

# 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

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# 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

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# 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

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# 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

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## 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

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### 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