

SEASONAL SPECIALS

SOUPS *Bowl - 6 Cup - 4*

Chef's Special Soup of the day

Cab's French Onion Soup topped with crouton, melted Swiss cheese and Parmesan

APPETIZERS

Risotto fritters with beef and Andouille served with curried – honey jalapeño mayo 8

Warm duck – apple country pâté with onion marmalade, Dijon mustard, cornichons & Cab's toast 9

Garlic sausage and three cheese pizza

Homemade garlic sausage (with cranberries and jalapeño), red onion, fresh basil, Asiago, cheddar and queso fresco 12

ENTRÉES

Grilled mahi-mahi with red pepper – cilantro pesto and lime garnished with sautéed roasted potatoes, spinach and hint of portobello mushroom 24

Seared French cut pork chop with roasted potatoes, dried cranberries, spinach, grilled asparagus and peppercorn – berry sauce 24

Grilled lamb burger with sautéed spinach, onion marmalade, goat cheese & truffle balsamic glaze, served with sweet potato fries 15.95

SWEET INDULGENCES

Wild Blueberry Cheesecake with raspberry sauce 5

Pecan – ginger pumpkin pie with vanilla ice cream 5

Warm Fruit Cobbler with vanilla ice cream 5

Crème Brulée with bittersweet chocolate 5

Flourless Chocolate Cake

With raspberry sauce and whipped cream 5

Key Lime Pie with graham cracker crust 5

Carrot Cake with vanilla cream cheese frosting 5

Spumoni Ice Cream 4

Lemon Sorbet with strawberries & kiwi 4

Cappuccino 4 or Espresso 3.50

Coffee & Tea or Hot Chocolate 2.50

PORTS BY THE GLASS

2008 Sylvester Bella Moscat 8 / 32btl

Noval Black 8

Otima 10 year Tawny 10

Otima 20 year Tawny 15

**Take Home Any Bottle of Wine
\$15 less than list price!**