

APPETIZERS

Oysters*

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

Little Neck 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

Gorgonzola Garlic Bread

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

Calamari Fritti

Original Style with a crispy herb shell and sweet marinara and spicy remoulade sauces for dipping \$10.99

Maryland Crab Cake

pan seared served with a 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 \$12.99

Coconut Shrimp

with a apricot & mango sauce \$12.49

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, mozzarella cheese, crisp polenta croutons, and a garlic-infused, aged balsamic vinaigrette \$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

New England Clam Chowder

the classic favorite, with diced native herbs \$6.25

Butternut Squash Bisque

topped with cinnamon and nutmeg \$6.25

French Onion Soup \$6.25

STONE PIES

Margarita Pie

garlic, fresh tomatoes, mozzarella, pesto, and basil \$13.99

Gorgonzola & Pear Pie

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

Tuscan Pepperoni Pie

Asiago, Mozzarella, pepperoni, pesto, house-made marinara, diced tomatoes, and caramelized onions \$13.99

CAL'S CLASSICS

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 \$17.99

FROM THE LAND

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 a root vegetable puree \$26.99

Oakwood Grilled Filet Mignon*

8 oz. center-cut Filet Mignon topped with melted Gorgonzola and served in a wild mushroom Marsala demi-glaze with garlic whipped Yukon Gold potatoes and market vegetables \$30.49

New York Sirloin Steak*

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

Roast Pork Loin

served with market vegetables and Yukon Gold mashed potatoes topped with a cognac sauce \$21.95

Braised Beef Short Rib

Braised in fresh herbs, vegetables and red wine reduction served over Yukon Gold mashed potatoes \$24.99

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 \$22.49

Hazelnut-Encrusted Atlantic Salmon

with a sweet honey mustard sauce, garlic 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 \$24.99

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

HOUSE MADE PASTAS

Shrimp & Scallops Fra Diavolo

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

Pasta Santa Fe

Mushrooms, sundried tomatoes and spinach tossed with bow tie pasta, shrimp and chicken in a roasted garlic, basil pesto sauce with a touch of cream \$19.95

Cal-A-Penne

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

Mushroom Ravioli with Pan-Seared Chicken

pan-seared free-range chicken with house-made wild mushroom ravioli, asparagus, and Cremini mushrooms with a sherry-infused cream sauce \$19.49

Pappardelle Bolognese

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

THANKSGIVING PRIX FIXE

\$27.95 per person

includes choice of one starter, one entrée and one dessert

HOLIDAY STARTERS

Butternut Squash Bisque

topped with cinnamon and nutmeg

Cal's House Salad

mixed greens tossed with carrots and red onion

Classic Caesar Salad

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

New England Clam Chowder

the classic favorite, topped with diced native herbs

HOLIDAY ENTREES

Roast Tom Turkey

slow-roasted and served in a herb-infused giblet gravy with sage bread stuffing, Yukon gold potatoes, classic cranberry sauce, sweet peas and carrots

Hazelnut-Encrusted Atlantic Salmon

with a sweet honey mustard sauce, garlic whipped Yukon Gold potatoes and market vegetables

Roasted Loin of Pork

served with Yukon gold mashed potatoes and market Vegetables topped with a cognac sauce

Braised Beef Short Rib

braised in fresh herbs, vegetables and red wine reduction served over Yukon Gold mashed potatoes

Chicken Cordon Bleu

Breaded chicken stuffed with Virginia ham and Swiss cheese topped with mornay sauce and served with rice pilaf and market vegetables

HOLIDAY DESSERT

Pumpkin Pie

a crisp pastry shell filled with our spiced pumpkin filling, topped with cinnamon and whipped cream

Pecan Pie

the holiday favorite, served with fresh whipped cream

Native Apple Strudel

served fresh from the oven with a bourbon vanilla sauce and vanilla ice cream

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

FEATURED DRINK SPECIALS

Sierra Nevada, Celebration IPA
Goose Island, Festivity Ale

Maple Rum Martini
*Atlantico Rum, Metcalf's Maple Cream &
coffee liquor*

White Christmas Cosmo
*V One Vodka, white cranberry juice, triple
sec & lime juice*

Houge, Riesling
J. Lohr, Cabernet Sauvignon