

# THE HANDSOME CAB

## Soup

CHEF'S CREATION 8/11

## Salads

Add Shrimp 10 | Salmon 15 | Crab Cake 22 | Grilled Chicken 8  
Steak 15

CAESAR 12 **V**

Romaine | Parmesan | house croutons | Caesar dressing

HONEY PECAN KIWI SALAD 14 **GFV**

Butter Lettuce | fresh kiwi | strawberry | mandarin oranges | chopped pecans | honey lemon dressing

SPRINGTIME HOUSE 15 **GFV**

Fresh Spring Mix | Shallots | carrots | Apple slices | Chopped Walnuts | feta cheese | zesty orange vinaigrette

## Small Plates

BANG BANG SHRIMP 18

Sweet chili-inspired sauce | green onion

CRAB DIP 18

Cream cheese | Monterey Jack | sour cream | imperial sauce | French baguettes

SESAME SEARED TUNA 18 **GF**

Seaweed salad | pickled radish | soy sauce

CRAB DEILED EGGS 16 **GF**

mayonnaise | sour cream | garlic | hot pepper sauce | lemon juice

CAB BREAD 13 **V**

French baguette | parmesan and asiago cheeses | roasted red pepper aioli | baked to perfection

SHRIMP CEVICHE 18 **GF**

Lime juice | orange juice | chopped grapefruit | adobo | oven roasted corn | avocado | green onion | crispy corn tortillas

GRILLED CHICKEN PESTO FLATBREAD 18

Grilled chicken | house pesto | spinach | tomato | parmesan | balsamic

DOWNTOWN DATES 13 **GFV**

Baked blue cheese stuffed dates wrapped in bacon

SPICY BAKED MEATBALLS 14

Fresh Ground beef | burrata | parmesan | crostini

## Boards

CHEESE & CHARCUTERIE BOARD 27

Chef's selection of cheeses | meats | crostini

SNACK BOARD 14 **V**

House-made pimento cheese | fruit | crostini

**GF** gluten free | **V** vegetarian

A 20% service charge is added to parties of 7 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

**A 3% fee is added to all checks paid by credit card**

MENU IS SUBJECT TO CHANGE.

## Seafood

Choice of a side

LUMP CRAB CAKES (TWO 4OZ.CAKES) 48

Maryland style | house tartar

PAN SEARED MAHI MAHI 33

Roasted red pepper aioli | pineapple salsa

OVEN ROASTED SALMON FILET 39 **GF**

Garlic | dill seed | butter | lemon

## Butcher's Cut

Choice of a side

Add Shrimp 10 | Salmon 15 | Crab Cake 22

8OZ SIRLOIN FILET 38 **GF**

Served with a fresh herb and red wine compound butter

GRILLED PORK CHOP 30 **GF**

Asian marinade | balsamic glaze

## Pastas and Chicken

RUSTIC FUSILLI AND ASPARAGUS 32

Fusilli pasta | blackened chicken | cut asparagus | lemon peel | tarragon | goat cheese

WHITE WINE LEMON BUTTER 27 **V**

Thin spaghetti | shaved parmesan | garlic | parsley Add Shrimp 10

SPINACH AND RICOTTA RAVIOLI WITH SHRIMP 38

Spinach, ricotta and parmesan filled ravioli | white wine alfredo sauce | Cajun shrimp (Make it vegetarian, skip the shrimp \$27)

CAJUN SPICED GRILLED CHICKEN BREAST 25

Melted house pimento cheese | honey balsamic Brussels sprouts.

BBQ GRILLED CHICKEN 25 **GF**

Seasoned leg and thigh | honey BBQ Sauce | Side choice

## Handhelds

Add Fries 3 | Side Salad 4

CAB BURGER (½ POUND) 16

Fresh ground beef | honey BBQ | house pimento cheese | lettuce | tomato | onion jam | toasted kaiser Add Bacon 4

SALMON TACOS 19

Black Bean and roasted corn salsa | guacamole | sweet onion | cilantro | lime crema

MEDITERRANEAN VEGGIE WRAP 15 **V**

House hummus | spinach | artichokes | cherry tomato | red onion | basil pesto feta

HOT HONEY FRIED CHICKEN 16

Deep fried hot honey smothered chicken breast | honey drizzle | lettuce | tomato | pickle | kaiser

## Sides

BAKED SWEET POTATO 8 **V GF**

Honey Butter

SMASHED BAKED POTATO 10 **V GF**

Black pepper compound butter | sauteed leek and fennel a

SPRING RISOTTO 14 **V**

Asparagus | sweet pea | mascarpone | parmesan | leeks

BOURBON GLAZED CARROTS 8 **V GF**

GARLIC BUTTER BROCCOLI CROWNS 9 **V GF**