

STARTERS

Spinach and Artichoke Dip | 16

Spinach, artichokes, cream cheese, naan

Cavanaugh's Signature Tuna Poke | 19

Soy sauce marinated tuna, avocado, cucumber, crispy sesame rice cracker

☉ Signature Shrimp Cocktail | 21

Fresh cocktail sauce, lemon

Jumbo Lump Crab Cakes | 21

Maryland-style jumbo lump crab cakes, remoulade sauce

Basil Pesto Arancini | 16

Fried risotto croquettes, preserved lemon aioli

Fresh Burrata | 17

Tomato bacon jam, basil pesto oil, crostini

SOUP

French Onion Soup | 10

Traditional French Onion Soup of caramelized sweet onions, beef broth, cheese crust

Lobster Bisque | 12

Atlantic lobster reduction, topped with creme fraiche

SALADS

Traditional Caesar | 10

Hearts of romaine, Parmesan, Caesar dressing, crostini, Parmesan crisp

☉ House of Cavanaugh's | 10

Baby greens, tomato, cucumber, red onion, watermelon radish, shaved Parmesan

Cavanaugh's Wedge Salad | 13

Iceberg lettuce, bacon lardons, red onion, tomato, cucumber, blue cheese dressing, blue cheese crumbles

DRESSINGS

Ranch, Blue Cheese, Thousand Island, French, Honey Mustard

VINAIGRETTES

Balsamic, Italian, Raspberry

SIDES

☉ Asparagus
with Hollandaise | 12

☉ Steamed Broccoli | 10

French Green Beans
with Crispy Fried Onions | 10

☉ Mushrooms with
Caramelized Onions | 10

☉ Baked Potato | 12

☉ Parmesan Herb Mashed Potatoes | 10

Au Gratin Potatoes | 12

Truffle Parmesan Fried Potatoes | 13

Lobster Macaroni & Cheese | 18

Steakhouse Bacon Macaroni & Cheese | 13

☉ Gluten sensitive options

For parties of 8 or more, a 20% gratuity will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies before ordering.

Ask about our Private Dining Room.

CAVANAUGH'S FEATURES

Blackened Neptune | 66

7 oz beef filet, Parmesan herb mashed potatoes, three jumbo shrimp, crab meat, Choron sauce ⑥

Verlasso Salmon | 39

Pan-seared salmon, stir-fried summer vegetables, ginger garlic soy glaze, toasted sesame ⑥

Twin Tails | Market

Two 8 oz lobster tails, lemon, drawn butter ⑥

24 oz King Crab Legs | Market

Lemon, drawn butter ⑥

Shrimp Linguine | 39

Jumbo shrimp, fresh herbs, Parmesan herb cream sauce

Seared Scallops | 42

Pan-seared scallops, sweet corn cream sauce, mushrooms, bacon, basil pesto oil, crispy garlic ⑥

Chicken Piccata | 36

Sautéed chicken, fingerling potatoes, pearl onion, caper butter sauce

SIGNATURE STEAKS & CHOPS

Our beef is 100% Midwestern corn-fed beef that is aged for a minimum of 21 days. Our steaks are carefully trimmed to specifications and broiled to your desired level of cooking.

PRIME RIB

Garlic herb crusted, served with au jus and creamy horseradish ⑥

Queen Cut | 50 **King Cut | 60**

7 oz Filet | 54

14 oz New York Strip ⑥ | 56

18 oz Ribeye Steak ⑥ | 58

18 oz T-Bone ⑥ | 52

14 oz Pork Chop | 46

Double cut brown sugar brined, Dianne sauce

Lamb Lollipops | 54

Lumina Farms Lamb, fingerling potatoes, blistered cherry tomatoes, chimichurri ⑥

ENHANCEMENTS

Au Poivre - pepper encrusted, Cognac cream sauce | 6

Blue - blue cheese ⑥ | 6

Béarnaise ⑥ | 6

Dianne sauce | 7

Garlic herb Maître d'hôtel butter ⑥ | 4

Chimichurri ⑥ | 6

Carmelized Onions ⑥ | 4

Sautéed Mushrooms ⑥ | 5

ADDITIONS TO ANY STEAK

8 oz Lobster Tail ⑥ | Market

18 oz Alaskan King Crab Legs ⑥ | Market

4 Grilled Shrimp ⑥ | 15

Oscar Style - Crab meat, asparagus, Hollandaise ⑥ | 18

2 Seared Scallops ⑥ | 16

BLUE (Pittsburgh)

Purplish red
cold center

RARE

Deep red
cold center

MEDIUM RARE

Red
warm center

MEDIUM

Mostly pink
hot center

MEDIUM WELL

Lightly pink
hot center

WELL

Brownish
hot center

CARROT CAKE

FOR TWO

Coconut, caramel sauce,
Chantilly cream

17.5

CHOCOLATE TORTE

Dark chocolate shavings,
chocolate sauce

13

TURTLE CHEESECAKE

Caramel sauce, chocolate sauce

10.5

CRÈME BRÛLÉE

Rich custard base topped with a
layer of hardened caramelized sugar

10

À LA MODE

6

ICE CREAM SCOOP

6

ICE CREAM BOWL

8

CAVANAUGH'S
GREAT STEAKS • FRESH SEAFOOD

On the River