
APPETIZERS

Some great choices to start your meal

Prime Rib, Provolone & Hot Pepper Crispy Rolls 13.99

With creamy horsey sauce

Mikes Hot Peppers 12.99

Spicy and addictive roasted marinated chili's and vegetables

Lobster Shooters 19.99

Lightly dusted fried lobster bites served with warm butter

Bacon Wrapped Scallops 14.99

Spicy creole sauce

Shrimp Cocktail 14.99

Classic with house made cocktail sauce

Cavatelli 11.99

Cavatelli pasta sauteed with broccoli in our own Alfredo sauce

Fried Calamari 12.99

Banana & cherry peppers - Thai chili sauce

Escargot 12.99

In Mushroom Caps - garlic butter

Steamed Littlenecks 14.99

with war butter

Stuffed Avocado 9.99

a fresh baked avocado stuffed with tomato, red onion, blue cheese and bacon

Tsunami Roll 12.99

tuna, crab, cream cheese, cucumber, sushi rice roll, deep fried golden

SOUP & SALAD

Baked French Onion 6.99

Homemade Soup of the Day 5.99

Caesar Salad 8.99

Chicken ++7.00 Shrimp ++9.00

House Salad 5.99

Mixed fresh greens, grape tomatoes, mandarin oranges, onion, olives, dried cranberries, banana pepper rings & croutons with your choice of dressing

Wedge 13.99

Romaine hearts, red onion, tomato, pickled egg and bacon with creamy and crumbly bleu cheese

Filet & Greens 27.99

Mixed greens, tomatoes, filet mignon medallions, bleu cheese crumbles, breaded avocado and walnuts with balsamic vinaigrette

STEAKHOUSE

New York Strip - House Cut 33.99
Choice aged certified black angus. our 13oz
choice strip served with chef's potato

Sirloin 29.99
Choice 10oz - broiled sirloin steak with chef's
potato

Ribeye 36.99
13oz Choice Black Angus

Filet Mignon 37.99
8oz center cut beef tenderloin served with sauce
bearnaise and chef's potato

HOUSE SPECIALTY STEAKS

Steak Maison 34.99
Twin 3oz filets crowned with king crab meat,
mushrooms, and sauce bearnaise served with
chef's rice

Stuffed Filet Mignon 32.99
Twin 3oz filet's stuffed with bleu cheese, broiled
and finished with blackberry Cabernet sauce and
chef's potato

ROAST PRIME RIB OF BEEF

USDA Choice or higher upper 2/3 aged black angus

Slow roasted, with au jus

While it last's

14 Ounce Queen 32.99

20 Ounce Bone-In King 39.99

COMBINATIONS

Surf & Turf 55.99
6oz filet medallions with 8oz cold water lobster
tail served with chef's potato

Cavallario's Mixed Trio 38.99
Slow roasted prime rib with shrimp and scallops
in garlic scampi sauce with chef's rice

Prime Rib & Lobster Tail 55.99
12oz choice angus rib and broiled lobster tail

All above items include house baked bread and butter and chef's sides

FROM THE SEA

Alaskan King Crab 69.99
One pound Jumbo sweet Alaskan crab with warm
butter and rice pilaf

Fresh Broiled Salmon 28.99
Broiled over rice pilaf with mustard sauce

Bourbon Pecan Glazed Salmon 29.99
With toasted pecans over rice pilaf

Mahi Mahi 27.99

Cajun spiced with mango pineapple salsa over rice pilaf

Baked Stuffed Shrimp 26.99

Colossal white shrimp topped with our homemade blue crabmeat stuffing, baked and served with warm butter and chef's rice

Scampi "a la Frankie" 26.99

Jumbo shrimp sauteed in our garlicky scampi sauce served over angel hair

Fresh Sea Scallops 32.99

U-10 sea scallops broiled In our garlic sauce over rice pilaf

Shrimp, Scallops & Crab Alfredo 31.99

Jumbo shrimp, sea scallops and red crab sauteed in our garlic sherry alfredo sauce over linguine pasta

Newport Combination 31.99

Jumbo shrimp, sea scallops and red crab meat sauteed in our garlic butter wine sauce over angel hair pasta

All above items include house baked bread and butter and chef's sides

LAMB - DUCK

Roast Rack of Lamb 35.99

Our signature rendition of the classic broiled with rosemary Dijon butter sauce and served with chef's potato

Crisp Honey Orange Duckling 31.99

Half duck roasted crisp with gran mariner sauce for dipping, chef's rice accompanies

All above items include house baked bread and butter and chef's sides

ITALIAN

Pasta Della Casa 18.99

A sauce of olive oil, garlic, butter, sun-dried tomatoes, fresh basil and mushrooms over angel hair pasta

Eggplant Caprese 20.99

egg sauteed with fresh mozzarella, tomato and linguine with pink sauce

Chicken Riggies 24.99

A North Country favorite, grilled chicken and our hot pepper blend tossed with rigatoni in our creamy pink sauce

Linguine & Meatballs 15.99

Your choice of linguine or angel hair with meatballs and marinara sauce

All above items include house baked bread and butter

CHICKEN

Chicken Maison 26.99

Chicken breast topped with our blue crabmeat cornbread stuffing and sauce bearnaise, with chef's rice

Chicken Della Casa 22.99

A sauce of olive oil, garlic, butter, sun-dried tomatoes, sliced chicken breast, fresh basil and mushrooms over angel hair pasta

Chicken a la Francesca 24.99

Egg battered chicken breast, sauteed in butter, lemon and sherry, served with fettuccine Alfredo

Chicken Parmesan 21.99

Hand breaded, fried golden, topped with mozzarella provolone and marinara sauce, finished with parmesan and served with linguine

Chicken Oscar 28.99

egg battered, sautéed in lemon, butter & sherry, topped with blue lump crab meat, asparagus and bearnaise, over rice pilaff

All above items include house baked bread and butter and chef's sides

SIDES

Baked Potato 4

Sauteed Onions 4

Fresh Vegetable 5

Today's selection

Sauteed Mushrooms 4

SIGNATURE SANDWICHES & MORE

Cav's Prime Rib Sandwich 20.99

Our slow roasted choice black angus prime rib sliced on garlic buttered hoagie with fries

Topped with Mike's hot peppers & provolone cheese ++2.00

Beef Tenderloin Fly-Away 27.99

6oz broiled beef tenderloin sliced on our garlic buttered toasted hoagie with fries and Cav's horsey sauce. "It's a filet on a hoagie"!

Mike's hot peppers ++2.00

Blackened