



# CALEB'S

AMERICAN KITCHEN

BYO

## SALADS

**Harvest Salad** 8  
ingredients change daily

**Goat Cheese and Arugula** (GF) 8  
spiced goat cheese, fresh strawberry, orange segments, toasted almonds, balsamic vinaigrette

**Chilled Marinated Octopus & Calamari** (GF) 12  
arugula, tomato, pine nuts

**Sliced Beets** (GF) 9  
red and yellow beets, smoked blue cheese, pickled red onions, candied walnuts, honey mustard vinaigrette, balsamic glaze

## STARTERS

**New England Seafood Chowder** 10  
lobster and crab

**Braised Short Ribs Grilled Cheese** 9  
pickled red onion, aged cheddar

**Crab Mini Tacos** (GF) 10  
lump crab salad, avocado puree, hard taco shell

**Maui Ahi Tuna Poke** (GF) 9  
raw hawaiian marinated tuna, ginger, macadamia nuts

**Crispy New England Lobster Rolls** 13  
maine lobster salad, crispy brioche crust

**All-American Cheese Plate** 13  
today's selection of best local, regional or american cheeses, fig preserves, vanilla bean honey, grapes, candied walnuts, flat breads

## BURGERS & TACOS

**Only Available Sunday - Thursday**  
*artesian ground beef blend of short rib & brisket, fresh-cut fries, pickled green beans & onion ring (add GF roll 1.50)*  
**substitute any beef burger for ground white turkey**

**C.A.K. Signature Burger** 15  
gruyere cheese, roasted red onion, rosemary aioli, brioche bun

**Bacon Cheddar Burger** 15  
aged vermont cheddar, bacon marmalade, brioche bun

**Bleu Burger** 15  
bleu cheese, balsamic onions, brioche bun

**Santa Cruz Fish Taco Trio** (GF) 17  
seasoned wild domestic mahi mahi, soft corn tortillas, salsa fresco, southwestern slaw

## FROM THE SEA

**Caleb's Crab Cakes** 23  
NOLA remoulade, cous cous salad, mango salsa fresco

**Shrimp Casino** 25  
crab and bacon stuffed, faro, roasted vegetables, NOLA remoulade

**Seared Tuna** (GF) 26  
rare ahi tuna, rice noodles, petite shrimp, roasted ginger broth

**Sustainable Atlantic Salmon** (GF) 26  
grilled, honey-ginger glazed, cucumber, avocado, mango salad, coconut sticky rice

## FROM THE FARM

**Lancaster Chicken Breast** 23  
blackened chicken alfredo, fresh fettuccini, local heirloom cherry tomatoes, shaved asparagus

**Veal Meatloaf** 23  
roasted wild mushrooms, caramelized onion, pancetta, marsala wine au jus, smashed red bliss potato

**Beef Filet Medaillons** 30  
mashed potato croquettes, roasted vegetable, C.A.K. steak sauce, crispy onions

**Cowboy Pork Chop** (GF) 26  
honey bbq glaze, roasted apple jam, bacon- cheddar mashed potatoes

**Duck Two Ways** (GF) 27  
fire grilled breast, crispy confit, baby arugula, orange-chile honey, coconut sticky rice

**Baby Back Ribs** 25  
baked mac & cheese, sweet & sour slaw

## VEGETARIAN

**Vegetarian "Corned Beef"** (V) 23  
NOLA remoulade, cous cous salad, mango salsa fresco

**Tofu** (V) (GF) 19  
grilled, honey-ginger glazed, cucumber, avocado, mango salad, coconut sticky rice

**Chef de cuisine**  
Gregory P Messer