

Appetizers

Sweet potato fries served with spicy goat cheese sauce 4.50/9

Grilled Vegetables with Goat Cheese Fondue
grilled portobello mushroom, green beans, asparagus, tomato, zucchini, beets, & roasted potatoes with goat cheese sauce 9

Beer Battered Green Beans quickly fried & served with mango-habanero sauce 9

Tuna Tartar with capers, sesame seeds & wasabi served with wonton crisps 11

Sautéed Sea Scallops with orange – citrus butter, mango salsa, & balsamic glaze
garnished with forbidden black rice, caramelized tomato, & spinach 12

Beer Battered Fried Calamari with spinach, cherry peppers & marinara sauce 9

Lamb & sweet potato taco (1) with roasted tomatillo salsa, onion, cilantro, and queso fresco 4

Grilled Brie topped with almonds & pepita seeds and served with warm apricot-peach-ginger glaze

CAB's Cheese Flight Herbed Goat Cheese, Asiago, Brie, walnut crusted Danish Blue served with olives & mixed nuts 11

Barbecued duck flatbread pizza with spinach, veggies, fresh mozzarella, and Asiago cheese 13

Chef Luis Ayllon's Duck Liver Pâté garnished with Dijon & grainy mustards, onion marmalade, cornichons served with toast rounds 11

Salads *Regular 8 Petite 5 (unless otherwise noted)*

Add chicken to any salad for 5 extra

Add beef tenderloin to any salad for 8 extra

Roasted Beet & Potato Salad with mixed greens, Danish blue cheese, bacon, tomato, & Balsamic vinaigrette

Caesar Salad with tomatoes, kalamata olives & croutons

Mixed Green & Goat Cheese Salad with goat cheese, green beans, tomatoes, croutons & balsamic vinaigrette

Pear-Pecan Salad sliced pear, mixed greens, Danish blue cheese, pecans, tomatoes & huckleberry-Champagne vinaigrette

Tomato & Mozzarella Salad with mixed greens, Bermuda onions & balsamic vinaigrette

CAB'S SIGNATURE SALAD *Regular 9 Petite 6 (add roasted beets for 1 extra)*

Grilled Butternut Squash, Avocado & Walnut Salad tossed with mixed greens & white wine vinaigrette

Main Courses

Pasta Mediterranean Rotini pasta tossed with tomatoes, roasted red peppers, black olives, mushrooms, spinach, Asiago cheese, garlic, tomato coulis & pesto sauce. 15

*Add shrimp or chicken - 20

Sautéed Crab cakes served with forbidden black rice, green beans, butternut squash & garlic-chive butter sauce (two) - 21 *Appetizer size (1) 10

Grilled Seafood Combination of Tilapia, Shrimp, and Scallops served with garlic mashed potatoes, green beans, Portabello mushrooms, & red pepper butter sauce 23

Paella

Tilapia, chicken, shrimp, scallops, and calamari served with Andouille - brown rice, and vegetables 24

Tilapia – Cajun Spiced, Blackened or Pan Fried with Parmesan Parsley & Garlic Breading

Served with spinach, julienne of vegetables, lemon basil butter & *your choice of*, red potatoes, Fries or Arborio-wild rice 20

Grilled Chicken Breast with Adobo, Fresh Mozzarella & Avocado served with bacon roasted potatoes, spaghetti vegetables, spinach, & diablo sauce 18

Seared Duck Breast with roasted potato mélange, grilled asparagus, red cabbage & red wine berry sauce 22

Sautéed Pork Tenderloin Medallion with garlic mashed potatoes, beer battered fried green beans & mango-habenero sauce or apricot sauce 19

Beef Bourguignon – our version of French classic beef stew slowly simmered with bacon, onion, carrots, mushrooms, red wine, and served over garlic mashed potatoes and green beans 13.95/22

Cab's Steak Frites Our version of France's traditional Bistro dish – Marinated succulent hanger steak (*onglet* in France) grilled to perfection, topped with herbed butter and served with fries 20

Grilled Beef Tenderloin topped with blue cheese, Andouille sausage & mushrooms served with garlic mashed potatoes, green beans & peppercorn sauce 28