

# Appetizers

## **Barbeque Duck - \$8**

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

## **Sautéed Portobello and Button Mushrooms - \$9**

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

## **Grilled Vegetables with Goat Cheese Fondue - \$9**

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

## **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**

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

## **Sea Scallops - \$12**

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

## **Sautéed Escargot in Puff Pastry - \$9**

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

## **Beer Battered French Green Beans - \$9**

quickly fried & served with mango-habenero sauce

## **Smoked Salmon Pastrami - \$11**

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

## **Beer Battered Fried Calamari - \$9**

with mashed potatoes & vegetable Balsamic vinaigrette

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

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

## **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, Buffalo Carpaccio, and Asiago Cheese served  
with Cranberry - Fig Chutney, Chive Aioli and Toast Rounds

# Salads

## **Caesar Salad - \$7**

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

## **Mixed Green & Goat Cheese Salad - \$7**

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

## **Pear-Pecan Salad - \$7**

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

## **Tomato & Mozzarella Salad - \$7**

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

## **Tomato Salad with Applewood Smoked Bacon & Danish Blue Cheese - \$8**

tossed with mixed greens, Bermuda onions, & cider basil vinaigrette

## **Grilled Butternut Squash, Avocado & Watercress Salad - \$8**

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

## **Beet Salad with Creamy Blue Cheese & Pine Nuts - \$7**

with chervil, 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**

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

## **Chicken Breast Stuffed with Portabello, Fresh Mozzarella, Spinach & Andouille Sausage - \$18**

Sliced and served over Arborio rice, grilled asparagus & saffron 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 (our version of France's traditional Bistro dish) - \$20.00**

Marinated succulent hanger steak (*onglet* in France) grilled to perfection  
topped with herbed butter - 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

## **Pan Seared Ostrich Fan Fillet - \$28**

topped with truffle butter and served with mushrooms, grilled asparagus,  
garlic mashed potatoes & herbed peppercorn sauce

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Split plate fee \$2 // corkage fee \$12 - 18% gratuity added to parties of 7 or more