



6-13-23

**WE ARE PROUD TO PUT OUR NAMES ON OUR BUSINESS
PABLO FELIX, EXECUTIVE CHEF / JO McNALLY, GEN. MANAGER / JOEL & CAROL NOTES, OWNERS**

PLEASE NOTE: 20% GRATUITY WILL BE ADDED TO EVERY CHECK

[GF] GLUTEN FREE [V] VEGETARIAN [VG] VEGAN

Please speak to the Manager or the Chef regarding food allergies. Please note, we are not a Gluten free or Peanut free environment.

SOUP DU JOUR

- **Chef Pablo & his staff prepare fresh delicious soups daily \$6.95**

SALADS

GARDEN SALAD [GF, V, VG] – Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Onions, choice of dressing / Side \$4.95 / Dinner \$8.95

CAESAR SALAD [GF without crotons][V] – Romaine Lettuce, Parmesan Cheese, Caesar Dressing & Garlic Croutons / Side \$5.95 / Dinner \$10.95 / add White Anchovies \$2.95

BABY ARUGULA SALAD [GF, V] – Roasted Beets, Goat Cheese, Candied Pecans & Balsamic Vinaigrette \$11.95

COBB SALAD [GF] – Chopped Chicken Breast, Tomato, Bacon, Eggs, Avocado, Bleu Cheese, Lettuce & choice of dressing \$14.95

CAPRESE SALAD [GF, V] – Fresh Mozzarella Cheese layered with Roma Tomatoes, Fresh Basil with a Balsamic Drizzle & Extra Virgin Olive Oil \$14.95

- **Your choice of dressings – Ranch, Italian, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Oil & Vinegar, Raspberry Vinaigrette or Thousand Island**
- **Salad add-ons – Grilled Chicken Breast \$8.95 / Shrimp \$9.95 / Salmon \$13.95 / Seared Tuna \$15.95**

APPETIZERS

BRUSCHETTA [V] – Tomatoes, Mozzarella, Basil, Garlic, Capers & Balsamic on a Ciabatta Crostini [4] \$4.95

YUCA CHEESE BITES [GF] – Mozzarella Cheese stuffed Yuca Nuggets lightly Fried with Salsa Verde [8] \$5.95

BUFFALO CHEDDAR BITES – Hot & Spicy fried Cheese Curds served with a delicious Lime Aioli \$6.95

STUFFED MUSHROOMS - Italian Sausage stuffed in four Mushroom Caps baked with a Mornay Sauce topped with Mozzarella Cheese \$8.95

EMPANADAS – Homemade Chicken or Beef wrapped in a shell served with Salsa Verde & Crema [2] \$9.95

HOT SPINACH & ARTICHOKE DIP [V] Fresh Spinach & Artichokes baked in a Creamy Bechamel sauce served with homemade Pita Chips \$11.95

CRUNCHY CHICKEN TENDERS – Hand breaded Marinated Chicken strips, fried crispy & served with Sweet Chili, Teriyaki, Buffalo or Memphis BBQ Sauce \$12.95

CRAB CAKES – Hand breaded & deep-fried Crab Cakes served with Sriracha Aioli [2] \$10.95

CRAB WON TONS - Fried Cream Cheese & Crabmeat stuffed Wontons with a Sweet Chili Sauce [6] \$13.95

SHRIMP COCKTAIL – [GF] Large seasoned Shrimp served with Homemade Cocktail Sauce [4] \$12.95

COCONUT SHRIMP – Large Shrimp butterflied & rolled in Coconut, fried to perfection served with a Tropical Salsa & Sriracha Aioli [4] \$14.95

SESAME YELLOWFIN TUNA [GF] – Black & White Sesame Seeds crusted Tuna seared rare served with Pickled Ginger, Seaweed Salad, Ponzu Wasabi & Sriracha Aioli \$17.95

SLIDERS

POT ROAST – Roasted Pot Roast on toasted Brioche Buns, crispy Onion Rings, Natural Gravy, Horseradish Aioli & Pickles [2] \$12.95

CHICKEN PARMESAN – Italian Breadcrumb & Parmesan encrusted Chicken Breast, Marinara sauce & Mozzarella Cheese [2] \$12.95

CRAB CAKE – Warm Brioche buns, zesty Citrus Slaw, Tomatoes, Sriracha Aioli [2] \$ 12.95

BLACKENED WHITE FISH – on a toasted Brioche Buns, Tropical Fruit Slaw & Sriracha Aioli [2] \$11.95

FLATBREADS

SEAFOOD TRIO - Classically prepared Lobster, Shrimp & Scallops in a Garlic Lobster Sauce with Tomatoes, Chives & Mozzarella Cheese \$19.95

ITALIAN - Pepperoni, Italian Sausage, Salami, Bacon, Mozzarella Cheese with Basil Pesto & homemade Marinara Sauce \$18.95

MARGHERITA [V] – Vine Ripened Tomatoes, Fresh Mozzarella, Basil Chiffonade, Balsamic Reduction & Extra Virgin Olive Oil \$15.95

VEGGIE [V] – Artichokes, Kalamata Olives, Peppers, Red Onions, Mushrooms, Mozzarella, Basil Pesto & homemade Marinara Sauce \$16.95

BBQ CHICKEN – Pulled Chicken Breast, BBQ sauce, Mozzarella Cheese & Red Onions \$17.95

BUFFALO CHICKEN – Chicken Thigh, Buffalo sauce, Mozzarella Cheese, Green Onions, Blue Cheese or Ranch Drizzle \$17.95

ENTREES – SEAFOOD

CRUNCHY FISH & CHIPS - Crispy Fried Encrusted White Fish Filet, French Fries & Creamy Coleslaw \$21.95

SHRIMP SCAMPI - Classically prepared Shrimp, Garlic Butter & fresh Tomatoes over Capellini \$26.95

CRABMEAT STUFFED SHRIMP - Served with seasonal Vegetables in a Pinot Grigio Lobster sauce \$27.95

SHRIMP ALFREDO – Herb Marinated Shrimp, fresh Tomato & Broccoli, Fettuccine & Alfredo Sauce \$27.95

OCEAN SCALLOPS – [GF] Pan seared large Scallops skewered served over fresh Tomatoes, Mushrooms & Asparagus Risotto \$32.95

MEDITERRANEAN ATLANTIC COD -[GF] Baked Atlantic Cod fillets, Cherry Tomatoes, Artichoke Hearts, Capers & Basil in a Arrabbiata Tomato Broth with Rice Pilaf \$24.95

ALMOND ENCRUSTED SALMON – Seared Almond encrusted Atlantic Salmon with Herb Infused Lemon Honey Dijon Sauce served with Asparagus & Rice Pilaf \$29.95

CIOPINO [GF w/o Ciabatta] – Medley of Sea Bass, Salmon, Shrimp, Clams, Mussels, Lite Tomato broth & grilled Ciabatta Crostini \$32.95

BLACKEN AUSTRALIAN SEA BASS [GF] served Skin-on with Jasmine Rice topped with a Tropical Fruit Salsa & Sweet Chili sauce \$35.95

ENTREES – BEEF

BOLOGNESE & MEATBALLS - Savory homemade Marinara Sauce with our mixture of Ground Beef, Lamb & Pork tossed in Fettuccine finished with Shaved Parmesan \$24.95

POT ROAST - Tender slow roasted Pot Roast topped with Country Gravy, Crispy Onions, Roasted Garlic Mashed Potatoes and fresh Seasonal Vegetables \$25.95

VEAL PICCATA – Pan Seared Veal Cutlet with a Creamy Piccata Sauce over Capellini & Vegetables \$27.95

VEAL MARSALA – Pan Seared Veal Cutlet topped with Mushrooms & Marsala Wine Sauce, Roasted Garlic Mashed Potatoes & Vegetables \$29.95

VEAL PARMESAN – Italian Breadcrumbs Parmesan Encrusted Veal Cutlet topped with Mozzarella Cheese & homemade Marinara sauce over Fettuccine with fresh Seasonal Vegetables \$31.95

SHORT RIBS – Slow Roasted fall off the bone, Roasted Garlic Mashed Potatoes & Seasonal Vegetables \$38.95

OSSO BUCCO – Pork Shank braised in Red Wine served over creamy Polenta & wilted Spinach with a Port Wine Demi \$35.95

RIBEYE STEAK [GF] – grilled to perfection topped with a Port Wine Demi & Pernod Butter, Garlic Roasted Mashed Potatoes & Seasonal Vegetables / 12 oz. Market / 14oz Market

FILET MIGNON [GF] – center cut 8oz Filet Mignon grilled to perfection with Chimichurri Sauce, Garlic Roasted Mashed Potatoes & Asparagus / 6oz. Market / 8oz. Market

ENTREE – CHICKEN

BUTTERMILK FRIED CHICKEN THIGH – Garlic Mashed Potatoes, Seasonal Vegetables & Hot Honey \$ 22.95

GRILLED CHICKEN ALFREDO – Herb Marinated Chicken Thigh, Tomato & Broccoli over Fettuccine \$25.95

CHICKEN PICCATA – Butter Seared Chicken Breast, Creamy Piccata Sauce & served over Capellini \$25.95

CHICKEN MARSALA - Pan Seared Chicken Breast topped with a Mushrooms & Marsala Wine Sauce served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables \$27.95

CHICKEN PARMESAN - Italian Breadcrumbs & Parmesan encrusted Chicken Breast topped with Mozzarella Cheese served over Fettuccine with Homemade Marinara Sauce \$29.95

VEGETARIAN

MARGHERITA FLATBREAD [V] - Vine Ripened Tomatoes, Fresh Mozzarella, Basil Chiffonade, Balsamic reduction & Extra Virgin Olive Oil \$15.95

VEGGIE FLATBREAD [V] - Artichokes, Kalamata Olives, Peppers, Red Onions, Mushrooms, Mozzarella, Basil Pesto & our Homemade Marinara Sauce \$15.95

PESTO PRIMAVERA PASTA [V] - Roasted Vegetables in a Creamy Basil sauce over Linguine Pasta \$21.95

GRILLED CENTER CUT CAULIFLOWER STEAK [GF, V, VG] served with Roasted Baby Zucchini, Carrots, Asparagus, Beets, Fingerling Potatoes & topped with a Balsamic Glaza Drizzle \$22.95

SIDES

SUBSTITUTE SIDES AT NO CHARGE / ADDITIONAL SIDES \$4.95 each

Garden Salad / Seasonal Vegetables / Mashed Potatoes / Fingerling Potatoes / Jasmine Rice Pilaf / Creamy Coleslaw / Polenta / Cream Spinach / Sautéed Spinach / French Fries / Brussel Sprouts / Onion Rings

DESSERTS

Our motto has always been... "Dessert First"

BREAD PUDDING - Our Signature Bread Pudding served warm with Creme Anglaise \$7.95

CRÈME BRULÉE - Vanilla Custard topped with Caramelized Sugar served with whipped cream & fresh Blueberries & Strawberries \$8.95

CANNOLI - Fried Pastry Rolled up into a Tube and Filled with a Sweet Ricotta Cream & Coated with Pistachio Crumbs \$ 6.95

KEY LIME PIE - Custard Pie made with Key Limes \$7.95

HOMEMADE FUDGE BROWNIE - Served warm with Vanilla Ice Cream \$8.95

NEW YORK STYLE CHEESE CAKE - Choice of fresh Strawberries, Blueberries or Carmel Toffee \$7.95

CHOCOLATE MOLTEN LAVA CAKE - Chocolate Souffle baked in a Chocolate Cake \$8.95

ICE CREAM SCOOP \$2.95

AFTER DINNER BEVERAGES

IRISH COFFEE - Irish Whiskey, Bailey's Irish Cream, Coffee & Whipped Cream \$10

AMARETTO DISARONNO \$10

DRAMBUIE \$9

KAHLUA \$8

SAMBUCA \$7

GRAND MARNIER \$10

FRANGELICO \$10

Consuming raw or uncooked meats, poultry, pork, seafood or eggs may increase your risk of foodborne illness.

Your comments are welcome email us at: contactus@capecabaret.com

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