

GIL PLASTER
EXECUTIVE CHEF

BRENDA FOURNIER
HOSPITALITY MANAGER

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LAUREN & GREG SOUTIEA
PROPRIETORS

WINTER 2024

CAUSEWAY

STARTERS

ROASTED BEET SALAD - 16 GF

Little Leaf Farms Lettuce, Goat Cheese, Toasted Almonds, Shaved Beets, Red Onion, Rosemary Cornmeal Croutons, Tuscan Balsamic Dressing

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

CAESAR SALAD - 13 GF+

Romaine, House Focaccia Croutons, House Dressing, Shaved Parmesan

LOBSTER BISQUE 10 cup /16 bowl GF

Lobster Stock, Sherry, Cream, Handpicked Lobster

WILD MUSHROOM SOUP 9 cup / 15 bowl GF

Roasted Wild Mushroom, Cream, Parmesan Crisp, Truffle

SEAWEED SALAD - 16 V GF

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

BACON WRAPPED DATES - 15 GF

Moroccan Dates, Fruit Wood Bacon, Chorizo, Fruit Mostarda

ROASTED HEIRLOOM CARROTS - 14 GF+

Micro Cilantro, Shaved Radish, Moroccan Coconut Yogurt

LOCAL APHRODITE OYSTERS

COCKTAIL 6 oysters for 20 GF
12 oysters for 38
Mignonette and Lemon

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

MAINS

FALL HARVEST GNOCCHI - 32 GF

Roasted Squash, Carrots, Parsnips, Beets, Sage Cream Sauce

BRAISED SHORT RIB - 36 GF

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

PETIT FILET DUO - 44 GF

Au Poirve Sauce, Broccolini, Whipped Potato

MUSHROOM BOLOGNESE - 31 V GF+

Wild Mushroom Ragu, Basil, Housemade Pappardelle

BLACK BEAN BURGER - 16 V GF+

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

SIDES

Charred Broccolini with Roasted Garlic Butter - 7

Wild Mushroom Risotto - 14 GF

Roasted Beets - 10 V

Chefs Vegetables - 7 V

Charred Asparagus - 9 V

Herb Goat Cheese Polenta - 11 GF

Mac n Cheese - 15

THE STEAKHOUSE CLASSIC - 26 GF+

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

ATLANTIC HALIBUT - 42 GF

Wild Mushroom Risotto, Charred Asparagus, Shallot Crisp, Bordelaise

THE CAUSEWAY BURGER - 19 GF+

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

ROCK CITY HANGER STEAK - 38 GF

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

FRENCHED LAMB SHANK - 36 GF

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

MAKE IT YOUR WAY

Add Lobster MKT

Add Shrimp 4 each

Add Steak 11

Add Chicken 6

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.

V vegan / GF gluten free / GF+ can be made gluten free

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