

STARTERS

CALAMARI FRITTI | 10

lightly breaded served with spicy marinara sauce

CROSTINI | 10

CAPRESE roasted tomatoes, burrata mozzarella, balsamic reduction and fresh basil (V)

DAILY SELECTIONS check out the blackboard for the chef's daily crostinis

CHEESE & CHARCUTERIE | 16

selection of artisan cheeses and cured meats served with baguette and house-made condiments

MUSSELS MADEIRA | 12

fresh prince edward island mussels, madeira wine, shallots, garlic, butter, parsley and a squeeze of clementine juice

CHICKEN WINGS | 8

fresh chicken wings tossed with choice of spicy bbq, honey chili cilantro or smoked memphis dry rub served with celery and ranch dip (GF)

CLEMENTINE GARLIC SHRIMP | 13

sautéed shrimp, crispy garlic with clementine garlic sauce (GF)

CRISPY BRUSSELS SPROUTS | 10

pancetta, red wine reduction (GF)

FRENCH ONION SOUP | 7

parmesan, croutons, provolone and swiss

HOUSE-MADE SOUP | 4 / 6

served with bread

MAC & CHEESE | 7

cavatappi pasta, cheddar, parmesan and blue cheese (V)

MEZZE PLATTER | 8

hummus, spinach walnut pesto, pimento cheese dip served with house-baked pita chips (V/N)

SPINACH ARTICHOKE DIP | 9

served with pita chips (V)

SALADS AND BOWLS

add to any salad: grilled chicken 3, salmon 4, tuna salad 4, seafood salad 5, shrimp 5, or steak 4*

ARUGULA GOAT SALAD | 8 / 11

arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette (GF/V/N)

CAESAR SALAD | 8 / 11

arugula, romaine, shaved parmesan, croutons with caesar dressing*

RASPBERRY WALNUT SALAD | 8 / 11

mixed greens, toasted walnuts, dried cranberries, blue cheese with raspberry vinaigrette (GF/V/N)

SEAFOOD COBB SALAD | 16

fresh shrimp & crab salad, romaine, applewood smoked bacon, tomatoes, egg, avocado, crumbled blue cheese with lemon vinaigrette (GF)

FATOOSH STEAK SALAD | 16

certified angus tenderloin, arugula, frisee, almonds, crispy shallots, greek feta, tomatoes and balsamic vinaigrette. topped with toasted zatar croutons* (N)

GREEN GODDESS SPINACH SALAD | 9 / 12

chopped baby spinach, sliced apples, walnuts, pancetta, gorgonzola, fennel fronds and green goddess dressing (GF/N)

GRILLED WATERMELON AND TUNA SALAD | 16

seared yellowtail tuna, grilled watermelon, watercress, strawberries, slivered almonds, parmesan and blueberry goat cheese vinaigrette* (GF)

CITRUS QUINOA BOWL | 11

quinoa, arugula, shaved fennel, clementine sections, shallots, pickled watermelon radish, fresh mint, blood orange reduction and lemon vinaigrette (GF/V/VE)

PLATES

BUCATINI ALL'AMATRICIANA | 16

bucatini pasta with a tart san marzano tomato sauce, pecorino romano cheese, cured pancetta and spices. add our family recipe meatballs 3

VEGETABLE LASAGNA | 17

layers of butternut squash, portabella mushrooms, spinach, braised fennel, grilled celery root, caramelized onions and parmesan over arugula pistou with a light lemon truffled creme (GF/V)

ZATAR HERBED CHICKEN | 18

braised airline chicken, mediterranean zatar seasoning, lemons, shallots, roasted garlic with rice pilaf and sauteed broccolini (GF)

GRILLED BEEF TENDERLOIN | 22

certified angus tenderloin medallions, twice baked parmesan potato, parsnip puree, sauteed caulilini topped with watercress gremolata* (GF)

GRILLED PORK CHOP | 20

hand cut bone-in pork chop, blackberry elderflower compote, herb fingerling potatoes, sauteed garlic brussel sprouts, drizzled with raspberry demi glaze* (GF)

SALMON PICCATA | 18

pan-seared fresh salmon, lemon, garlic, capers, white wine over pappardelle pasta with sauteed spinach*

WINE COUNTRY CATCH | 19

seared fresh fish, grape shallot pan sauce, fresh herbs, grilled asparagus spears and lemon thyme cous-cous*

SPECIALTY BURGERS

all burgers feature a custom blend of fresh-ground angus beef chuck, brisket, short rib and are served with a side of french fries, soup, mixed greens or fresh fruit.

sub: specialty salad 1.5, mac & cheese 3, french onion soup 3

CATURRA | 13

pimento cheese, bacon and caramelized onions on a challah bun*

CLASSIC | 12

smoked cheddar, lettuce, pickled cucumbers and onions, tomato and mayonnaise on a challah bun*

CUSTOM | 14

lettuce, tomato, red onion, and any three of the following: bacon, caramelized onions, fried egg, blue cheese, house ham, pancetta, pickled jalapeños, provolone, roasted red peppers, sautéed mushrooms, swiss or tomato jam on a challah bun*

TURKEY BURGER | 13

fresh ground turkey with a flavorful blend of cilantro, ginger, garlic, garam masala, corriander, cumin, tamarind, red pepper and jalapenos. topped with tomato jam, arugula and red onion on a challah bun*

CLASSICS

served with choice of: soup, mixed greens, fresh fruit or french fries tortilla wrap available upon request

sub: specialty salad 1.5, mac & cheese 3, french onion soup 3

CHICKEN CAESAR WRAP | 11

grilled chicken, romaine, parmesan, tomato, caesar dressing

SMOKED WATERMELON CHICKEN SANDWICH | 12

choice of herb-marinated grilled or hand-breaded fried chicken, lettuce, lizano slaw, pickles, smoked watermelon bbq sauce on a brioche bun

FRENCH DIP SANDWICH | 12

roast beef, melted swiss, bell peppers, onions with horseradish aioli and pan-scraped au jus served on a french baguette

MEATBALL HOAGIE | 12

family recipe meatballs smothered with house marinara and melted provolone cheese on a toasted hoagie roll.

LOBSTER SEAFOOD ROLL | 15

fresh shrimp & crab salad, langostino lobster, mixed greens, red onions, old bay aioli and served on a toasted hoagie roll

TUSCAN PANINI | 11

grilled fresh chicken breast, mozzarella, sun-dried tomato pesto, bacon and balsamic reduction



* These items can be prepared raw or undercooked. Consuming raw or under-cooked meats, poultry, or seafood, may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A gratuity of 20% will be added to parties of six (6) or more | GF - Gluten Free | N - Nuts | VE - Vegan | V - Vegetarian | 062119/D

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