

SOUP/SALAD

New England Clam Chowder

Tender sea clams in a rich roux thickened fish stock with light cream and diced potatoes 8

Caesar

Fresh Romaine, Parmesan cheese and caesar dressing 13 Add Chicken +5

Romaine Salad

Fresh Romaine, tomatoes, cucumbers and black olives 9 Add Chicken +5 Dressings: Italian, House Vinaigrette, Ranch, Creamy Italian

STARTERS

Mussels

Sauteed with peppers, onions, olive oil and white wine 15

Calamari Lightly battered and fried 16

Shellfish Tower for 2

2 lobster tails, 5 oysters, 5 jumbo shrimp, 2 snow crab legs 75

Caprese

Slices of fresh mozzarella and ripe tomatoes, basil and balsamic 14

Octopus Grilled with olive oil sauce 20

Oysters on the Half Shell (6)

Served on ice with mignonette sauce 18

Jumbo Shrimp Cocktail (5)

Served with cocktail sauce 16

Shrimp Scampi

Sauteed in butter, garlic white wine 15

SIDES

Baked Potato, Condiments 8 French Fries 7 Rice 7 Vegetables 8 Grilled Asparagus 10 Red Bliss Mashed Potato 7 Lobster Mac and Cheese Cavatappi 16 Demi-Glace Steak Sauce 3

CLASS • CHARACTER • CHARISMA



Before placing your order, please inform your server if you or a person in your party has a food allergy. Consuming raw or under-cooked meat, fish or poultry may result in foodborne Illness.



ENTREES

Haddock

Baked with buttery Ritz cracker crumb, served with vegetables 29

Shrimp Scampi

Sauteed in butter, garlic white wine, served over penne pasta 29

Cod Fish

Grilled dry salted bone in, garlic and olive oil, served with potato 38

Salmon

Faroe Island, grilled, served with vegetables 32

Vegetarian Delight

Fresh vegetables with penne pasta in a white creamy sauce 23

Chicken Parmesan

2 breaded cutlets, marinara sauce, melted mozzarella cheese served over penne pasta 26

House Chicken

Sauteed house sauce, melted mozzarella cheese served with vegetables 27

PROTEIN ENTREES

Cavaleiro's Proudly Serves 21 Day Dry Aged Certified Angus Beef

Rare | Red Center • Medium Rare | Warm Red Center Medium | Pink Throughout • Medium Well | Slightly Pink Center Well | Brown Color Throughout

Steak on a Stone

Our famous 8 oz. filet mignon served on a hot stone and ready to be cooked at the table, topped with fresh garlic, served with cubed potato and green beans 48

Rib Eye Steak

Grilled 16 oz. split bone 49

Tomahawk Ribeye

Grilled 32 oz. 95

Filet Mignon Grilled 8 oz. 47

Shish Kabob

Grilled 12 oz. mixed with peppers on a hanging skewer 32

Lamb Shank

Baked 16 oz. house sauce, served with red bliss mashed potato 40

House Steak

Sirloin 10 oz. pan seared with fried egg and house sauce served with french fries 35

Veal Chop

Grilled 16 oz. bone in house sauce, melted mozzarella cheese 54

Filet Mignon Grilled 14 oz. bone in filet mignon 65





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