

# CAVALLARIO'S

1962

STEAK HOUSE

2021

## APPETIZERS

<b>Prime Rib, Provolone &amp; Hot Pepper Crispy Rolls</b> - creamy horsey sauce	13 <sup>99</sup>
<b>Mikes Hot Peppers</b> - spicy and addictive roasted marinated chili's and vegetables (gf)	12 <sup>99</sup>
<b>Lobster Shooters</b> - lightly dusted fried cold water lobster tail bites served with warm butter	19 <sup>99</sup>
<b>Bacon Wrapped Scallops</b> - creole pepper sauce (gf)	14 <sup>99</sup>
<b>Shrimp Cocktail</b> - classic colossal shrimp with cocktail sauce (gf)	14 <sup>99</sup>
<b>Cavatelli &amp; Broccoli Alfredo</b> - cavatelli pasta and broccoli in creamy alfredo sauce	11 <sup>99</sup>
<b>Fried Calamari</b> - cherry and banana peppers, drizzled with sweet Thai chili sauce - <b>Fresh</b>	12 <sup>99</sup>
<b>Escargot</b> - French snails baked in mushroom caps with garlic butter (gf)	13 <sup>99</sup>
<b>Steamed Fresh Littleneck Clams</b> - with warm butter (gf)	14. <sup>99</sup>
<b>Tsunami Roll</b> - tuna, crab, cream cheese, cucumber, sushi rice roll, deep fried golden with balsamic drizzle, soy, pickled ginger, sriracha and wasabi sauce	15 <sup>99</sup>

## SOUP & SALAD

<b>Baked French Onion Soup</b> - garlic croutons and provolone cheese	6 <sup>99</sup>
<b>Soup of the Day</b> - made fresh, in house	5 <sup>99</sup>
<b>Caesar</b> - with romaine, peccorno romano and garlic croutons, house made dressing	8 <sup>99</sup>
<b>Grilled Chicken Caesar</b> - with roasted sliced chicken breast	16 <sup>99</sup>
<b>Shrimp Caesar</b> - with our garlic prawns	18 <sup>99</sup>
<b>Filet Mignon &amp; Greens</b> - mixed greens, tomato, filet mignon medallions, onions, bleu cheese crumbles & walnuts with balsamic vinaigrette (gf)	27 <sup>99</sup>
<b>House Salad</b>	4

## FROM THE SEA

<b>Alaskan King Crab Legs</b> - one pound jumbo sweet Alaskan crab with rice (gf)	69 <sup>99</sup>
<b>Fresh Broiled Salmon</b> - over rice pilaf with mustard sauce (gf) <i>Faroe Islands</i>	28 <sup>99</sup>
<b>Bourbon Pecan Salmon</b> - with bourbon toasted pecans over rice pilaf <i>Faroe Islands</i>	29 <sup>99</sup>
<b>Mahi Mahi</b> - Cajun spiced with fresh mango pineapple salsa over rice (gf) <i>South Pacific</i>	27 <sup>99</sup>
<b>Baked Stuffed Shrimp</b> - with blue crab cornbread stuffing - warm butter and rice pilaf	29 <sup>99</sup>
<b>Scampi "a la Frankie"</b> - prawns and garlic butter sauce served over angel hair (agf)	26 <sup>99</sup>
<b>Sea Scallops</b> - Jumbo fresh scallops, broiled in garlic butter with rice pilaf (gf) <i>North Atlantic</i>	34 <sup>99</sup>
<b>Shrimp, Scallops &amp; Red Crab Alfredo</b> - over angel hair	33 <sup>99</sup>
<b>Newport Combination</b> - shrimp, scallops & red crab "scampi" style over angel hair (agf)	33 <sup>99</sup>
<b>Shrimp Della Casa</b> - mushrooms, sun dried tomato, basil, olive oil & butter over angel hair (agf)	27 <sup>99</sup>
<b>Lobster Tail</b> - cold Atlantic waters, broiled with warm butter and chef's rice (gf)	36 <sup>99</sup>
Enjoy baked with blue crab cornbread stuffing, warm butter and chef's rice	39 <sup>99</sup>

*All of our seafood is phosphate and chemical free*

### Chuck's Shore Dinner

*Shrimp Cocktail - Steamed Littlenecks - House Salad  
Lobster Tail steamed, broiled or baked with crab stuffing  
with slow roasted Choice Angus Rib and whipped potato  
Single Tail \$ 80.00                      Twin Tails \$105.00*

*With fresh baked bread & butter - add a house salad for 2.00 - upgrade to Caesar salad for 3.00  
gf - gluten free ~ agf - available gluten free*

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WE PROCURE ONLY THE FINEST MID-WESTERN BEEF  
USDA UPPER 2/3 CHOICE OR HIGHER BLACK ANGUS

### USDA Choice Aged Black Angus Slow Roasted Prime Rib

*Queen 14oz (gf) Stock Yards Beef*

32<sup>99</sup>

*King 20oz (gf) Stock Yards Beef*

39<sup>99</sup>

**Choice Black Angus New York Strip** - 13oz, frizzled onions (agf) ~ *Stock Yards Beef* 33<sup>99</sup>

**Choice Black Angus Ribeye** - 13oz, frizzled onions (agf) ~ *Stock Yards Beef cut in-house* 36<sup>99</sup>

**Filet Mignon** 8oz - *Choice center cut broiled with asparagus and bearnaise sauce (gf)* 39<sup>99</sup>

**Sirloin** 12oz - *USDA choice Angus top sirloin with frizzled onions (agf)* 29<sup>99</sup>

**Steak Maison** - *twin 3oz filet's with red crab, sauteed mushrooms and bearnaise (gf)* 35<sup>99</sup>

**Cavallario's Mixed Trio** - *prime rib, garlic sauteed shrimp and sea scallops (gf)* 38<sup>99</sup>

**Bleu Cheese Stuffed Filet** - *twin 3oz filet's - blackberry Cabernet glaze (gf)* 33<sup>99</sup>

**Surf & Turf** - *twin 3oz filet's and 8oz broiled lobster tail with warm butter (gf)* 56<sup>99</sup>

**Prime Rib & Lobster Tail** - *12oz aged Angus prime rib and broiled lobster tail (gf)* 55<sup>99</sup>

*With fresh baked bread and butter and whipped potatoes - add house salad 2.00  
upgrade to Caesar salad for 3.00*

## LAMB - DUCK - CHICKEN

**Rack of Lamb** - *broiled rosemary dijon butter sauce and whipped potato (gf) New Zealand* 35<sup>99</sup>

**Crispy Orange Duck** - *with grand mariner sauce and rice pilaff (gf)* 31<sup>99</sup>

**Chicken Maison** - *topped with blue crab cornbread stuffing, rice pilaf, finished with bearnaise* 26<sup>99</sup>

**Chicken Francesca** - *egg battered breast sauteed in lemon, butter & sherry, paired  
with egg fettuccine Alfredo* 25<sup>99</sup>

**Chicken Oscar** - *egg battered breast, sauteed in lemon, butter & sherry, topped with lump blue  
crab meat, asparagus and bearnaise over rice pilaf* 28<sup>99</sup>

**Chicken Della Casa** - *mushrooms, sun dried tomato, basil, olive oil, butter over angel hair (agf)* 24<sup>99</sup>

**Chicken Parmesan** - *hand tenderized and breaded chicken cutlets, mozzarella & provolone  
with angel hair marinara* 21<sup>99</sup>

*With fresh baked bread & butter - add house salad 2.00 - upgrade to Caesar salad for 3.00*

## ITALIAN & PASTA

**Pasta Della Casa** - *mushrooms, sun dried tomato, basil, olive oil, butter over angel hair (agf)* 18<sup>99</sup>

**Chicken Riggies** - *a North Country favorite, grilled chicken with our hot pepper blend  
and rigatoni tossed in our creamy pink sauce* 24<sup>99</sup>

**Angel Hair & Meatballs** 15<sup>99</sup>

*With fresh baked bread & butter - add house salad 2.00 - upgrade to Caesar salad for 3.00*

## SIDES

Baked Potato - *sour cream - butter* 4

Loaded Potato - *sour cream, bacon, cheese* 5

Loaded Mashed - *sour cream, bacon, cheese* 5

French Fries 4

Chef's Vegetable 5

Sauteed Mushrooms 4

Sauteed Onions 4

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## CHILDREN'S MENU

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Add a fresh tossed house salad for 2

Add caesar salad for 3

*~ All meals start with Applesauce ~*

### Angel Hair with Meatball

Topped with marinara sauce or Alfredo sauce or butter 6.00

### Chicken Parmesan

Breaded chicken tenders topped with marinara sauce and mozzarella & provolone cheese, served with angel hair 9.00

### Chicken Tenders

Golden chicken tenders served with sweet and sour sauce  
fries included 7.00

### Flatbread Pizza

Flatbread pizza with cheese or cheese and pepperoni 7.00

### Mac & Cheese

Creamy cheesy Kraft Mac & Cheese 6.00



### Scampi

Shrimp sauteed in our garlic sauce over angel hair pasta 14.00

### Prime Rib

A smaller cut of our slow roasted tender prime rib  
with whipped potatoes or fries 16.00.

### Filet Mignon Medallions

Cooked your way and served with whipped potatoes or fries  
and bearnaise sauce 16.00

*12 years old and younger*