

Salads & Soups

Add to any salad Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 Each

Caesar Salad, Romaine, Broken Bread Croutons, Anchovies,
Caesar Dressing 8.95

Baby Field Greens, Shaved Fennel, Apple, Greek Feta, Toasted Almonds and
Champagne Vinaigrette 9.95 GF V

Wedge Salad, Smoked Bacon, Tomato, Egg, Blue Cheese, White French Dressing 8.95 GF

Cherries, Nuts and Berries, Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans,
Gorgonzola and Poppy Seed Dressing 10.95 V

Kale Caesar, with Broken Bread Croutons, Fried Capers, House Caesar Dressing, Parmesan
Cheese and Italian White Anchovies 9.95

Side Salad, Mixed Greens and Vegetables, Choice of Dressing 2.95

Lobster Bisque, Lobster, Mushrooms, Sherry and a Puff Pastry Twists
Cup - 7.95 **Bowl** - 14.95

Soup Du Jour Cup - 4 Bowl - 6

Wraps & Flatbreads

Hummus Wrap, Greens, Sprouts, Tomato, Avocado, Red Onion and Cucumber 9.95 V

Chicken Wrap, Grilled Chicken with Field Greens, Shaved Fennel, Apple, Feta,
Tomatoes and Champagne Vinaigrette 9.95

Grilled Vegetable Wrap, Grilled Seasonal Vegetables with Field Greens
and Miso Aioli 9.95 V

Cold Smoked Salmon Wrap, Arugula, Chopped Red Onion, Capers, Egg, Olive Oil and
Fresh Lemon 9.95

Caprese Flatbread, with Fresh Mozzarella, Tomatoes, Fresh Basil, Garlic, Extra Virgin
Olive Oil on Naan Bread 8.95 V Add Chicken 3 or Shrimp 3 each

Rustic Flatbread, Prosciutto, Caramelized Onion, Arugula and Beemster Aged Gouda
with Olive Oil and Garlic 10.95

Consuming raw or undercooked meat, eggs and/or seafood can
increase your risk of foodborne illness

Small Plates

Add a side salad or side Caesar salad 2

Charred Wings, Celery Sticks and Chunky Blue Cheese 9.95 GF
Choice of Sauce: BBQ, Key Lime Pepper, Sweet Soy or Buffalo

Medium Hot Banana Peppers, Stuffed with Veal Sausage and Ricotta Cheese,
with Marinara and Mozzarella 11.95

Prince Edward Island Mussels, with Spicy Marinara 12.95 GF

Beau's Calamari Napolitana, Flour Dusted and Sautéed with Lemon, Garlic, Scallion,
Sweet Peppers, Crushed Red Pepper and Sherry 11.95

Jumbo Shrimp, with Pickled Radish and House Cocktail Sauce 15.95 GF

Grilled Cajun Shrimp and White Cheddar Grits, Onion Jus and Bacon Marmalade 12.95

Mozzarella Sticks, House Made with Marinara 9.95

Potato and Cheese Pierogies, Caramelized Onions and Sour Cream 8.95

Grilled Salmon, Over Spring Vegetable Risotto, Sweet Red Pepper Vinaigrette and Micro
Greens 14.95 GF

Panko Crusted Lake Perch, with Pea Shoot, Shitake Mushroom and Sesame Salad,
Miso Aioli and Crispy Lotus Root 11.95

Tacos del Dia, with House Slaw and Habanero Aioli 9.95

Grilled Marinated Portabella Stack, with Roasted Red Pepper, Zucchini, Squash,
Spinach, and Mozzarella with Basil Aioli 9.95 V GF

Large Plates

Caddy's Organic Spelt Crusted Fish and Chips, Organic Spelt Dusted Atlantic Cod,
Malt Vinegar & Tarragon Tarter, French Fries and House Slaw 16.95 GF

Panko Crusted Chicken Parmesan, Sautéed Spinach, Tomato and Provolone with
Pasta Marinara 13.95

12 Oz. Angus Chopped Sirloin, Grilled with Sautéed Peppers, Onions, and
Mushrooms with Seasonal Potatoes 14.95

Stir Fry Vegetables, with Soy Gastrique Over Sticky Rice 12.95 V
Add Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each

Truffle Cheese Ravioli, tossed with Miatake Mushrooms, Broccolini and Celery Root Cream
Broth 14.95

Slim and Trim, 8 oz. Ground Angus, Cottage Cheese, Sliced Tomato and
Fresh Fruit 10.95 Substitute Salmon 3.50 or Chicken for 2.50

California Combo, Chicken, Tuna, Cottage Cheese with Toast Points and Fruit 10.95

A 20% Gratuity will be added to parties of eight or larger.
Separate checks may slow the settlement process.

Sandwiches

All sandwiches served with house slaw or chips

Add French Fries 1.95 or Fresh Fruit 2.95

Tuna Salad, on Sourdough 9.95

Ahi Tuna Muffuletta, with Olive Salad and Meyer Lemon Aioli on a Black Sesame Brioche 13.95

Pommery Chicken Salad, on Multi-Grain 9.95

Turkey or Corned Beef Reuben, on Rye 9.95

House Club, on Sourdough with Ham, Turkey, Lettuce, Tomato, Bacon and Cheddar 9.95

Grilled Chicken Breast, on Egg Bun with Caramelized Onions, Provolone and Truffle Aioli 10.95

Half Pound Angus Cheeseburger 10.95

Grilled Salmon ALT, on Multigrain with Greens, Avocado, Sprouts, Tomato and Lemon Aioli 13.95

New York Style Pastrami, with Swiss on Rye with House Made Cole Slaw 10.95

Traditional Cuban, Pulled Pork, Ham, Swiss Cheese, Pickles, Cilantro and Cumin Mustard on Sourdough 10.95

Hot Lunch Buffet

Selection of Salads, Toppings, Rolls, House Made Soup and Hot Entree 13.95

Soup and Salad Bar Only 9.95

Enjoy the soup and salad bar with any sandwich, Small Plate or Large Plate 4.95

V = Vegetarian Dish

GF = Gluten Free

Menu by
Chef Beau Schmidt
Chef de Cuisine Billy Thurman