

CADILLAC GRILLE FALL 2016 MENU

FARM TO TABLE SALADS

Harvest House ^{VG, GF} **\$10**

Fall Greens, Sage-Apple Chips, Aged Goat Cheese, Spicy Almond Brittle, Cranberries, Local Cider Vinaigrette

Kale Caesar ^{VG} **\$12**

Romaine-Kale blend, Shaved Asiago, Garlic Parmesan Crouton, Charred Lemon

Baby Iceberg "Wedge" ^{GF} **\$13**

Charred Tomato, Bacon Lardons, Red Onion Pickles, Buttermilk

Heirloom Beet "Carpaccio" ^{VG, GF} **\$15**

Tri Colored Salt Roasted Beets, Herbed Goat Cheese Citrus, Baby Arugula, Red Beet Vinaigrette

Add Grilled Chicken **\$6**

Add Grilled Shrimp **\$9**

SOUPS AND APPETIZERS

Chef's Selection of Soup **\$8**

Onion Soup **\$10**

Gruyere, Focaccia Crouton, Thyme

Shrimp Cocktail ^{GF} **\$19**

Roasted Horseradish Cocktail Sauce, Meyer Lemon, Charred Scallion & Red Onion Salad

Sesame Tuna Tataki ^{GF} **\$19**

Red Cabbage Kimchee Mayo, Tamari, Spun Vegetable Salad

Giant Meatball **\$15**

House Blend, Pan Rustico, Pecorino, Basil

Wings ^{GF} **\$15**

House Made Hot Sauce, Celery, Blue Cheese

French Dip Egg Rolls **\$14**

Shaved Striploin, Swiss, Three Onion Fondue

Spinach Gnocchi **\$14**

Bacon Consommé, Soft Poached Egg 64 degree, Truffle, Parmesan Foam

ENTREES

Braised Lamb Shank Ragout \$38

House Made Pappardelle, Feta, Kalamata Crumble

Maple Glazed Half Chicken GF \$29

Herb Brined, Smashed Confit Fingerling Potatoes , Butter Poached Root Vegetable, Sherry Jus

Atlantic Halibut \$37

Shiitake Mushroom Broth, Rice Noodle, Bok Choy, Enoki Pickle

Day Boat Scallops GF \$38

Butternut Squash Risotto, Pancetta, Pomegranate

Eggplant "Bracciole" GF, VG \$22

Roasted Vegetable Goat Cheese, Green Pepper Salsa Verde, Tomato Conserva

Chilean Sea Bass GF \$43

Seafood Sausage, White Beans, Charred Tomato, Parsley Broth

Veal Chop \$41

Savory Bread Pudding, Chestnuts, Fennel, Charred Shallots, Winter Greens, Natural Jus

Cadillac Cheese Burger \$20

Lettuce, Tomato, Caramelized onion, Aged Cabot Cheddar Served with House Made Chips

Add Applewood Smoked Bacon \$2

STEAKS

Denver Cut \$38

Marbling Throughout

10oz Hereford Filet Mignon \$53

Premium Cut

14oz Hereford NY Strip \$48

Prime Strip Steak

14oz Bone In Rib Eye \$56

SIDES

Garlic Mashed Potatoes \$9

Mac and Cheese, Potato Chip Crust \$9

"Firecracker" Broccolini \$9

Truffled Parmesan French Fries \$10

Jumbo Asparagus, Béarnaise \$11

Bacon Roasted Brussels Sprouts \$10

Baked Potato \$9

