

CADILLAC GRILLE

BAR & STEAKHOUSE

2017 FALL DINNER MENU

FEATURED

ELDERFLOWER
St. Germain Liqueur, Prosecco, Berry

MOSCOW MULE
Stolichnaya, Ginger Beer, Lime

APPLETINI
New Amsterdam Apple Vodka, Sour

COCKTAILS

\$ MANHATTAN \$
13 Templeton Rye, Carpano Antica, Bitters 13

11 NEGRONI 12
Bluecoat Gin, Carpano Antica, Campari

11 JACKDAW 13
Slane Irish Whiskey, Pineapple, Campari,
Lime, Simple Syrup

WHITE WINE BY THE GLASS

PROSECCO, LA MARCA, ITALY

PINOT GRIGIO, PIO, ITALY

SAUVIGNON BLANC, STARBOUROUGH
MARLBOUROUGH, NZ

CHARDONNAY, WILLIAM HILL, CA

MOSCATO, BODEGA NORTON, ITALY

RED WINE BY THE GLASS

14 PINOT NOIR, EDNA VALLEY, CA 14

11 MERLOT, ECCO DOMANI, ITALY 12

12 CABERNET SAUVIGNON, LOUIS MARTINI, 14
CALIFORNIA

13 MALBEC, ALAMOS, ARGENTINA 11

11 RED ZINFANDEL, PREDATOR, CA 13

SOUPS

\$

SOUP DU JOUR

10

Inspired Daily

FRENCH ONION SOUP

10

Focaccia Crouton, Thyme, Gruyere Crust

FARM TO TABLE SALADS

CAESAR SALAD

12

Baby Romaine, Shaved Asiago, Torn Crouton, Tomato Compote, Charred Lemon Dressing

BABY ICEBERG "WEDGE"

13

Charred Tomato, Bacon Lardon, Red Onion Pickles, Buttermilk

VEGETABLE SALAD

15

Baby Carrot, Celery Hearts, Porcinis, Radish, Cumin Foam

KALE "LYONNAISE"

14

Crispy Potato, Cracked Pepper, Bacon Lardon, Frissee, Soft Egg, Sherry Vinaigrette

APPETIZER

STUFFED RIGATONI

16

Butternut, Pear Relish, Duck Confit, Black Trumpet Mushroom, Beurre Blanc

(ALSO AVAILABLE AS ENTRÉE) 700 calories

32

CADILLAC WINGS

15

House Made Hot Sauce, Celery, Blue Cheese Dressing

CORNMEAL CRUSTED OYSTERS

21

Green Tomato Relish, Sauce Charon

SHRIMP COCKTAIL

21

Roasted Horseradish Cocktail Sauce, Meyer Lemon

SEARED BEEF

22

Chilled Kobe, Crispy Rice Noodle, Fresno Chili, Yuzu Dressing

FROM THE GRILL	\$
10oz FILET MIGNON	54
14oz STRIPLOIN	48
10oz AMERICAN WAGYU FLAT IRON	60
14oz DELMONICO	50
STEAK FOR TWO	120
32oz PORTERHOUSE, <i>THYME ROASTED SHALLOTS, BONE MARROW DEMI</i>	
ENTREE	
LAMB T-BONE	36
<i>Charred Tomato Orzo, Merguez Sausage, Kalamata, Natural Jus</i>	
TENDERLOIN STEAK SANDWICH	26
<i>"A1" Onions, Aged Cheddar, Crusty Roll, Red Wine Demi, Steak Fries</i>	
ROASTED CHICKEN BREAST	29
<i>House Spätzle, Braised Kale, Apple Demi</i>	
BEEF SHORT RIBS	39
<i>Lobster Gratin, Baby Fennel, Natural Jus, Citrus Brown Butter</i>	
PAN SEARED GROUPER	38
<i>Sweet Potato Confit, Bacon, Leek, Chestnut</i>	
STRIPED BASS	40
<i>Mussel Broth, Chick Pea Stew, Carrot, Haricot Verts</i>	

SWORDFISH STEAK	39
<i>Peppercorn Crust, Potato Puree, Sautéed Spinach, Fish Demi</i>	
BERKSHIRE PORK CHOP	34
<i>Brown Sugar Cure, Butterscotch Beans, Pickled Huckleberries</i>	
CHEESEBURGER	21
<i>Aged Cheddar, Lettuce, Tomato, Caramelized Onion, House Chips</i>	
SIDE OF APPLEWOOD SMOKED BACON	2.5
SIGNATURE SIDES	
GARLIC MASHED POTATOES	9
EXOTIC MUSHROOMS	9
<i>Seasonal Blend</i>	
JUMBO ASPARAGUS	11
<i>Béarnaise</i>	
AGED WHITE CHEDDAR MAC'n'CHEESE	10
<i>Potato Chip Crust</i>	
BAKED POTATO	9
HERB BUTTER ROASTED BABY ROOT VEGETABLES	11