

CAULFIELD'S BAR & DINING ROOM

ALL DAY MENU

START & SHARE

SOUP OF THE DAY 10

CITRUS FENNEL MARINATED OLIVES 9

KALE CHIPS
carrots, sea salt 12

AHI TUNA TARTARE
soy, cucumber, avocado, masago, taro chips 23

BBQ PORK SLIDER DUO
creamy cole slaw, crispy onion strings 12

POTATO POBLANO CHEESE TAQUITOS
tomatillo chipotle sauce 16

BUFFALO CAULIFLOWER
celery, ranch 15

MAC 'N CHEESE 12
add truffle oil +2

SPINACH & ARTICHOKE DIP
tortilla chips 18

MEZZE BOARD
beet hummus, quinoa tabbouleh, baba ghanoush, pickled onion, olives, pickled beets, feta, grilled zaatar pita 24

CHEESE & CHARCUTERIE BOARD
chef's choice assortment of meat and cheese with black mission fig jam, pistachios, pickled red onion, grilled bread
4 items 25
6 items 37

SALADS

*add chicken + 8, turkey + 8, salmon + 13,
seared ahi tuna + 13, steak + 14*

CAESAR
romaine, anchovy dressing, croutons, shaved parmesan 16

BEET + AVOCADO
arugula, pistachios, white balsamic dressing 17

THAI CRUNCH
napa cabbage, cucumber, edamame, kale, carrots, cilantro peanut dressing, crispy wontons, rice sticks 17

COBB
mixed greens, grilled chicken, hardboiled egg, avocado, heirloom cherry tomatoes, bacon, blue cheese, ranch dressing 21

BBQ CHICKEN
romaine, black beans, grilled corn, mozzarella, cilantro, crispy tortilla strips, ranch dressing + bbq sauce 20

NICOISE
choice of salmon or seared ahi tuna, roasted potatoes, green beans, tomato, mixed greens, hardboiled egg 26

SANDWICHES

served with choice of french fries or salad

AHI TUNA STEAK
avocado, cabbage slaw, sriracha mayo, brioche bun 22

ROASTED TURKEY CLUB
bacon, lettuce, tomato, avocado, mayo, whole grain mustard, multigrain 18

SHORT RIB GRILLED CHEESE
provolone, caramelized onion, sourdough 19

CALIFORNIA CHICKEN WRAP
grilled chicken, avocado, tomato, romaine, chipotle mayo, spinach tortilla 20

GRILLED VEGETABLE SANDWICH
bell pepper, tomato, zucchini, field greens, mozzarella, sundried tomato basil aioli, multigrain 16

CAULFIELD'S BURGER
half pound blend, cabot cheddar, sweet onion jam, tomato, butter lettuce, special sauce, brioche bun 20

ENTREES

BUTTERNUT SQUASH RAVIOLI
brown butter, fried sage 21

RIGATONI BOLOGNESE
ground beef, fresh parsley, shaved parmesan 24

PAN SEARED SALMON
spinach, farro, grilled asparagus 30

BROWN RICE BOWL
market vegetables, soy sauce, choice of chicken or tofu 22

JIDORI ROASTED HALF CHICKEN
mashed potatoes, garlic broccoli 30

8OZ SKIRT STEAK
roasted potatoes, brussels sprouts, chimichurri 32

BRAISED SHORT RIB
mashed potatoes, brussels sprouts, baby carrots 30

SIDES

MIXED VEGGIES
broccoli, asparagus, zucchini, carrots 12

CRISPY BRUSSELS SPROUTS
honey glaze 10

MASHED POTATOES
housemade gravy 9

FRENCH FRIES 12
add truffle oil & parmesan +3

