Cal's
Wood-Fired Grill & Wine Bar

Happy Thanksgiving

FEATURED DRINK SPECIALS

Pumpkin Espresso Martini
Tito's, Licor 43, Pumpkin Liqueur, fresh espresso

Peary Breeze
Grey Goose Pear, apple cider, splash of cranberry

Macintosh Martini
Apple Crown Royal, Apple Pucker, splash of cranberry

HALF BOTTLES

Banshee, Pinot Noir $28

La Crema, Chardonnay $28

Whispering Angel, Rosé $28

HOLIDAY DESSERTS

Pumpkin Pie
crisp pastry shell filled with our spiced pumpkin filling, topped with cinnamon & whipped cream

Pecan Pie
the holiday favorite, served with fresh whipped cream

Warm Apple Blossom Tart
served fresh from the oven with bourbon vanilla sauce & vanilla ice cream

Fresh Espresso & Cappuccinos available!

MRG
Mill Restaurant Group

Cal's Wood-Fired Grill & Wine Bar — West Springfield
Abigail's Grille and Wine Bar — Simsbury
Mill on the River Restaurant — South Windsor
Market Grille — Manchester
The Public — Bloomfield

APPETIZERS

Oysters Daily Selection*
cocktail sauce, fresh lemon,
(cucumber mint mignonette available)
$4/piece

Shrimp Cocktail
poached & chilled jumbo shrimp
(cucumber mint mignonette available)
$4/piece

Calamari Fritti
hand-cut & breaded, house marinara &
tartar sauce, fresh lemon $18

Crispy Brussels Sprouts
bacon, bleu cheese crumbles, cranberries
tossed in honey dijon mustard sauce $17

Crispy Risotto Fritters
truffle gorgonzola cream $14

Coconut Crusted Shrimp
spicy mango apricot dipping sauce $17

Buffalo Style Wings
with bleu cheese $16

Korean Sticky Ribs
St. Louis pork spare ribs, fermented chili glaze,
shaved scallion, micro cilantro $16

SOUPS & GREENS

Classic Caesar
chopped romaine, shaved parmesan,
garlic croutons, Caesar dressing $12

Autumn Apple
chopped romaine, radicchio, apples, shaved onions,
celery root, gorgonzola, toasted pumpkin seeds,
apple cider & white balsamic vinaigrette $14

Beet Salad GF
roasted heirloom beets, shaved fennel, onions,
baby arugula, feta, lemon citrus vinaigrette $14

New England Clam Chowder
classic favorite $10

Butternut Squash Bisque GF
seasonal favorite $10

Tre Cipolle Soup
three onion soup, garlic crouton, baked provolone
& Swiss cheese $10

WOOD-FIRED PIZZA

Margherita
fresh mozzarella, San Marzano tomatoes,
garlic, pesto, fresh basil $17

Gorgonzola & Pear
caramelized onions, fontina, brie,
balsamic reduction, baby arugula, walnut oil $18

Tuscan Pepperoni
asiago & mozzarella, caramelized onions,
crushed tomato, pepperoni, pesto $18

Buffalo Chicken
crispy wing sauce-tossed chicken,
pepperoncini & banana peppers, red onion,
bleu cheese, scallions $18

SEASONAL SIDE

Harvest Vegetables $7

GF = gluten-free

THANKSGIVING PRIX FIXE

$55 per person
includes choice of one Holiday Starter,
one Holiday Entrée & one Dessert

HOLIDAY STARTERS

Butternut Squash Bisque
seasonal favorite

Autumn Apple
chopped romaine, radicchio, apples, shaved onions, celery root, gorgonzola, toasted pumpkin seeds, apple cider & white balsamic vinaigrette

Classic Caesar
chopped romaine, shaved parmesan, garlic croutons, Caesar dressing

New England Clam Chowder
classic favorite

HOLIDAY ENTREES

Roast Tom Turkey
slow-roasted & served in an herb-infused giblet gravy with sage bread stuffing, whipped yukon gold potatoes, classic cranberry sauce, sweet peas, carrots

Braised Beef Short Rib
slow-roasted, herb wine reduction, served with whipped yukon gold potatoes & market vegetables

Chicken Cordon Bleu
stuffed with Swiss cheese & ham, baked & topped with mornay sauce, with house rice & market vegetables

Redfish Nouvelle
lightly blackened & topped with shrimp, scallops, Mornay sauce & baby spinach, house rice, jalapeno slaw

Baked Stuffed Shrimp
Cal's signature seafood stuffing, market vegetables, house rice

Hazelnut Crusted Atlantic Salmon*
honey dijon cream, frizzled onions, whipped yukon gold potatoes, market vegetables

Shrimp & Lobster Pasta
asparagus, capers, roasted tomato, caramelized onions, garlic cream sauce over fettuccine

Shrimp & Scallops Fra Diavolo
linguini pasta, spicy pomodoro sauce, fresh herbs

Slow Roasted Prime Rib (add $10)
herb-seasoned, baked potato, market vegetables & au jus

Dessert selections on reverse

CAL'S CLASSICS

Chicken Francaise
egg-washed local farm-raised chicken breast, lemon wine sauce, capers, house rice, market vegetables $27

Chicken Parmesan
Cal's reinvented classic, breaded local farm-raised chicken breast, marinara & melted provolone cheese over linguini $27

Rigatoni A'la Vodka
sweet italian sausage & chicken, caramelized onions, baby spinach, tomato vodka cream sauce $29

FROM THE LAND

Center Cut Pork Chop* GF
14 oz. Duroc pork, melted gorgonzola, cognac sauce, sweetened cranberries, with whipped yukon gold potatoes & market vegetables $38

New York Strip* GF
12 oz. high choice Black Angus, herb butter, whipped yukon gold potatoes & market vegetables M.P.

Filet Mignon* GF
8 oz. high choice Black Angus, herb butter, whipped yukon gold potatoes & market vegetables M.P.

Braised Beef Short Rib
slow-roasted, herb wine reduction, served with whipped yukon gold potatoes & market vegetables $46

Slow Roasted Prime Rib GF
herb-seasoned, baked potato, market vegetables & au jus M.P.

FROM THE SEA

Day Boat Scallops & Risotto
pan-seared scallops & fresh lobster, asparagus, tomato, gremolata $38

Fish & Chips
crispy fried cod, house jalapeno slaw, seasoned fries, tartar sauce $30

Redfish Nouvelle
house favorite! lightly blackened & topped with shrimp, scallops, Mornay sauce & baby spinach, house rice, jalapeno slaw $30

**Thoroughly cooking meats, poultry, eggs, and shellfish reduces the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. No separate checks will be issued. Gratuity NOT included.*