

Salads & Soups

Add to any salad Chicken 6, Steak* 8, Salmon* 8, Shrimp
3 Each

Caesar Salad, Romaine, Broken Bread Croutons, Anchovies,
Caesar Dressing 8.95

Baby Field Greens, Shaved Fennel, Apple, Greek Feta, Toasted
Almonds and
Champagne Vinaigrette 9.95 GF V

Wedge Salad, Smoked Bacon, Tomato, Egg, Blue Cheese, White
French Dressing 8.95 GF

Cuban Salad, Romaine & Head Lettuce, Ham, Swiss Cheese,
Tomato, Spanish Olives,
Pickles, Micro Cilantro, Parmesan & Cuban Vinaigrette 8.95

Cherries, Nuts and Berries, Mixed Greens, Seasonal Fresh Berries,
Caramelized Pecans, Gorgonzola and Poppy Seed Dressing
10.95 V

Arugula and Quinoa, with Roasted Beets, Cucumber, Radish, Minus
8 Vinaigrette,
Goat Gouda 9.95 GF V

Kale Caesar, with Broken Bread Croutons, Fried Capers, House
Caesar Dressing, Parmesan Cheese and Italian White Anchovies
9.95

Side Salad, Mixed Greens and Vegetables, Choice of Dressing
2.95

Lobster Bisque, Lobster, Mushrooms, Sherry and a Puff Pastry
Twists
Cup - 7.95 Bowl - 14.95

Soup Du Jour Cup - 4 Bowl - 6

Wraps & Flatbreads

Hummus Wrap, Greens, Sprouts, Tomato, Avocado, Red Onion and
Cucumber 9.95 V

Asian Chicken Wrap, Grilled Chicken with Field Greens, Spicy
Cucumber Salad,
Sprouts and Ginger Lime Aioli 9.95

Chicken Wrap, Grilled Chicken with Field Greens, Shaved Fennel,
Apple, Feta,
Tomatoes and Champagne Vinaigrette 9.95

Grilled Vegetable Wrap, Grilled Seasonal Vegetables with Field
Greens
and Miso Aioli 9.95 V

Cold Smoked Salmon Wrap, Arugula, Chopped Red Onion, Capers,
Egg, Olive Oil and
Fresh Lemon 9.95

Caprese Flatbread, with Fresh Mozzarella, Tomatoes, Fresh Basil,
Garlic, Extra Virgin

Olive Oil on Naan Bread 8.95 V Add Chicken 3 or
Shrimp 3 each

**Rustic Flatbread, Prosciutto, Caramelized Onion, Arugula and
Beemster Aged Gouda
with Olive Oil and Garlic 10.95**

**Seasonal Flatbread, with Grilled Pears, Red Onion, Wild
Mushrooms, Roquefort Cheese, and Port Reduction on Naan
Bread 8.95 V**

Consuming raw or undercooked meat, eggs and/or seafood can

Small Plates

Add a side salad or side Caesar salad 2

Charred Wings, Celery Sticks and Chunky Blue Cheese 9.95

Choice of Sauce: BBQ, Key Lime Pepper, Sweet Soy or Buffalo

**Seared Lump Crab Cake, Pickled Shitake Mushrooms, Pea Greens
and
Ginger Aioli 13.95 GF**

**Medium Hot Banana Peppers, Stuffed with Veal Sausage and Ricotta
Cheese,
with Marinara and Mozzarella 11.95**

Prince Edward Island Mussels, with Spicy Marinara 12.95 GF

**Beau's Calamari Napolitana, Flour Dusted and Sautéed with Lemon,
Garlic, Scallion,
Sweet Peppers, Crushed Red Pepper and Sherry 11.95**

**Jumbo Shrimp, with Pickled Radish and House Cocktail Sauce
15.95 GF**

**Grilled Cajun Shrimp and White Cheddar Grits, Onion Jus and Bacon
Marmalade 12.95**

Mozzarella Sticks, House Made with Marinara 9.95

**Potato and Cheese Pierogies, Caramelized Onions and Sour Cream
8.95**

**Grilled Salmon, Over Quinoa, Kale and Shimeji Mushrooms with
Blood Orange Gastrique,
Citrus and Micro Greens 14.95 GF**

**Panko Crusted Lake Perch, with Pea Shoot, Shitake Mushroom and
Sesame Salad,
Miso Aioli and Crispy Lotus Root 11.95**

Tacos del Dia, with House Slaw and Habanero Aioli 9.95

**Grilled Marinated Portabella Stack, with Roasted Red Pepper,
Zucchini, Squash,
Spinach, and Mozzarella with Basil Aioli 9.95 V GF**

Large Plates

Caddy's Organic Spelt Crusted Fish and Chips, *Organic Spelt Dusted Atlantic Cod, Malt Vinegar & Tarragon Tarter, French Fries and House Slaw*
16.95 GF

Panko Crusted Chicken Parmesan, *Sautéed Spinach, Tomato and Provolone with Pasta Marinara* 13.95

12 Oz. Angus Chopped Sirloin, *Grilled with Sautéed Peppers, Onions, and Mushrooms with Seasonal Potatoes* 14.95

Stir Fry Vegetables, *with Soy Gastrique Over Sticky Rice* 12.95

Add Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each

Grilled Chicken Linguini, *Wild Mushrooms, Scallions, Tomatoes, Extra Virgin Olive Oil, Garlic, Herbs and Parmesan* 14.95

Truffle Cheese Ravioli, *tossed with Baby Heirloom Tomatoes, Exotic Mushrooms, Butternut Squash, Arugula and Balsamic Brown Butter* 14.95

Slim and Trim, *8 oz. Ground Angus, Cottage Cheese, Sliced Tomato and Fresh Fruit* 10.95 *Substitute Salmon or Chicken for* 2.50

California Combo, *Chicken, Tuna, Cottage Cheese with Toast Points and Fruit* 10.95

A 20% Gratuity will be added to parties of eight or larger.

Sandwiches

All sandwiches served with house slaw or chips

Add French Fries 1.95 or Fresh Fruit 2.95

Tuna Salad, *on Sourdough* 9.95

Ahi Tuna Muffuletta, *with Olive Salad and Meyer Lemon Aioli on a Black Sesame Brioche* 13.95

Pommery Chicken Salad, *on Multi-Grain* 9.95

Turkey or Corned Beef Reuben, *on Rye* 9.95

House Club, *on Sourdough with Ham, Turkey, Lettuce, Tomato, Bacon and Cheddar* 9.95

Slow Roasted Beef Barbacoa, *with Red Eye BBQ, Red Onion and Fresh Cilantro*

on a Challah Bun 11.95

Grilled Chicken Breast, *on Egg Bun with Caramelized Onions,
Provolone and Truffle
Aioli 10.95*

Half Pound Angus Cheeseburger 10.95 *Add Fried Egg 2
and/or Bacon 2*

Grilled Salmon ALT, *on Multigrain with Greens, Avocado, Sprouts,
Tomato and
Lemon Aioli 13.95*

New York Style Pastrami, *with Swiss on Rye with House Made Cole
Slaw 10.95*

Traditional Cuban, *Pulled Pork, Ham, Swiss Cheese, Pickles,
Cilantro and Cumin*

Mustard on Sourdough 10.95

Hot Lunch Buffet

*Selection of Salads, Toppings, Rolls, House Made Soup and Hot
Entree 13.95*

Soup and Salad Bar Only 9.95

*Enjoy the soup and salad bar with any sandwich, Small Plate
or Large Plate 4.95*

*V = Vegetarian Dish
Free*

GF = Gluten

*Menu by
Chef Beau Schmidt
Chef de Cuisine Billy Thurman*