

# CADILLAC GRILLE STEAKHOUSE

## FARM TO TABLE SALADS

**Harvest House** <sup>VG, GF</sup> **\$10**

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

**Kale Caesar** <sup>VG</sup> **\$12**

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

**Baby Iceberg "Wedge"** <sup>GF</sup> **\$13**

*Charred Tomato, Bacon Lardons, Red Onion Pickles, DressingButtermilk*

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** <sup>GF</sup> **\$19**

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

**Wings** <sup>GF</sup> **\$15**

*House Made Hot Sauce, Celery, Blue Cheese*

**French Dip Egg Rolls** **\$14**

*Shaved Striploin, Swiss, Onion Fondue*

## SIGNATURE DISHES

**Maple Glazed Half Chicken** <sup>GF</sup> **\$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*

**Eggplant "Bracciale"** <sup>GF, VG</sup> **\$22**

*Roasted Vegetable Goat Cheese, Pine Nuts, Green Pepper Salsa Verde, Tomato Conserva*

**Chilean Sea Bass** <sup>GF</sup> **\$43**

*White Beans, Charred Tomato, Parsley Broth*

**Cadillac Cheese Burger** **\$20**

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

*Add Applewood Smoked Bacon* **\$2**

## CLASSIC CUTS FROM THE GRILL

**10oz Denver Cut** **\$38**

*Marbling Throughout*

**10oz Hereford Filet Mignon** **\$53**

*Premium Cut*

**14oz Hereford NY Strip** **\$48**

*Prime Strip Steak*

## SIGNATURE SIDES

**Garlic Mashed Potatoes** **\$9**

**Jumbo Asparagus, Béarnaise** **\$11**

**Mac and Cheese, Potato Chip Crust** **\$9**

**Baked Potato** **\$9**

**Truffle Parmesan French Fries** **\$10**