

Starters

Cavanaugh's Signature Tuna Tartare 16 Tuna, soy sauce, sriracha, avocado, wasabi, herb salad, whiskey barrel aged shoyu	Pan Seared Crab Cakes 18 Maryland-style jumbo lump crab cakes, béarnaise and herb salad
Cavanaugh's Calamari 12 Calamari, zucchini, marinara, basil	Cheese and Charcuterie Board 20 Artisanal cheese, cured meats, honey, cornichons, olives, molasses mustard
Signature Shrimp Cocktail 18 Fresh cocktail sauce, lemon ☉	Trio of Smears 12 Smoked salmon, caramelized onion, marinated feta, crostinis

Soups

Lobster Bisque 9 Atlantic lobster reduction, topped with creme fraiche	
Traditional French Onion Soup 7 Caramelized sweet onions, beef broth, sherry, three cheese crust	

Salads

Traditional Caesar 9 Hearts of romaine, Parmesan, Caesar dressing, crostini, Parmesan crisp	Spinach Salad 9 Baby spinach, grapes, spiced pecans, goat cheese, grape vanilla vinaigrette ☉
Kale & Cranberry Salad 10 Tuscan kale, walnuts, marinated feta, cranberries, red wine vinaigrette ☉	House of Cavanaugh's 9 Baby greens, tomato, cucumber, carrot, red onion, aged cheddar ☉ Dressings: Ranch, Blue Cheese, Thousand Island, French Vinaigrettes: Balsamic, Champagne, Raspberry Vinaigrette

Prime Rib

Served Friday & Saturday only. Ask your server about availability.
All cuts are served with au jus and creamy horseradish

Captain's Cut 16 oz 35 USDA Certified Angus Beef ☉	
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Signature Steaks ☉

All of our beef is 100% Midwestern corn-fed beef. The chef-selected Certified Angus Beef is aged for a minimum of 21 days. Our steaks are carefully trimmed to specifications and prepared to your desired level of cooking.
Steaks are available Blackened, Charred, Pan Seared or Broiled.

6 oz Filet 32	18 oz T-Bone 44
8 oz Prime Filet 46	22 oz Bone-in Prime Ribeye Steak 58
14 oz New York Strip 42	

Enhancements

Au Poivre - pepper encrusted, Cognac cream sauce ☉ 4	
Blue - blue cheese, Marchands de Vin ☉ 4	
Béarnaise ☉ 4	

Additions To Any Steak

8 oz South African Lobster Tail ☉ Market	
18 oz Alaskan King Crab Legs ☉ Market	
4 Grilled Shrimp ☉ 12	
Oscar Style Crab meat, asparagus, Hollandaise ☉ 14	

Cavanaugh's Features

Blackened Neptune	44
6 oz Certified Angus beef filet, Parmesan herb mashed potatoes, three grilled shrimp, crab meat, Choron sauce ⑥	
12 oz Broiled Pork Chop	35
Marinated pork chop, broccolini, Parmesan herb mashed potatoes, florentine cream sauce ⑥	
Scottish Salmon	32
Pan-roasted salmon, butternut squash puree, mustard cream sauce ⑥	
Cavanaugh's Signature Lamb Chops	52
Coffee and cardamom crusted lamb chops, sweet potato mash, anise lamb demi ⑥	
Half Chicken	32
Crispy half chicken, herb potatoes, chardonnay sauce	
Twin Tails	Market
Two 8 oz South African lobster tails, lemon, drawn butter ⑥	
24 oz King Crab Legs	Market
Lemon, drawn butter ⑥	
Pan Seared Scallops	34
Truffle turnip puree, pickled vegetables ⑥	
Duck	34
Pan-seared duck breast, jasmine rice, pomegranate sauce ⑥	
Seafood Linguine	35
Scallops, shrimp, garlic, shallots, red pepper tomato cream sauce, parsley	
Seabass	48
Roasted seabass, haricots verts, caramelized onion, brown butter honey sauce	

Sides

Vegetables 8

Asparagus with Hollandaise ⑥ • Cauliflower au gratin ⑥ • Brussels sprouts ⑥

Starches 8

Baked Potato ⑥ • Parmesan herb mashed potatoes ⑥ • Sweet potato casserole ⑥

Lobster macaroni & cheese 12

CAVANAUGH'S

⑥ Gluten sensitive menu options

For parties of 8 or more, a 17% gratuity will be added to your check.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.
 Please inform your server of any food allergies before ordering.
 Ask about our Private Dining Room.