

Appetizers

Barbeque Duck - \$8

with fresh mozzarella, spinach & puff pastry
garnished with red wine-berry demi glace

Smoked Salmon Pastrami - \$11

with lemon-sour cream, capers, egg,
Bermuda onion and toast rounds

Tuna Tartar - \$11

with capers, sesame seeds & wasabi
served with wonton crisps

Mussels - \$9

sautéed with garlic, tomatoes, spinach
& roasted peppers in tomato-saffron broth

Grilled Brie - \$11

with warm apricot-peach-ginger glaze & almonds
or pesto, sun-dried tomato coulis, and pine nuts

Sautéed Portobello & Button Mushrooms - \$9

tossed with tomatoes, spinach & goat cheese
layered in wonton crisps
with Hunter style mushroom sauce

Sautéed Escargot in Puff Pastry- \$9

with shallots, garlic, tomatoes, portabello, bacon,
white wine, spinach and garlic chive butter

Beer Battered French Green Beans - \$9

quickly fried & served with mango-habenero sauce

Grilled Vegetables with Goat Cheese Fondue \$9

grilled portabello mushroom, green beans,
asparagus, tomato, zucchini, beets, &
roasted potatoes with goat cheese sauce

Chef Luis Ayllon's Duck Liver Pâté - \$11

garnished with Dijon & grainy mustards,
onion marmalade, cornichons
served with toast rounds

Beer Battered Fried Calamari - \$9

with mashed potatoes &
vegetable Balsamic vinaigrette

Sea Scallops - \$12

Sautéed in brown butter & topped with
caramelized tomato, arborio rice & arugula

CAB's Cheese Flight - \$11

Herbed Goat Cheese, Asiago, Brie, & walnut crusted Danish Blue-- served with fruit, olives & mixed nuts

Charcuterie - \$11

Andouille Sausage, Duck Rilette, Beef Carpaccio, and Asiago Cheese served
with Cranberry - Fig Chutney, Chive Aioli & Toast Rounds

Salads

Caesar Salad - Regular \$7 Petite \$4

with tomatoes, kalamata olives & croutons (*with chicken strips* \$12)

Mixed Green & Goat Cheese Salad - Regular \$7 Petite \$4

with goat cheese, French green beans, tomatoes, croutons & balsamic vinaigrette

Pear-Pecan Salad - Regular \$7 Petite \$4

sliced pear, mixed baby greens, Danish blue cheese, pecans,
tomatoes & huckleberry-Champagne vinaigrette

Tomato & Mozzarella Salad - Regular \$7 Petite \$4

sliced tomatoes & fresh mozzarella - tossed with Bermuda onions & balsamic vinaigrette

Grilled Butternut Squash, Avocado & Arugula Salad - Regular \$8 Petite \$5

with Belgium endive & white wine vinaigrette (*add sliced beef tenderloin* \$15.00)

Beet Salad with Danish Blue Cheese & Pine Nuts - Regular \$7 Petite \$4

with arugula, mixed greens, bacon, & balsamic vinaigrette

Main Courses

Pasta Mediterranean - \$15

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

*Add shrimp or chicken - \$20

Sautéed Crab Cakes (2) - \$21 *Appetizer size (1) - \$10

served with wild rice, French green beans, butternut squash & garlic-chive butter sauce

Spicy Stir Fry of Beef, Mushrooms, and Vegetables - \$20

Hanger steak strips, green beans, julienne vegetables, butternut squash, mushrooms, & roasted peppers – sautéed with garlic, ginger, crushed red pepper, soy sauce & sesame oil. Served over arborio-wild rice with peppercorn sauce

Grilled Seafood Combination of Tilapia, Shrimp, and Scallops - \$23

served with garlic mashed potatoes, French green beans, Portabello mushrooms, & red butter sauce

Bouillabaisse (Mediterranean style fish stew) - \$23

Fresh fish of the day, shrimp, mussels, clams, scallops, vegetables & potatoes, in saffron broth
Served with saffron “Rouille” toast points.

Sautéed Cajun Spiced Tilapia - \$20

Served with Arborio-wild rice, spinach, julienne of vegetables, & lemon marjoram butter

Grilled Chicken Breast with Adobo, Fresh Mozzarella & Avocado - \$18

served with bacon roasted potatoes, spaghetti vegetables, spinach, & Diablo sauce

Seared Duck Breast - \$22

with roasted potato mélange, grilled asparagus, red cabbage & red wine berry demi-glace

Sautéed Pork Tenderloin Medallion - \$19

with garlic mashed potatoes, beer battered French green beans
& mango-habenero sauce or apricot sauce

Cab's Steak Frites - \$20.00

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

Grilled Beef Tenderloin - \$28

topped with blue cheese, Andouille sausage & mushrooms
served with garlic mashed potatoes, French green beans & peppercorn sauce

Paella - \$24

Shrimp, scallops, tilapia, calamari, mussels, clams, and chicken
served with saffron-Andouille Basmati rice, and vegetables

Split plate fee \$2 // corkage fee \$15 - 18% gratuity added to parties of 7 or more