

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

Sweet potato fries served with spicy goat cheese sauce 9

Trio of Tacos: Choice of Tilapia, Lamb or Beef & Sweet Potato Tacos with Roasted Tomatillo Salsa topped with your choice of either shredded romaine lettuce & tomato or cilantro, finely diced red onion and choice of goat cheese or cheddar 12

Mushroom Risotto (made with brown rice) with asparagus, apple wood smoked bacon, tomatoes, spinach, Asiago & sage cream – 10

(Entrée size with shrimp or chicken) 20

Cheese Plate Special with Fruit Compote & Candied Pecans Irish cheddar, Drunken Goat, Manchego, and Port Salut 11

ENTRÉES

Grilled salmon with honey – mustard glaze served with quinoa, sweet potato, spaghetti vegetables, spinach and lemon – basil butter sauce 23

Cod, shrimp, and mussels “Allison style” served in a refreshing saffron broth with spinach, roasted peppers, tomato and pesto 22

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

Nachos “Tinga de Pork” (braised pork with chorizo) layered with refried beans, cheddar & queso fresco, served with sour cream, guacamole, pico de gallo & jalapeños 12.95