



LUNCH & DINNER

STARTERS

CHARCUTERIE PLATE 16

cured meats, cheese, homemade tomato jam, pickles, whole grain mustard, grilled farmers bread

CRISPY CHICKEN WINGS 10

choice of bbq, teriyaki, or buffalo sauce, blue cheese dipping sauce

GARLIC FRIES 8

flat leaf parsley, butter

HOUSE MADE SMOKED PAPRIKA HUMMUS 12

braised pork belly, cilantro chimichurri, crostini

MELTED PROVOLONE 8

local cattaneo brothers linguica, oregano, grilled sourdough

CHICKEN TENDERS 11

cavalier ranch dipping sauce

FRIED CALAMARI 13

lemon, house marinara

STEAMED CLAMS 14

chorizo, white wine, garlic, lemon, cilantro, almonds

PRETZEL BITES 9

cheddar and beer fondue, whole grain mustard

HOUSE MADE SOUPS

CLAM CHOWDER | CUP 6, BOWL 8

SOUP OF THE DAY | CUP 5, BOWL 7

BREAD BOWL 12

clam chowder

MARKET GREENS

For any salad add grilled chicken breast, seared marinated salmon, or grilled gulf shrimp \$6

CAESAR SALAD 11

romaine hearts, fresh grated parmesan cheese, croutons, caesar dressing

GRILLED SALMON SALAD 19

seasonal greens, cherry tomatoes, roasted red peppers, avocado, hard-boiled egg, balsamic vinaigrette

ROASTED BEET SALAD 13

arugula, blonde frisee, kale, toasted sunflower seeds, lemon poppy seed dressing

COBB SALAD 15

romaine, applewood smoked bacon, grilled chicken breast, cherry tomatoes, avocado, hard-boiled egg, blue cheese crumbles, balsamic vinaigrette

CAPRESE SALAD 12

burrata cheese, vine ripened tomatoes, fresh basil, house made spiced oil

CARAMELIZED PEAR SALAD 13

arugula, dried cranberries, gorgonzola, candied pecans, black pepper blue cheese dressing

GARDEN SALAD | SMALL 6, LARGE 11

tomato, cucumber, carrots, choice of dressing



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SANDWICHES & BURGERS

served with choice of french fries,
sweet potato fries, coleslaw, or diced fruit
add house salad or cup of soup \$2

BLTA 12

applewood smoked bacon, lettuce, tomato, avocado,
mayonnaise, toasted sourdough

HAMBURGER 13

hearst ranch grass fed ground beef, lettuce, tomato,
onion, thousand island dressing, toasted brioche
add cheddar, swiss, or jack cheese \$1
add grilled mushrooms or grilled onions \$1
add applewood smoked bacon, avocado, or fried egg \$2
*substitute vegetarian burger upon request

BBQ BURGER 17

house made patty, braised short rib, applewood
smoked bacon, lettuce, tomato, aged cheddar,
grilled onions, toasted brioche

GRILLED SALMON BURGER 15

lettuce, tomato, onion, tartar sauce, toasted brioche

CHARBROILED CHICKEN SANDWICH 13

lettuce, tomato, grilled onions, pesto,
grilled french roll

CAVALIER CLUB 14

fresh roasted turkey, applewood smoked bacon,
lettuce, tomato, mayonnaise, toasted white bread

PRIME RIB DIP 15

au jus, toasted french roll
add grilled onions or cheese \$1

HOT TURKEY SANDWICH 15

house made gravy, mashed potatoes, grilled seasonal
vegetables, cranberry sauce, grilled sourdough,
served open-faced

NY STEAK SANDWICH 18

grilled onions, blue cheese, grilled sourdough, served
open-faced

VEGETARIAN SANDWICH 13

balsamic grilled portabella mushroom, lettuce,
tomato, grilled onions, mayonnaise, toasted brioche

BISTRO BASKETS

served with coleslaw
add house salad or cup of soup \$2

FISH & CHIPS 15

fresh house dipped cod, tartar sauce

SHRIMP & CHIPS 16

cocktail sauce

FRITTO MISTO & CHIPS 17

fresh house dipped cod, shrimp, calamari, fennel,
asparagus, house made remoulade

CHICKEN TENDERS & FRIES 13

cavalier ranch dipping sauce



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PASTA

served with garlic bread
add house salad or cup of soup \$2

SPAGHETTI 17

house made marinara

SPAGHETTI BOLOGNESE 19

house made bolognese

FETTUCCHINE ALFREDO 17

garlic, white wine, parmesan, cream
add grilled chicken breast or sautéed shrimp \$6

VEGETARIAN PASTA 18

fettuccine, roasted vegetables, garlic, shallots, pesto,
pine nuts

CLAM LINGUINE 24

garlic, white wine, fresh herbs, citrus cream

HOUSE SPECIALTIES

add house salad or cup of soup \$2

CATCH OF THE DAY 24

grilled seasonal veggies, fingerling potatoes

SAUTÉED WILD MUSHROOMS 19

brussel sprouts, lemongrass, shallots, squash, arugula,
cherry tomatoes, evoo, sea salt

FOREVER BRAISED SHORT RIBS 28

grilled seasonal vegetables, mashed potatoes,
red wine sauce

GRILLED THYME MARINATED CHICKEN BREAST 20

grilled seasonal vegetables, fingerling potatoes,
lemon, capers, garlic, fresh herbs

ROASTED CHICKEN 23

½ chicken, fingerling potatoes, grilled seasonal
vegetables, white wine, thyme, rosemary,
lemon, butter

SLOW ROASTED BABY BACK RIBS 22

½ rack of pork ribs, bourbon spiked bbq sauce,
coleslaw, corn bread, honey butter

DINNER FAVORITES

served after 5:00 PM
add house salad or cup of soup for \$2

PRIME RIB 10 OZ. 26

PRIME RIB 14 OZ. 30

baked potato, grilled seasonal vegetables, au jus,
horseradish sauce

12 OZ. GRILLED NEW YORK STEAK 31

choice of potato or wild rice, grilled seasonal
vegetables, oporto sauce

SEAFOOD MEDLEY A LA PLANCHA 28

catch of the day, shrimp, scallops, clams, garlic,
lemon, white wine, roasted potatoes, grilled
seasonal vegetables

SEARED SCALLOPS 26

wild rice blend, lemon herb sauce, grilled seasonal
vegetables

BROILED SALMON 25

sundried tomatoes, lemon, parsley, capers, evoo,
wild rice blend, grilled seasonal vegetables



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BREAKFAST SELECTIONS

served until 2:00 PM

CAVALIER BREAKFAST BURRITO 12

eggs, chorizo, potatoes, cheddar, avocado, green onion, sour cream, house made salsa, sundried tomato tortilla

ALL-AMERICAN BREAKFAST 13

eggs your way, choice of applewood smoked bacon, sausage or ham, country potatoes or fresh fruit, toast

DENVER OMELET 14

choice of country potatoes or fresh fruit, toast

STEAK & EGGS 18

eggs your way, country potatoes or fruit, toast

DRINKS

soft drinks	2.50
iced tea	2.50
lemonade	2.75
milk	2.50
chocolate milk	2.75
juice	3.00
coffee	2.50
cappuccino	3.75
café latte	3.75
mocha	4.00
espresso	3.50
hot chocolate	3.50
tea	2.50