



# CALEB'S

AMERICAN KITCHEN

BYO

## SALADS

**Harvest Salad** 9  
ingredients change daily

**Goat Cheese and Arugula** (GF) 9  
spiced goat cheese, fresh strawberries, orange segments, toasted almonds, balsamic vinaigrette

**Eggplant and Mozzarella** (GF) 9  
grilled eggplant, house-made mozzarella, julienne roasted peppers, roasted shallot, capers, balsamic vinegar, extra virgin olive oil

**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 & 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** 14  
maine lobster salad, crispy brioche crust

**All-American Cheese Plate** 14  
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** 16  
gruyere cheese, roasted red onion, rosemary aioli, brioche bun

**Bacon Cheddar Burger** 16  
aged vermont cheddar, bacon marmalade, brioche bun

**Bleu Burger** 16  
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** 24  
NOLA remoulade, sweet potato and zucchini pancake, apple, brussels sprouts and cranberry slaw

**Sustainable Atlantic Salmon** (GF) 26  
grilled, orange-maple glazed, kale sauté with almond and bacon, coconut sticky rice, rutabaga curls

**Shrimp & Scallop Gnocchi** 25  
roasted acorn squash, lobster cream sauce

## FROM THE FARM

**Lancaster Chicken Breast** (GF) 23  
french breast, apple-bourbon reduction, smashed sweet potato, kale sauté with almond and bacon

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

**Beef Filet Medallions** 30  
mashed potato croquettes, crispy onions, roasted vegetables, CAK steak sauce

**Cowboy Pork Chop** (GF) 27  
roasted apple bourbon reduction, apple jam smashed sweet potatoes, roasted vegetables

**Long Island Duck Breast** 29  
seared breast, crispy cauliflower, roasted vegetable, port wine demi glace

**Lamb Shank** 28  
braised shank, pappardelle pasta, roasted carrots, wild mushroom, rosemary cabernet braising jus

## VEGETARIAN

**Vegetarian "Corned Beef"** (V) 23  
NOLA remoulade, zucchini sweet potato pancakes, roasted vegetables, crispy onions (can be veganized)

**Tofu** (V) (GF) 20  
grilled, orange-maple glazed, apple, brussels sprouts and cranberry slaw, coconut sticky rice, rutabaga curls (vegan)

**\*our soy sauce is gluten-free**

**Chef de cuisine** John Antonelli

**kitchen split appetizer- 2, kitchen split entree- 3, extra plate- free**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more