

STARTERS

Spinach and Artichoke Dip | 16

Spinach, artichokes, cream cheese, naan

Basil Pesto Arancini | 16

Fried risotto croquettes, preserved lemon aioli

Cavanaugh's Signature Tuna Poke | 19

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

Chilled Crab Claw Cocktail | Market

Drawn butter, lemon ⑥

Signature Shrimp Cocktail | 21

Fresh cocktail sauce, lemon ⑥

Jumbo Lump Crab Cakes | 21

Maryland-style jumbo lump crab cakes, remoulade sauce

Crispy Calamari | 21

Thai glaze, peanut, cilantro

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 | 12

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

House of Cavanaugh's | 12

Baby greens, tomato, cucumber, red onion, watermelon radish, shaved Parmesan ⑥

Cavanaugh's Wedge Salad | 14

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

Tossed Caprese Salad | 15

Heirloom cherry tomatoes, fresh mozzarella, house made creamy basil dressing, balsamic glaze ⑥

DRESSINGS

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

VINAIGRETTES

Balsamic, Italian, Raspberry

SIDES

⑥ Asparagus with Hollandaise | 12

⑥ Steamed Broccoli | 10

⑥ Creamed Spinach | 11

**French Green Beans
with Crispy Fried Onions | 11**

⑥ Mushrooms with Caramelized Onions | 12

⑥ Baked Potato | 13

⑥ Parmesan Herb Mashed Potatoes | 10

Au Gratin Potatoes | 13

Truffle Parmesan Fried Potatoes | 13

Lobster Macaroni & Cheese | 19

Bacon Macaroni & Cheese | 14

⑥ 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

Seared 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, butternut squash puree, Savoy cabbage, apple pine nut agrodolce 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

⑥ **14 oz New York Strip | 56**

⑥ **18 oz Ribeye Steak | 58**

⑥ **18 oz T-Bone | 54**

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 | 7

⑥ Blue - blue cheese | 7

⑥ Béarnaise | 7

Dianne sauce | 8

⑥ Garlic herb Maître d'hôtel butter | 5

⑥ Chimichurri | 7

⑥ Carmelized Onions | 5

⑥ Sautéed Mushrooms | 6

ADDITIONS TO ANY STEAK

⑥ 8 oz Lobster Tail | Market

⑥ 18 oz Alaskan King Crab Legs | Market

⑥ 4 Grilled Shrimp | 15

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

⑥ 2 Seared Scallops | 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

Candied pecans, caramel sauce,
Chantilly cream

18.5

CHOCOLATE TORTE

Chocolate swirl, chocolate sauce

14

TURTLE CHEESECAKE

Candied pecans, caramel sauce,
chocolate sauce

11.5

CRÈME BRÛLÉE

Rich custard base topped with a
layer of hardened caramelized sugar

11

POT DE CRÈME

Rich custard base topped with
seasonal fruit compote

12

ICE CREAM SCOOP

8

ICE CREAM BOWL

12

CAVANAUGH'S
GREAT STEAKS • FRESH SEAFOOD
On the River