

## Starters

<b>Cavanaugh's Signature Tuna Tartare</b> ..... 16 Tuna, soy sauce, sriracha, avocado, wasabi, herb salad, whiskey barrel aged shoyu	<b>Pan Seared Crab Cakes</b> ..... 18 Maryland-style jumbo lump crab cakes, béarnaise and herb salad
<b>Cavanaugh's Calamari</b> ..... 12 Calamari, zucchini, marinara, basil	<b>Cheese and Charcuterie Board</b> ..... 20 Artisanal cheese, cured meats, honey, cornichons, olives, molasses mustard
<b>Signature Shrimp Cocktail</b> ..... 18 Fresh cocktail sauce, lemon ☉	<b>Seafood Corn Bread Pudding</b> ..... 12 Corn bread, lime, Parmesan, seafood Americana sauce, herb salad

## Soups

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

## Salads

<b>Traditional Caesar</b> ..... 9 Hearts of romaine, Parmesan, Caesar dressing, crostini, Parmesan crisp	<b>Spinach Salad</b> ..... 9 Baby spinach, blueberries, blackberries, raspberries, red onion, blue cheese crumbles, pistachios ☉
<b>Strawberry Spring Salad</b> ..... 9 Spring mix, strawberries, grapes, candied walnuts, cranberries, feta cheese, lemon vinaigrette ☉	<b>House of Cavanaugh's</b> ..... 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

<b>Captain's Cut 16 oz</b> ..... 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.

<b>6 oz Filet</b> ..... 32	<b>18 oz T-Bone</b> ..... 44
<b>8 oz Prime Filet</b> ..... 46	<b>22 oz Bone-in Prime Ribeye Steak</b> ..... 58
<b>14 oz New York Strip</b> ..... 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

<b>Blackened Neptune</b> .....	45
6 oz Certified Angus beef filet, Parmesan herb mashed potatoes, three grilled shrimp, crab meat, Choron sauce ⑥	
<b>12 oz Broiled Pork Chop</b> .....	35
Marinated pork chop, pesto grits, peach and white balsamic gastrique ⑥	
<b>Scottish Salmon</b> .....	32
Pan-roasted salmon, butternut squash puree, mustard cream sauce ⑥	
<b>Cavanaugh's Signature Lamb Chops</b> .....	52
Coffee and cardamom crusted lamb chops, Parmesan herb mash, anise lamb demi ⑥	
<b>Joyce Farm Chicken Breast</b> .....	30
Sautéed chicken breast, wild rice and mushroom pilaf, candied apricot sauce	
<b>Twin Tails</b> .....	Market
Two 8 oz South African lobster tails, lemon, drawn butter ⑥	
<b>24 oz King Crab Legs</b> .....	Market
Lemon, drawn butter ⑥	
<b>Pan-Seared Scallops</b> .....	34
White asparagus, spinach, tomatoes, citrus dukkha ⑥	
<b>Duck</b> .....	34
Pan-seared duck breast, butter poach fennel and rosemary risotto, passion fruit sauce ⑥	
<b>Seafood Linguine</b> .....	35
Scallops, shrimp, garlic, shallots, lemon herb cream sauce, parsley	
<b>Seabass</b> .....	48
Bacon-wrapped seabass, grilled artichokes, roasted spring potatoes, sweet soy mirin	

## Sides

### Vegetables 8

Aparagus with Hollandaise ⑥ • Steamed broccoli ⑥ • Brussels sprouts ⑥

### Starches 8

Baked Potato ⑥ • Parmesan herb mashed potatoes ⑥ • Scalloped potatoes  
• Wild rice and mushroom pilaf  
Lobster macaroni & cheese 12



### 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.