



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 26
NOLA remoulade, couscous salad with shrimp and quinoa, shaved asparagus, baby spinach, parmesan cheese

Sustainable Atlantic Salmon (GF) 27
grilled, honey-ginger glazed, mango puree, cucumber and avocado salad, coconut sticky rice

Gulf Coast Shrimp (GF) 27
wrapped in dry-aged ham, cauliflower crusted eggplant, fresh mozzarella, arugula, roasted cherry tomatoes, pickled red onions, soy-ginger glaze

North Pacific Halibut 32
pan-seared, almond-herb pesto, roasted pepper coulis, crepes filled with spinach, feta, new potatoes, cherry tomatoes

FROM THE FARM

Lancaster Chicken Thighs (GF) 23
grilled boneless thighs, BBQ glaze, pineapple compote, coconut sticky rice, roasted vegetables

Veal Meatloaf 24
roasted wild mushrooms, caramelized onion, pancetta, smashed red bliss potatoes, marsala wine au jus

Beef Filet Medallions 31
mashed potato croquettes, crispy onions, roasted vegetables, CAK steak sauce

Cowboy Pork Chop (GF) 28
honey BBQ glaze, apple jam, smashed red bliss potatoes, roasted vegetables

Long Island Duck, 2 Ways 30
seared breast, port wine demi glace, duck confit, grilled asparagus, arugula, smoked blue cheese, wild mushrooms,

VEGETARIAN

Cauliflower Crusted Eggplant (Vegan)(GF) 24
roasted pepper coulis, balsamic reduction, sauteed spinach, new potatoes, cherry tomatoes

Tofu (GF) (Vegetarian) (can be veganized) 21
grilled, honey-ginger glazed, mango puree, cucumber and avocado salad, coconut sticky rice

**our soy sauce is gluten-free*

Chef de cuisine John Antonell

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

