



CADILLAC GRILLE

## 2019 SPRING DINNER MENU

### SOUPS

<b>Soup du Jour</b>	Inspired Daily	\$10
<b>French Onion Soup</b>	Focaccia Crouton, Thyme, Gruyere Crust	\$10

### SALADS

<b>Caesar Salad</b>	Red Gem Lettuces, Shaved Parm, Torn Crouton, , Charred Lemon Dressing	\$12
<b>Baby Iceberg Wedge</b>	Tomato, Bacon Lardon, Red Onion Pickles, Buttermilk	\$13
<b>Asparagus Salad</b>	Goat Cheese, Toasted Hazlenuts, Meyer Lemon Dressing, Prosciutto Chip	\$13
<b>Watercress Salad</b>	Endive, Beet Chips, Green Goddess	\$12

### APPETIZER

<b>Grilled Artichokes</b>	Fennel Aioli, Lemon, Herbs	\$14
<b>Potato Pierogies</b>	Roast Garlic, Sour Cream Fondue, Bacon Marmalade	\$13
<b>Charred Octopus</b>	Fava Bean, Truffled Pork Rinds, Preserved Lemon	\$16
<b>Wings</b>	House Made Hot Sauce, Celery, Blue Cheese Dressing	\$15
<b>“Bang Bang Cauliflower”</b>	Thai Chili Mayo, Tempura, Scallion	\$14
<b>Shrimp Cocktail</b>	Roasted Horseradish Cocktail Sauce, Meyer Lemon	\$21
<b>Crab Toast</b>	Avocado, Grilled Sourdough, Tomato, Micro Cilantro	\$19

### ENTRÉE

<b>Tenderloin Steak Sandwich</b>	“A1” Onions, Aged Cheddar, Crusty Roll, Red Wine Demi	\$27
<b>Crispy Fried Chicken</b>	Creamed Peas, Spring Jicama Slaw, Cheddar Biscuits	\$34
<b>Pan Seared Salmon</b>	Mushroom Ravioli, Snap Pea Ragout, Basil Butter Sauce	\$35
<b>Oven Roasted Cod</b>	Asparagus “Brandade” Fennel-Beet Emulsion	\$34
<b>Pan Seared Black Bass</b>	Spring Vegetable Mosaic, New Potatoes, Roasted Shallot Broth	\$39
<b>Lobster Garganelli</b>	Heirloom Cherry Tomatoes, Lobster Tail, Tomato Fondue	\$35
<b>Beef Short Ribs</b>	English Pea Cous Cous, Pancetta, Morel Jus, Parmesan	\$39
<b>Burger</b>	Lettuce, Tomato, Caramelized Onion, Aged Cheddar Served with House Made Chips Add Applewood Smoked Bacon	\$21 \$2



*Cadillac*

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### STEAKS

<b>Filet</b>	10 oz	\$54
<b>Striploin</b>	14 oz	\$48
<b>Denver</b>	10 oz	\$44
<b>Delmonico</b>	14 oz	\$52
<b>Porterhouse</b>	16 oz	\$62

### SIGNATURE SIDES

<b>Garlic Mashed Potatoes</b>		\$11
<b>Confit Exotic Mushrooms</b>	Chestnut Butter	\$10
<b>Jumbo Asparagus</b>	Served With Béarnaise	\$11
<b>Aged White Cheddar Mac &amp; Cheese</b>	Potato Chip Crust	\$11
<b>Peas and Mushrooms</b>	Herb Butter	\$9
<b>Green Bean Amandine</b>	Toasted Almonds, Lemon	\$9
<b>Baked Potato</b>		\$9