

CADILLAC GRILLE STEAKHOUSE

SPRING MENU 2016

FARM TO TABLE SALADS

Cadillac House VG, GF **8**

Winter Greens, Citrus, Shaved Fennel, Radish,
Pomegranate Seeds, Red Wine Vinaigrette

Kale Caesar **12**

Charred Lemon Caesar Dressing,
Shaved Garlic Crostini, Asiago

Add Grilled Chicken or Shrimp **18**

Petite Wedge VG, GF **12**

Iceberg, Buttermilk & Chive Emulsion,
Blue Cheese, Bacon

Roasted Pear & Arugula Salad **14**

VG, GF

Brown Butter Oven Roasted Pears, Pickled Walnuts, Arugula Pistou, Blue Cheese

APPETIZERS

Chef's Selection of Soup **8**

Onion Soup **10**

Gruyere, Focaccia Crouton, Thyme

Shrimp Cocktail GF **18**

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

Deviled Eggs GF **12**

Smoked Beef Brisket, Garlic Pickle, Espelette

Brisket Empanadas **15**

House Smoked Brisket, Beer Mustard, Cambazola

Exotic Mushroom &

Potato Pierogies VG **14**

Goat Cheese, Shallot Broth, Truffle Chive Cream

Fried Calamari 15
Cherry Peppers, Tomato Sauce

SIGNATURE DISHES

Cauliflower Quinoa Cake VG 25
Harissa Vinaigrette, Roasted Date Puree,
Moroccan Greens

Chilean Sea Bass 39
Artichoke Farroto, Tomato Broth, Zucchini Chips

Gingered Salmon 35
Green Tea Soba Noodle Salad, Sesame,
Asian Vegetables, Soy Vinaigrette

Seared Scallops GF 38
Cauliflower Puree, Proscuitto Crisp,
Duck Fat Braised Brussels Sprouts, Lemon Saba

Pan Roasted Chicken Breast GF 29
Asparagus Puree, Warm Potato & Asparagus Salad,
Whole Grain Mustard Vinaigrette

Chardonnay Brined Pork Chop 37
Spring Pea Cous Cous, Pickled Ramps,
Green Onion Pistou

Lamb Shank GF 36
Butternut Squash, Braised Garbanzo Beans,
Dried Fruit Chutney

Cadillac Grille Cheeseburger 20
Cheddar, Bacon, LTO, House Pickle, Special Sauce
French Fries
GF Bun available, ask your server

CLASSIC CUTS

Denver Cut 35
Marbling Throughout

10oz Hereford Filet Mignon 50
Premium Cut

14oz Hereford NY Strip 45

Prime Strip Steak

**30 Day Bone In
Dry Aged Rib Eye** 55

SIDES

ORIGINAL SIDES 8

Mac & Cheese

Pomme Frites

Baked Potato GF

Field Mushrooms, Japanese Shishito Peppers GF

Yukon Gold Potato Puree GF

Grilled Asparagus GF

Vinegar Braised Greens

COCKTAIL MENU

Orange Cranberry Blossom 11
*Hangar 1 Mandarin Vodka, Prosecco,
Chambord, Cranberry Juice*

Negroni 11
Bluecoat Gin, Sweet Vermouth, Campari

Moscow Mule 10
Stolichnaya Vodka, Ginger Beer, Fresh Lime

Lemon Thyme Vodka Lemonade 10
*New Amsterdam Citron Vodka,
Lemon Thyme Syrup, Soda, Sugar Rim*

Cinnamon Pineapple Margarita 12
*Cuervo Cinge Tequilla, Pineapple Juice, Lime,
Cointreau, Cinnamon Sugar Rim*

Ginger Dew 12
Tullamore Dew, Ginger Ale, Lemon

Philadelphian 13
*Hudson Baby Bourbon, Sweet Vermouth,
Fee Brothers Bitters*

Fishtown Punch 11
New Amsterdam Coconut Vodka, Sailor Jerry Rum, Pineapple and Cranberry Juice

