

GIL PLASTER  
EXECUTIVE CHEF

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LAUREN & GREG SOUTIEA  
PROPRIETORS

BRENDA FOURNIER  
HOSPITALITY MANAGER

# CAUSEWAY

FALL 2023

## STARTERS

BACON WRAPPED DATES - 15 (GF)

Moroccan Dates, Fruit Wood Bacon,  
Chorizo, Fruit Mostarda

ROASTED BRUSSEL SPROUTS - 16 (GF+)

Crispy Pork Belly, Smoke Blue Cheese, Local  
Cider Glaze

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 or 12 for 38  
Mignonette and Lemon

CHARGRILLED - 6 for 22 or 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

THE STEAKHOUSE CLASSIC - 26 (GF+)

Sliced Prime Steak, Blue Cheese Spread,  
Ciabatta, Arugula, Caramelize Onion Jam,  
Cremini Mushroom

BLACK BEAN BURGER - 16 (V) (GF+)

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

VEGAN 'LOBSTER' ROLL - 19 (V) (GF+)

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

THE CAUSEWAY BURGER - 19 (GF+)

8oz Certified Angus Patty, Pineland Farms Smoked  
Cheddar, Bacon jam, Lettuce, Brioche Bun

## SIDES - 7

Broccoli	Tri-color Quinoa
Whipped Potato	Asparagus
French Fries	Chef's Vegetables
Flame Grilled Focaccia	Sweet Potato Fries

V vegan

GF gluten free

GF+ ask server

A 4% Kitchen Appreciation charge 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.

## SOUP & SALAD

LOBSTER BISQUE (GF)  
10 cup /16 bowl

Lobster Stock, Sherry, Cream,  
Handpicked Lobster

BUTTERNUT SQUASH SOUP (V) (GF)  
8 cup /14 bowl

Fall Spiced Apple and Shallot Garni

SEAWEED SALAD - 16 (V) (GF)

Local Greens, Shaved Carrots, Radishes, Cucumber,  
Red Onion, Ponzu Ginger Vinaigrette

CAESAR SALAD -13 (GF+)

Romaine, House Focaccia Croutons, House  
Dressing, Shaved Parmesan

CHOPPED WEDGE - 14 (GF)

Chopped Iceberg, Red Onion, Heirloom Tomato,  
Applewood Bacon, House Blue Cheese Dressing

LOBSTER COBB SALAD - 32 (GF)

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

## ADD ONS

Add Lobster MKT Add Shrimp 4 each

Add Steak 11 Add Chicken 6

## ENTRÉES

ATLANTIC HALIBUT - 42 (GF)

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

GRILLED FILET MIGNON - 44 (GF)

Bordelaise, Smoked Blue Cheese Potato, 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, Broccoli, Brown Butter  
Mushroom Sauce

SCOTTISH SALMON - 34 (GF)

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

FRENCHED LAMB SHANK - 36 (GF)

Braised Lamb Shank, Goat Cheese Herb  
Polenta, Pan Gravy, Wilted Arugula

BRAISED SHORT RIB - 36 (GF)

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

LOBSTER GNOCCHI - 42 (GF)

Hand Picked Lobster, Wild Mushroom, Delicata  
Squash, Roasted Corn, Herb Cream Sauce