## 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

Octopus
Grilled with olive oil sauce
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

## fraty 5 <br> 

## 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

