

CAUSEWAY

Summer 2023

STARTERS

CHEF'S BOARD - 28 GF+

Local Meats, Lakin's Gorges Cheese, and House Mustard with House-Made Crackers & Nuts

BACON WRAPPED DATES - 15 GF

Moroccan Dates, Fruit Wood Bacon, Chorizo, Fruit Mostarda

ROASTED CAULIFLOWER - 18 V GF+

Radish, Cilantro, Curry Aioli, Shaved Carrot

TUNA CRUDO - 24 GF

Arugula, Shaved Fennel, Blood Orange, Pistachio Crumble

CRISPY CRAB CAKES - 22

Baby Greens, Dijonnaise, Lemon

CRISPY VEGAN 'CRAB' CAKES - 22 V

Hearts of Palm, Artichoke Hearts, Baby Greens, Remoulade, Lemon

TRADITIONAL MUSSELS - 18 GF+

Shallots, Garlic, Fresh Herbs, White Wine Butter Sauce, Crostini

LOCAL APHRODITE OYSTERS GF

COCKTAIL - 6 for 20, 12 for 38
Mignonette and Lemon

CHARGRILLED - 6 for 22, 12 for 40
Bone-Marrow Butter, Fresh Herbs, Grilled Lemon

HAND HELDS

Served with Morse's Pickle, Maine's McCrum French Fries or Sweet Potato Fries, Coleslaw

GRILLED STEAK & ONION SANDWICH - 24 GF+

Marinated Prime Angus Steak, Gruyere, Caramelized Onions, Baby Arugula, Dijon

BLACK BEAN BURGER - 16 V GF+

Portobello Bacon, Chipotle Aioli, Pico De Gallo, Crisp Local Lettuce

VEGAN 'LOBSTER' WRAP - 19 V GF+

King Oyster Mushrooms, Artichoke Hearts, Lemon Thyme Aioli, Shredded lettuce

THE CAUSEWAY BURGER - 19 GF+

Double Patty, House Sauce, Shredded Lettuce, Onion, Sesame Roll, American Cheese

SIDES - 7

Broccolini
Whipped Potato
French Fries
Flame Grilled Focaccia

Tri-color Quinoa
Asparagus
Chef's Vegetables
Sweet Potato Fries

SOUP & SALAD

SALAD TOPPINGS

Add Lobster MKT Add Shrimp 4

HADDOCK CHOWDER - 10 cup /16 bowl GF
Leeks, Potato, Corn, Haddock, Bacon

CARROT GINGER SOUP - 8 cup /14 bowl V GF
Coconut Crema, Spiced Pepitas

SEAWEED SALAD - 16 V

Spear Spring Asian Greens, Shaved Carrots, Radishes, Cucumber, Red Onion, Ponzu Ginger Vinaigrette

CAESAR SALAD -13 GF+

Romaine, House Focaccia Croutons, House Dressing, Shaved Parmesan

CAUSEWAY SALAD - 15 GF

Local Lettuce, Local Berries, Lakin's Gorges Blue Cheese, Quinoa, Red Onion, Walnuts, White Balsamic

LOBSTER COBB SALAD - 32 GF

Local Greens, Asparagus, Potato, Red Onion, Bacon, Egg, Cherry Tomato, Lemon Vinaigrette

ENTRÉES

ENTREE TOPPINGS

Add Lobster MKT Add Shrimp 4

ATLANTIC HALIBUT - 42 GF

Potato, Asparagus, Carrots, Dill Beurre Blanc, Tomato Capers Relish

GRILLED FILET MIGNON - 44 GF

Bordelaise, Potato Pave, Chef's Vegetable

MUSHROOM BOLOGNESE - 31 V GF+

Wild Mushroom Ragu, Basil, Housemade Pappardelle

ROCK CITY HANGER STEAK - 38 GF

Coffee Marinated, Grilled Asparagus, Charred Onion Soubise, Herbed Smashed Potatoes

STATLER CHICKEN - 34 GF

10oz, Whipped Potato, Broccolini, Brown Butter Mushroom Sauce

BRINED DUCK BREAST - 36 GF

Herbed Polenta, Sauteed Local Chard, Cherry Demi

BRAISED SHORT RIB - 36 GF

Horseradish Whipped Potato, Roasted Carrots, Local Petite Greens, Demi Glace

FARMERS GNOCCHI - 28 GF

Roasted Tomato, Asparagus, English Peas, Butternut Squash, Caramelized Fennel, Carrot Top Pesto

SCOTTISH SALMON - 34 GF

Chipotle Agave Glazed Salmon, Tri-Color Quinoa, Local Baby Bok Choy

BAKED STUFFED LOBSTER - 65 GF

1.5 Pound Lobster, Seafood Stuffing, Lobster Newburg Sauce, Herbed Smashed Potato, Chef's Vegetables

PORCINI CRUSTED NY PRIME STRIP - 58

Blue Cheese Mashed/Asparagus/Cabernet Demi Glace

V vegan
GF gluten free
GF+ ask server

A 4% Kitchen Appreciation Fee is added to all food and beverage. This will go directly to our hourly kitchen staff who work behind the scenes to contribute to your experience here.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.