

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)

CRISPY BRUSSELS SPROUTS | 10

pancetta, red wine reduction (GF)

FRENCH ONION SOUP | 7

parmesan, croutons, provolone and swiss

HOUSE-MADE SOUP | 4 / 6

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)

TACOS

select two tacos. all tacos are topped with lizano cabbage slaw, pico de gallo, cilantro, avocado and siracha crema and are served with a side of rice and beans.

BBQ SHRIMP | 12

CARNE ASADA | 12

GRILLED SEASONAL FISH | 12

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, sautéed mushrooms, roasted red peppers, fried egg, pickled jalapeños, cheddar, mozzarella, feta, provolone, swiss, blue cheese or tomato jam on a challah bun*

TURKEY BURGER | 13

fresh ground turkey with a flavorful blend of cilantro, ginger, garlic, garam masala, coriander, 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

CATURRA CLUB SANDWICH | 12

ham, turkey, bacon, cheddar, lettuce, tomato, and mayo

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

CRISPY CHEESE | 10

mozzarella, sharp cheddar, tomato, basil (GF)

CURRIED CHICKEN SANDWICH | 8 / 11

house-made curried chicken salad, lettuce, tomato, and mayo

FRENCH DIP SANDWICH | 12

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

GRILLED VEGETABLE PANINI | 10

grilled butternut squash, sauteed portabello mushrooms, arugula, swiss and arugula pistou (V/N)

MEATBALL HOAGIE | 12

family recipe meatballs smothered with house made 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

RUSTIC TURKEY ARUGULA SANDWICH | 11

turkey, cheddar, arugula and cranberry marmalade on cracked wheat bread

TARRAGON TUNA SANDWICH | 8 / 11

house-made albacore tuna salad, swiss, tomato, mayonnaise on grilled sourdough

TUSCAN PANINI | 11

grilled 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/L

© 2019 Cafe Caturra Grove Avenue, LLC All rights reserved.