

STARTERS

We Are Happy to Adjust to Accommodate Our Customer's Dietary Needs and Desires.

Gluten Free, Eat Right for Your Blood Type Diet, Less Fat, No Starch, Extra Vegetables, or No Sauce. Ask Us & We Can Usually Do It!

APPETIZERS / SMALL PLATES

BEER BATTERED FRIED CALAMARI

Spinach, Banana Peppers & Marinara Sauce 9

HOME MADE SWEET POTATO FRIES (V GF)

Served with Spicy Goat Cheese Sauce 4.5 / 9

GRILLED VEGGIES & GOAT CHEESE FONDUE (V GF)

Grilled Portobello Mushroom, Green Beans, Asparagus, Tomato, Zucchini, Beet, Roasted Potatoes & Goat Cheese 12

SAUTÉED SEA SCALLOPS (GF)

Himalayan Red Rice, Tomato, Spinach, Orange Citrus Butter, Mango Sauce & Red Wine Balsamic Glaze 13

GRILLED BRIE

Topped with Almonds & Served With Warm Red Wine – Apricot Glaze or Pesto Sauce 11

CAB'S CHEESE FLIGHT

Herbed Goat Cheese, Asiago, Brie, Walnut Crusted Danish Blue Served with Olives & Mixed nuts 11

CHEF LUIS' DUCK LIVER PÂTÉ

Garnished with Dijon & Grainy Mustards, Onion Marmalade, Cornichons & Toast Rounds 11

TUNA TARTAR

Capers, Sesame Seeds, Soy Sauce, & Wasabi Served with Wonton Crisps 12

BEER BATTERED GREEN BEANS (V)

Flash Fried & Served with Mango-Habanero Sauce 9

TACOS

* Romaine leaves can be substituted for corn tortillas

LAMB & SWEET POTATO TACO W/ GOAT CHEESE

Roasted Tomatillo Salsa, Onion, & Cilantro 5

BEEF & SWEET POTATO TACO

Ground Hanger Steak, Queso Fresco, Roasted Tomatillo Salsa, Onion, & Cilantro 4

SAUTÉED BLACKENED TILAPIA TACO

With Shredded Lettuce & Mango Salsa 4

SOUPS / SALADS

SOUP of the DAY or CAB'S FRENCH ONION SOUP 4 / 6

CAB'S CAESAR SALAD

Romaine Lettuce, Parmesan, Tomato, Kalamata & Croutons 5 / 8.5

OVEN ROASTED BEET & POTATO SALAD

Mixed Greens, Blue Cheese, Bacon, Tomato, & Balsamic Vinaigrette 6 / 9.5

SPINACH PEAR WALNUT SALAD

Sliced Pear, Blue Cheese, Walnuts, Raspberry White Wine Vinaigrette 6 / 9.5

ARUGALA, MARINATED TOMATO, & MOZZARELLA SALAD

Thinly Sliced Tomato, Diced Red Onions & Red Wine Basil Vinaigrette 6 / 9.5

CAB'S SIGNATURE SALAD (V GF)

Grilled Butternut Squash, Avocado & Walnuts Tossed with Mixed Greens & White Wine Vinaigrette 6.5 / 10.5

MIXED GREEN & GOAT CHEESE SALAD

Shredded Carrot, Zucchini, Tomatoes, Croutons & Balsamic Vinaigrette 6 / 9.5

SALAD EXTRAS:

GRILLED CHICKEN BREAST 6

GRILLED HANGER STEAK 8.5

GRILLED SHRIMP 7

EXTRA CHEESE 1

ROASTED BEETS 1

ANCHOVIES .75

FLATBREADS

BARBECUED DUCK FLATBREAD

With Spinach, Veggies, Fresh Mozzarella, & Asiago Cheese 13

PROSCIUTTO, PORTOBELLA, ASPARAGUS, ZUCCHINI, & SPINACH

Topped with Mozzarella cheese 13

CARAMALIZED ONION, WALNUT, BLUE CHEESE, & MOZZARELLA (V) 13

THREE CHEESE FLATBREAD (V)

Cheddar, Mozzarella, Asiago Cheeses, & Basil 11



V * Indicates Vegetarian Friendly GF *Indicates Gluten Free

Corkage Fee \$15.- 20% Gratuity May Be Added to Parties of 6 or More.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness.

ENTREÉS

Entrees Can Be “Customized or Simply Prepared”

(For Example, Seafood Can Be Grilled or Roasted with Lemon Juice and Olive Oil and Served with Sautéed Spinach & Himalayan Red Rice)

SEAFOOD

SAUTÉED CRAB CAKES

Served with Himalayan Red Rice, Green Beans, Butternut Squash & Garlic Basil Butter Sauce 10 / 21

GRILLED SEAFOOD COMBINATION OF TILAPIA, SHRIMP AND SCALLOPS (GF)

Served with Garlic Mashed Potatoes, Green Beans, Portabello Mushrooms, & Red Pepper Butter Sauce 23

PAELLA (GF)

Grilled Tilapia, Chicken, Shrimp, Scallops, & Calamari Served w/ Vegetables Andouille – Himalayan Red Rice & Saffron Sauce 24

TILAPIA (CAJUN SPICED, BLACKENED *GF OR W/ PARMESAN PARSLEY & GARLIC BREADING) Sautéed & Served w/ Spinach, Julienne Vegetables, Lemon Basil Butter & Your Choice of Red Potatoes, Fries or Himalayan Red Rice 20

PORCINI DUSTED TILAPIA (GF)

Sautéed with Roasted Potatoes, Spinach, Tomato, White Wine and Capers 20

MEAT AND POULTRY

PAN SEARED PORK TENDERLOIN MEDALLIONS

Served with Garlic Mashed Potatoes, Beer Battered Fried Green Beans and Mango Habanero Sauce 20

CHICKEN BREAST – BLACKENED OR WITH PARMESAN PARSLEY & GARLIC BREADING Sautéed & Served w/ Spinach, Julienne of Vegetables, Marinara Sauce & Your Choice of Red Potatoes, Fries or Himalayan Red Rice 18

SEARED MAPLE LEAF FARMS DUCK BREAST (GF)

Roasted Potato Mélange, Grilled Asparagus, Braised Red Cabbage & Red Wine Berry Sauce 23

GRILLED CHICKEN BREAST W/ PARMESAN, AVOCADO & ADOBO (GF)

Cooked w/ White Wine, Bacon Roasted Potatoes, Spinach, Grilled Tomato, & Asparagus 18

CAB'S STEAK FRITES (Our Version of France's Traditional Bistro Dish)

Marinated Succulent Hanger Steak Grilled to Perfection & Topped with Lemon Garlic Parsley Butter. Served with Home Cut Skinny Fries 20

SIDES

VEGGIES

GRILLED ASPARAGUS 5
JULIENNE VEGETABLES 4
SAUTÉED MUSHROOMS 5
BRAISED RED CABBAGE 4
SAUTÉED GREEN BEANS 4
SAUTÉED SPINACH W/ GARLIC 4
SAUTÉED BUTTERNUT SQUASH 4

OTHER

SIDE OF BACON 4
ANDOUILLIE SAUSAGE 5
ADD CHEESE 1

PASTA / VEGETARIAN

GRILLED VEGGIES W/ RED RICE (V GF)

Asparagus, Portobello, Green Beans, Zucchini, Beets, Tomato, Himalayan Red Rice & Spicy White Wine Tomato Saffron Broth 16

MUSHROOM, ASPARAGUS & SPINACH PASTA (V)

Portobello, Sautéed with Garlic, Extra Virgin Olive Oil, White Wine, Pesto & Parmesan Cheese 13.95

EXTRAS

GRILLED CHICKEN BREAST 6

GRILLED HANGER STEAK 8.5

GRILLED SHRIMP 7

BURGERS

LAMB BURGER W/ VERMONT GOAT CHEESE

Grilled & Topped with Sautéed Spinach, Onion Marmalade, Goat Cheese, & Red Wine Balsamic Glaze Served w/ Home Made Sweet Potato Fries 15

CAB'S HOMEMADE “HANGER” BURGER

Grilled & Topped with Onion Marmalade, Bacon, Arugula, & Your Choice of Cheddar, Swiss, or Blue Cheese. Served with Hand Cut Fries 14

LENTIL WALNUT VEGGIE BURGER (V *Contains egg)

Topped w/ Sautéed Spinach, Tomato Slice, Avocado, Sriracha, Curry Mayo, Your Choice of Cheddar, Swiss, Goat or Blue Cheese & Served w/ Hand Cut Fries 14

STARCHES

ROASTED POTATOES 4
HIMALAYAN RED RICE 4
HAND CUT STEAK FRITES 4
GARLIC MASHED POTATOES 4
BACON ROASTED POTATOES 5
HAND CUT SKINNY “FRITES” 4
HOMEMADE SWEET POTATO FRITES 4



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