

APPETIZERS

Blue Point Oysters*

served with lemon, horseradish, and zesty cocktail sauce \$2.45/piece

Chilled Jumbo Shrimp Cocktail

with spicy cocktail sauce and fresh lemon \$2.95/piece

Gorgonzola Garlic Bread

Cal's Classic Starter, rustic-style bread topped with melted Gorgonzola cheese and roasted red bell peppers \$6.99

Calamari Fritti

with a crispy herb shell and sweet marinara and spicy remoulade sauce for dipping \$10.49

Maryland Crab Cake

pan seared served with orange horseradish aioli \$12.79

Sesame Crusted Tuna*

pan-seared sushi-style Yellow Fin Tuna served with wasabi, ginger sauce, and chilled seaweed salad \$12.49

Risotto Fritters

served atop a gorgonzola truffle fondue \$9.99

Buffalo Style Chicken Wings

tossed a spicy buffalo sauce \$7.99

SOUPS & GREENS

Classic Caesar Salad

romaine lettuce, house-made Caesar dressing, garlic croutons, and shaved Parmesan \$8.49

Tuscan-Style Salad

hand-gathered baby field greens, hot house tomatoes, Vidalia onions, marinated artichoke hearts, bufala mozzarella cheese, crisp polenta croutons, and a garlic-infused, aged balsamic vinaigrette \$8.49

Quinoa Salad

tossed with baby arugula, mango pieces, cranberries, roasted almond slices and a lemon zest dressing \$8.49

Roasted Beet Salad

heirloom beets marinated in a champagne vinaigrette with baby arugula, shaved onions, fennel, Feta cheese, and a touch of olive oil and lemon juice \$8.49

New England Clam Chowder

the classic favorite, with diced native herbs \$5.99

Three Onion Soup

topped with a garlic herb crouton, and melted provolone cheese \$5.99

CAL'S CLASSICS

Free-Range Chicken Francaise

sautéed and served in a light lemon, butter and white wine sauce with rice pilaf and market vegetables \$17.49

Classic Chicken Parmesan

Cal's signature version of this classic, served atop linguini pasta with zesty marinara and Parmesan \$17.99

Garlic & Rosemary Roasted Pork Loin

topped with a cognac sauce and served with whipped Yukon Gold potatoes and market vegetables \$20.49

STEAKS & CHOPS

Center-Cut Prime Pork Chop*

a 13 oz. center cut chop grilled and topped with melted gorgonzola and a sun-dried cranberry cognac sauce, served with truffle mashed potatoes \$25.99

Oakwood Grilled Filet Mignon*

8 oz. center-cut Filet Mignon topped with melted Gorgonzola and served in a wild mushroom Marsala demi-glaze with whipped Yukon Gold potatoes and market vegetables \$30.79

New York Sirloin Steak*

12 oz. strip steak grilled to order, topped with a chive garlic butter and served with whipped Yukon Gold potatoes and market vegetables \$27.49

Slow Roast Prime Rib*

14oz cooked to your liking served with au jus, baked potato and market vegetables \$28.79

Add a Lobster Tail to Any Entrée \$14.95

FROM THE SEA

Redfish Nouvelle

our signature dish, lightly blackened and topped with shrimp, scallops, leaf spinach, a Mornay sauce, served with rice pilaf and jalapeno coleslaw \$22.99

Hazelnut-Encrusted Atlantic Salmon

with a sweet honey mustard sauce, whipped Yukon Gold potatoes, and market vegetables \$22.99

Day Boat Scallops

pan seared and served atop a bed of wild mushroom and pea risotto with a light lemon and herb beurre blanc \$23.99

Baked Stuffed Shrimp

with Cal's signature seafood stuffing, market vegetables, and rice pilaf \$22.99

Fried Atlantic Ocean Seafood Platter

fried to a golden brown with cod, shrimp, New Bedford scallops, Point Judith Clam Strips with a crisp herb shell, seasoned fries, and jalapeno coleslaw \$20.49

Pan Seared Salmon

served over a bed of lobster, tomato, and asparagus risotto; topped with a red wine reduction \$23.49

**Thoroughly cooking meats, poultry, and shellfish reduces the risk of food-borne illness.*

HOUSE MADE PASTAS

Shrimp & Scallops Fra Diavolo

tossed with linguini pasta and a spicy tomato pomodoro sauce \$22.49

Pappardelle Bolognese

wide ribbon pasta topped with a classic meat ragout with fresh Ricotta and shaved Grana Padano \$19.49

Rigatoni ala Vodka

sweet Italian sausage, grilled chicken, caramelized onions, baby leaf spinach, and a light tomato vodka sauce with a touch of cream \$19.49

Shrimp & Lobster Pasta

Fettuccini pasta tossed with onions, asparagus, capers and tomatoes with a touch of tomato cream sauce \$23.95

Cal-A-Penne

with grilled chicken, artichoke hearts, sun-dried tomatoes, and fresh Portabella mushrooms in a tomato and vodka cream sauce \$18.49

Mushroom Ravioli with Pan-Seared Chicken

pan-seared free-range chicken served atop a bed of house-made wild mushroom ravioli, asparagus spears, and Cremini mushrooms with a sherry-infused cream sauce \$19.99

STONE PIES

Margarita Pie

garlic, fresh tomatoes, mozzarella, pesto, and basil \$12.99

Tuscan Pepperoni Pie

Asiago, Mozzarella, pepperoni, pesto, house-made marinara, diced tomatoes, and caramelized onions \$12.99

Gorgonzola & Pear Pie

caramelized onions, Fontina, pear, Brie, baby arugula, with a balsamic reduction and walnut oil \$13.99



To ensure best service, no separate checks will be issued.

Before placing your order, please inform your server if a person in your party has a food allergy.

FEATURED DRINK SPECIALS

BOTTLED BEERS

Sierra Nevada, Summer Fest
Leinenkugel, Grapefruit Shandy

COCKTAILS

Casa Noble Margarita
Casa Noble Crystal Tequila, Orange Liqueur, Sour
Mix & Lime Juice served on the rocks

Keylime Pie Martini
Vanilla Vodka, Miduri & a Splash of Pineapple
Juice

WINES

The Seeker, Chardonnay
The Seeker, Malbec

