

APPETIZERS

Blue Point Oysters*

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

Point Judith Clams*

served with lemon, horseradish, and zesty cocktail sauce \$2.25/piece

Chilled Jumbo Shrimp Cocktail

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

Garlic & Gorgonzola Bread

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 \$10.99

Maryland Crab Cake

pan seared served with roasted red pepper aioli \$12.79

Sesame Crusted Tuna*

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

Bruschetta

fresh baked stone flat bread topped with marinated plum tomatoes \$8.99

Buffalo or Asian Style Wings

tossed in your choice of a spicy buffalo sauce

- or -

a ginger soy aromatic sauce, served with matchstick vegetables and bleu cheese dressing \$7.99

Prince Edward Island Mussels Poulette

sautéed in a garlic, herb, and Chardonnay white wine sauce with a touch of cream \$12.49

Eggplant Timbale

roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese, topped with marinara sauce and bufala Mozzarella \$7.99

Mozzarella Fritti

served with a crisp herb shell and sweet tomato marinara sauce \$7.99

Coconut Shrimp

with a apricot & mango sauce \$12.49

Risotto Fritters

served with truffle gorgonzola cream sauce \$9.99

Mushroom Ravioli

with sherry infused cream sauce and asparagus \$9.99

SOUPS & GREENS

Classic Caesar Salad

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

Baby Arugula Salad

with fennel, cranberries, apples, roasted onions, toasted almonds, olive oil and lemon juice \$7.99

Cal's Chop Salad

mixed greens with garbanzo beans, carrots, cucumbers, red onions, avocado, cranberries, hardboiled egg, and feta cheese \$7.49

New England Clam Chowder

the classic favorite, with diced native herbs \$6.25

Three Onion Soup

topped with a garlic herb crouton, and melted provolone cheese \$6.25

Soup du Jour

seasonally-inspired and created daily \$6.25

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

"B.L.T.A." Wedge Salad

iceberg lettuce topped with applewood-smoked country bacon, hot house tomatoes, avocado, bleu cheese crumbles and ranch 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 \$8.99

MAIN-PLATE SALAD ADDITIONS

Grilled Gulf Shrimp \$8.95

Grilled Salmon \$9.49

Grilled Chicken \$7.49

STONE PIES

Margarita Pie

the classic pie with garlic, fresh tomatoes, fresh bufala mozzarella, pesto, and basil \$11.99

Gorgonzola & Pear Pie

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

Veggie Pie

yellow and green squashes, Vidalia onions, spinach, and portabella mushrooms with tomato sauce and mozzarella \$12.49

Spinach White Pie

sautéed spinach, grilled chicken, roasted garlic, olive oil and mozzarella \$12.49

Tuscan Pepperoni Pie

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

The Chevre & Tomato Pie

Chevre cheese, diced roasted garlic, sweet Italian sausage, arugula, Prosciutto di Parma, Vidalia onions, and sundried tomatoes \$12.99

CAL'S PASTAS

Pastas dishes are topped with freshly grated Parmesan.

Pappardelle Bolognese

wide ribbon pasta topped with a classic meat ragout with fresh Ricotta and shaved Grana Padano \$18.99

Shrimp & Scallops Fra Diavolo

tossed with linguini pasta and a spicy tomato pomodoro sauce \$22.99

Rigatoni ala Vodka

sweet Italian sausage, grilled chicken, caramelized onions, baby leaf spinach, and a light tomato vodka sauce with a touch of cream \$18.99

Mediterranean-Style Seafood Pasta

lightly blackened redfish filet, Long Island mussels, Gulf shrimp, Point Judith clams, and New Bedford scallops served atop a bed of linguini with a roasted tomato and white wine sauce with Parmesan \$23.99

Cal-A-Penne

with grilled chicken, artichoke hearts, sun-dried tomatoes, and fresh Portabella mushrooms in a tomato and vodka cream sauce \$17.99

STEAKS & CHOPS



14oz Center-Cut Prime Pork Chop*

grilled and topped with melted gorgonzola and a sun-dried cranberry cognac sauce, served with whipped Yukon Gold potatoes and grilled asparagus \$26.99

8oz Oakwood Grilled Filet Mignon*

center-cut Filet Mignon topped with melted Gorgonzola and served in a wild mushroom Marsala demi-glaze with whipped Yukon Gold potatoes and grilled asparagus \$29.99

12oz New York Sirloin Steak*

strip steak grilled to order, topped with a chive garlic butter and served with whipped Yukon Gold potatoes and market vegetables \$28.49

Bacon Wrapped Pork Tenderloin*

served over a mushroom and pea risotto and topped with a cognac sauce \$20.99

8oz Sliced Black Angus Hanger Steak*

topped with a mushroom and peppercorn cognac sauce and served with whipped Yukon Gold potatoes and market vegetables \$24.99

Make it a Surf & Turf*

Add Grilled Shrimp to your Steak \$9.00

Add Baked Stuffed Shrimp to your Steak \$3.50/piece

FROM THE LAND

Mushroom Ravioli with Pan-Seared Chicken

pan-seared chicken served atop a bed of house-made wild mushroom ravioli, asparagus spears, and Cremini mushrooms with a sherry-infused cream sauce \$19.49

Chicken Francaise

sautéed and served in a light lemon, butter and white wine sauce with rice pilaf and market vegetables \$17.99

Classic Chicken Parmesan

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

Pasta Santa Fe

Chicken, shrimp, mushrooms, spinach and sundried tomatoes with roasted garlic, basil, pesto and a touch of cream sauce tossed with bow tie pasta \$18.95

ON THE SIDE

\$3

Sautéed Baby Leaf Spinach, Market Vegetables, Whipped Yukon Gold Potatoes, Herb-Seasoned Fries, Seasoned Idaho Baked Potato, Jumbo Asparagus Spears, Mushroom & Pea Risotto

\$4

“Loaded” Jumbo Idaho Baked Potato with Cheddar & Jack Cheeses, Bacon, and Sour Cream

FROM THE SEA

Redfish Nouvelle

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

Hazelnut-Encrusted Atlantic Salmon

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

Baked Chatham Cod

grilled with a citrus beurre blanc sauce, served with market vegetables and whipped Yukon Gold potatoes \$22.79

Grilled Swordfish

with a citrus beurre blanc sauce and served over a risotto of lobster meat, tomato and asparagus \$25.49

Seared Sesame Tuna

pan-seared sushi-style Yellow Fin Tuna served with aromatic rice, pickled ginger, wasabi and soy sauce \$25.49

Pan-Seared Day Boat Scallops

served atop a bed of wild mushroom and pea risotto with a citrus beurre blanc \$23.99

Atlantic Ocean Seafood Platter

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

Baked Stuffed Shrimp

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

Crisp Diver Day Boat Sea Scallops

fried to a golden brown and served with fries, and jalapeno coleslaw \$24.99

Grilled Atlantic Ocean Salmon Filet

served over a risotto of lobster meat, asparagus, and tomato; topped with a red wine reduction \$23.99

English-Style Fish & Chips

with a crisp beer batter, herb-seasoned fries, jalapeno-spiced coleslaw, and tartar sauce \$15.99



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*Private Dining Rooms Available
For up to 55 guests*

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PRIX FIXE MENU

4-COURSE DINNERS JUST \$22.⁹⁹

(Appetizer, Soup or Salad, Entrée & Dessert)
More than 20 entrées to choose from!



SUNDAY BRUNCH

Entrees from \$14.50 include
complementary cocktail, coffee & tea



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

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

*To ensure the best service for all of our guests
No Separate Checks will be issued.*

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