

## **STARTERS**

### CAVANAUGH'S SIGNATURE TUNA TARTARE / 16

Tuna, soy sauce, sriracha, avocado, wasabi, herb salad, whiskey barrel aged shoyu

### SIGNATURE SHRIMP COCKTAIL / 18

Fresh cocktail sauce, lemon

### PAN SEARED CRAB CAKES / 18

Maryland-style jumbo lump crab cakes, béarnaise and herb salad

### SPINACH AND ARTICHOKE DIP / 14

Spinach, artichokes, cream cheese, toasted bread

## **SOUPS**

### LOBSTER BISQUE / 9

Atlantic lobster reduction, topped with creme fraiche

## **SALADS**

Dressings: Ranch, Blue Cheese, Thousand Island, French

Vinaigrettes: Balsamic, Champagne, Raspberry

### TRADITIONAL CAESAR / 9

Hearts of romaine, Parmesan, Caesar dressing, crostini, Parmesan crisp

### HOUSE OF CAVANAUGH'S / 9

Baby greens, tomato, cucumber, carrot, red onion, aged cheddar

### CAVANAUGH'S WEDGE SALAD / 10

Iceberg lettuce, bacon lardons, red onion, tomato, cucumber, blue cheese dressing, blue cheese crumbles

## **PRIME RIB**

CAPTAIN'S CUT 16 OZ / 37

USDA Certified Angus Beef, served with au jus and creamy horseradish

## **SIGNATURE STEAKS**

Our beef is 100% Midwestern corn-fed beef that is aged for a minimum of 21 days. Our steaks are carefully trimmed to specifications and prepared to your desired level of cooking. Steaks are available Blackened, Charred, Pan Seared or Broiled.

7 OZ FILET / 34

14 OZ NEW YORK STRIP / 48

22 OZ BONE-IN PRIME RIBEYE STEAK / 52

### ENHANCEMENTS

AU POIVRE - PEPPER ENCRUSTED, COGNAC CREAM SAUCE / 4

BLUE - BLUE CHEESE, MARCHANDS DE VIN / 4

BÉARNAISE / 4

DIANNE SAUCE / 5

MUSHROOMS / 5

### ADDITIONS TO ANY STEAK

8 OZ LOBSTER TAIL / MARKET

18 OZ ALASKAN KING CRAB LEGS / MARKET

4 GRILLED SHRIMP / 12

OSCAR STYLE CRAB MEAT, ASPARAGUS, HOLLANDAISE / 14

## **CAVANAUGH'S FEATURES**

BLACKENED NEPTUNE / 44

7 oz filet, Parmesan herb mashed potatoes, three grilled shrimp, crab meat, Choron sauce

SCOTTISH SALMON / 32

Pan-roasted salmon, butternut squash puree, mustard cream sauce

TWIN TAILS / MARKET

Two 8 oz lobster tails, lemon, drawn butter

24 OZ KING CRAB LEGS / MARKET

Lemon, drawn butter

SEAFOOD LINGUINE / 35

Shrimp, garlic, shallots, lemon herb cream sauce, parsley

SIDES

VEGETABLES / 8

Aparagus with Hollandaise • Steamed broccoli • Brussels sprouts

STARCHES / 8

Baked Potato • Parmesan herb mashed potatoes • Sweet potato casserole

LOBSTER MACARONI & CHEESE / 12

**DESSERTS**

CARROT CAKE 15.5

Coconut, caramel sauce, chantilly cream

CHOCOLATE TOWER / 12

Dark chocolate sgavings, chocolate sauce

TURTLE CHEESE CAKE / 9.5

Caramel sauce, chocolate sauce