



CAVALIER
COASTAL KITCHEN

DINNER

STARTERS

CHARCUTERIE PLATE 16

Artisanal meats & cheese, house made tomato jam, pickles, coarse grain mustard, focaccia

STEAK BITES 15 (GF)

Caramelized pearl onions, orange zest, cilantro

FONDUE 11

Gruyère, emmental, kirsch, grilled linguica, crispy fingerling potato, focaccia

MARINARA MUSSELS 13

Fresh herbs, white wine, focaccia

FRIED CALAMARI 14 (GF)

Lemon, black garlic aioli

CRISPY SALT-CRUSTED FINGERLINGS 9 (GF) (V)

Fresh chives, romesco sauce

CRISPY CHICKEN WINGS 12 (GF)

Choice of BBQ or Buffalo sauce, blue cheese dipping sauce

MARKET GREENS

Add grilled chicken breast, seared salmon, or grilled shrimp to any salad 6

CAESAR SALAD 11 (VEG)

Romaine hearts, grated parmesan, house made croutons, caesar dressing

CARAMELIZED FRUIT SALAD 14

Mixed Greens, Candied Pecans, Dried Cranberry, Red Radish, Goat Cheese, Tarragon Blue Cheese Dressing

STEAK SALAD 18

Romaine Hearts, Roasted Corn, Feta Cheese, Mediterranean Olives, Roasted Red Pepper, Red Radish, Cilantro Vinaigrette

GRILLED SALMON SALAD 19 (GF)

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

VEGAN SALAD 13 (V)

Mixed greens, roasted seasonal vegetables, sunflower seeds, red quinoa, citrus vinaigrette

GARDEN SALAD

SMALL 6 LARGE 11 (V)

Tomato, cucumber, carrots, house made croutons, choice of dressing

HOUSE MADE SOUPS

CLAM CHOWDER CUP 6 BOWL 8

SOUP OF THE DAY CUP 5 BOWL 7

CLAM CHOWDER BREAD BOWL 12

DINNER FAVORITES

Add house salad, small caesar, or cup of soup 2

8 OZ FILET MIGNON 32 (GF)

Carrot puree, grilled asparagus, mushroom butter

8 OZ FLAT IRON STEAK 27 (GF)

Crispy fingerling potatoes, roasted seasonal vegetables

SEAFOOD MEDLEY A LA PLANCHA 28 (GF)

Catch of the day, shrimp, scallops, mussels, garlic, lemon, white wine, red quinoa salad, grilled seasonal vegetables

SEARED SCALLOPS 29 (GF)

Quinoa, grilled seasonal vegetables, tarragon white wine cream

BROILED SALMON 25 (GF)

Grilled seasonal vegetables, rice, mushroom butter

CRISPY ROASTED HALF CHICKEN 25 (GF)

Fingerling potatoes, grilled seasonal vegetables, white wine, thyme, rosemary, lemon

(GF) = gluten-free (VEG) = vegetarian (V) = vegan



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HOUSE SPECIALTIES

Add house salad, small caesar, or cup of soup 2

CATCH OF THE DAY 24 (GF)

Grilled seasonal vegetables, fingerling potatoes

CHICKEN MARSALA 21 (GF)

Grilled seasonal vegetables, mushrooms, rice

ROASTED TURKEY BREAST 21

Stuffing waffle, mashed potatoes, gravy, grilled seasonal vegetables, house made cranberry sauce

VEGETABLE RISOTTO 20 (V)

Arborio rice, roasted seasonal vegetables, white wine, wild mushrooms, evoo, fresh herbs

SLOW-ROASTED BABY BACK RIBS 24

BBQ sauce, coleslaw, corn bread, honey butter

CHICKEN TENDERS 17

Grilled seasonal vegetables, mashed potatoes, gravy

PASTA

Served with garlic bread

Add house salad, small caesar, or cup of soup 2

CHICKEN FETTUCCINI ALFREDO 23

White wine, grated parmesan, garlic, cream

Substitute shrimp add 3

CREOLE PASTA 26

Penne, chicken breast, linguica, onions, bell peppers, mushrooms, cream, red pepper flakes, grated parmesan

Add shrimp 6

HOUSE MADE SPAGHETTI BOLOGNESE 19

Italian meat sauce, flat leaf parsley, grated parmesan

VEGETARIAN PASTA 18 (VEG)

Penne, roasted seasonal vegetables, basil pesto, fresh parmesan

BISTRO BASKETS

Served with coleslaw

add house salad, small caesar, or cup of soup 2

FRITTO MISTO & CHIPS 19 (GF)

Fried cod, shrimp, calamari, fennel, asparagus, black garlic aioli, tartar sauce

FISH & CHIPS 16

Fresh house-dipped cod, tartar sauce

SHRIMP & CHIPS 17

Cocktail sauce

SANDWICHES & BURGERS

Served with choice of french fries, sweet potato fries, coleslaw, or diced fruit

Add house salad, small caesar, or cup of soup 2

HEARST RANCH BURGER 14

Grass-fed ground beef, lettuce, tomato, onion, toasted brioche

Add cheddar, swiss, or provolone cheese 1

Add grilled mushrooms, or onions 1

Add applewood smoked bacon, avocado, or fried egg 2

Substitute vegetarian burger upon request

BBQ BURGER 18

House made patty, pulled pork, applewood smoked bacon, lettuce, tomato, aged cheddar, grilled onions, toasted brioche, bbq sauce

GRILLED SALMON BURGER 17

Lettuce, tomato, onion, tartar sauce, toasted brioche

VEGETARIAN SANDWICH 14

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

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*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.