

Fruit Salad, Pasta Salad, Potato Salad, Greek Salad, Caesar Salad, Garden Salad, French Onion Soup, Soup of the Day or Seafood Bisque (add \$1)

Chicken Salad Croissant Regular 8.25 Petite (1/2 Sandwich) 6.25

Choice of either Classic Chicken Salad or Temptations Tarragon & Almond Chicken Salad Served on a Flaky Croissant with Fresh Lettuce.

Turkey, Brie & Apple Regular 10.5 Petite (1/2 Sandwich) 7.5

Smoked Turkey, Creamy Brie Cheese and Sliced Green Apples. Served on a French Baguette with Homemade Cranberry Mustard.

Pimiento Cheeseburger 10.75

Chef Mike's Twist on the Classic Cheeseburger. 1/2lb Pure Angus Beef Patty Grilled and topped with our Homemade Pimiento Cheese, Lettuce & Tomato.

Panini of the Day AQ

Check our Feature Board for Today's selection.

Quiche 8.95

Our House Specialty, ask about today's Freshly Baked Selection.

Final Temptations

Dessert Sampler Trio 7

Sampler size portions of Crème Brûlée, Key Lime Pie and Chef's daily selection.

Caramel Fudge Pecan Cake 5

Dense Chocolate Cake with Caramel Fudge Swirls, topped with Pecans and Candy Bar Pieces.

"OMG" Bread Pudding 5

Our secret recipe, flavors vary – ask about today's selection. Served Warm.

Chocolate "Lava" Cake 6

Rich Chocolate Cake with an "Molten" Hot Fudge Center.

Crème Brûlée 6

Chef Selected Flavor of the day with Crispy Sugar Topping.

Key Lime Pie 5

Grandma's recipe made with Real Key Lime Juice.

The Salad Sampler

Choice of Three of the Following items: 10.5

Chicken Orange Pecan Salad

Caesar Salad

Greek Salad

Strawberry Salad

Blue Pear Salad

Garden Salad

Fruit Salad

Potato Salad

Pasta Salad

Classic Chicken Salad

Temptations Chicken Salad (Tarragon & Almond)

Pimiento Cheese & Crackers

Sliced Brie

Sliced Tomatoes

French Onion Soup

Soup of the Day

Seafood Bisque (add \$1)

Soups

French Onion / Soup of the Day
Cup 4.5 Bowl 6.5

Seafood Bisque
Cup 5.5 Bowl 7.5

Temptations in the News

Executive Chef Michael Comer is listed as one of Wilmington's Top 10 Chefs for the third year in a row!

Temptations was selected as "Best Lunch Spot 2011" by WWAY News 3

Like us on Facebook:
Facebook.com/TemptationsPN

We use only Premium Ham, Turkey & Roast Beef; all are made with lean, low fat cuts & Gluten Free
We Oven Roast Fresh Local Chicken Breast for our Chicken Salad Recipes
We utilize local products when available
All Cheeses on our menu except Blue Cheese are made with pasteurized milk

Take Out Available - Call 686-9343



The Temptations

Wine List

Our wine list has over 300 selections, feel free to browse our selection which is located along the wall of the restaurant.

All of our wines are offered without restaurant markup! Wines start at \$6.99 per bottle. We believe that great wine should compliment great food; as such we recommend that you trade up to a wine that you would not normally order in a restaurant. In many cases you will find that our price is less than most grocery stores. If you find a new favorite, we can set you up with some to take home as well!

And remember, if you don't finish the bottle, we can always package it for you to enjoy at home.

Featured Selections

Parducci Sustainable White
5.5 Glass 10.99 Bottle

Conundrum
9.99 Half-Bottle

Trefethen Double T Chardonnay
7.5 Glass 14.99 Bottle

Meiomi Belle Glos Pinot Noir
12.5 Glass 24.99 Bottle

Saddlerock Merlot
7.95 Glass 15.99 Bottle

Saddlerock Zinfandel
7.95 Glass 15.99 Bottle

Stags Leap Chardonnay
14.95 Glass 29.99 Bottle

House Selections

By the Glass

Chardonnay	4.5
Pinot Grigio	4.5
Riesling	5
Pinot Noir	6
Cabernet Sauvignon	6.5

Premium Sake, Sparkling Wine, Champagne & Port also available

Beer

Coors Light	3
Amstel Light	4
Maisel's Weisse Kristall	4.5
Hirschbrau Hefeweisse	5.5
Stella Artois	4
Heineken	4
Samuel Adams Seasonal	4
Hirschbrau Doppelbock	5.5

Chef's Creations

Our Chef's Creations vary each week to showcase signature items, and seasonal favorites, prepared by our talented team of chefs. If you don't see your favorite item on the menu, feel free to inquire about it, and we will do our best to make your item or a suitable replacement.

Appetizers

Crab Cakes 12
Two of our Popular Crab Cakes served with Remoulade sauce.

Pimiento Cheese & Crackers 4

Cheese & Fruit Plate 9.99
Chef's assortment of Specialty Cheeses, Homemade Pimiento Cheese and Fresh Fruit, served with Crackers.

Tuna Tataki 11
Sliced Sesame Seared Tuna with Red Pepper Wasabi Aioli Sauce.

Entrees

(Add a side Caesar or Garden Salad for \$3 to any Entree)

Pasta

Lasagna 11
Our house recipe with Mild Italian Sausage, Roasted Red Peppers, Pesto, Marinara Sauce and plenty of cheese.

Chicken Cannelloni 11
Chicken & Cheese Stuffed Cannelloni Baked with Roasted Red Pepper Alfredo Sauce.

Spicy Peanut Noodle Bowl 9.99
A Fantastic Combination of Carrots, Scallions, Fresh Herbs, Red Bell Pepper, Peanuts, Whole Wheat Noodles and Spicy Peanut Sauce. (Add Chicken \$2 or Shrimp \$4)

Roasted Wild Mushroom Ravioli 22
With Bay Scallops, Asparagus, Grape Tomatoes and Roasted Shallot Marsala Cream Sauce.

Southwestern Chicken Pasta 18
Roasted Chicken, Chorizo, Corn, Roasted Red Peppers and Fettuccini tossed with Spicy Cream Sauce.

Poultry & Meats

Danish Baby Back Ribs 19
Served with Apple Cider Vinegar Slaw and Chef Mike's Secret BBQ Sauce.

Chicken Pot Pie 9.99
The Café version of our Famous Chicken Pot Pie.

Not Your Mama's Meatloaf 12
Provolone Stuffed Italian Herb Meatloaf served with Risotto Cake and Spinach.

Grilled Bistro Steak 23
Served with Boursin Au Gratin Potatoes, Asparagus and topped with Tomato, Cabernet Butter.

Smothered Chicken 21
Grilled Chicken Breast, Eggplant & Prosciutto topped with Smoked Provolone and Tomato Coulis. Served with Grilled Asparagus and Pesto Roasted Potatoes.

Seafood

Citrus Soy Glazed Salmon 14.99
Grilled Salmon on a bed of Sautéed Spinach topped with Carrots, Scallions and Sesame Seeds.

Cedar Plank Sea Scallops 26
Oven Roasted on a Cedar Plank with Crab Maque Choux and Warm Asparagus, Potato & Tomato Salad.