

Appetizers

SHRIMP COCKTAIL*

poached & chilled jumbo Gulf shrimp \$4/piece

LITTLENECK CLAMS ON THE 1/2 SHELL*

cocktail sauce, fresh lemon (mignonette available) \$2.75/piece

DAILY SELECTION OF OYSTERS*

cocktail sauce, fresh lemon (mignonette available) \$4/piece

COCONUT CRUSTED SHRIMP

spicy mango apricot dipping sauce \$17

CRISPY RISOTTO FRITTERS

truffle gorgonzola cream \$12

MARYLAND CRAB CAKES

roasted red pepper aioli \$17

CALAMARI FRITTI

hand cut & breaded, house marinara & spicy remoulade sauce for dipping, fresh lemon \$17

BUFFALO STYLE WINGS

matchstick vegetables & bleu cheese dressing \$16

CRISPY BRUSSELS SPROUTS

bacon, gorgonzola, cranberries, honey mustard drizzle \$16

MOZZARELLA FRITTI

hand-breaded fresh mozzarella planks, house marinara \$13

PROSCIUTTO BURRATA

prosciutto-wrapped burrata over eggplant tapenade with roasted cherry tomatoes, garnished with pesto & balsamic reduction \$14

Soups & Greens

CLASSIC CAESAR

chopped romaine, shaved parmesan, garlic croutons, creamy Caesar dressing \$10

TUSCAN SALAD

baby heirloom tomatoes, artichoke hearts, fresh mozzarella, roasted garlic, onions, mixed greens, polenta croutons, aged balsamic vinaigrette \$13

BEET SALAD ^{GF}

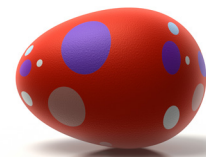
roasted heirloom beets, shaved fennel, onions, baby arugula, feta cheese, lemon citrus vinaigrette \$13

NEW ENGLAND CLAM CHOWDER

the classic favorite \$10

TRE CIPOLLE

three onion soup, garlic crouton, baked provolone & Swiss cheese \$10



GF notes Gluten Free entrees. *Thoroughly cooking meats, poultry, eggs, and shellfish reduces the risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



Complete Dinner

Holiday Prix Fixe

\$50 per person

Choose one Starter, one Entree & one Holiday Dessert

Starters

CLASSIC CAESAR

shaved parmesan, garlic croutons, creamy Caesar dressing

BEET SALAD ^{GF}

roasted heirloom beets, shaved fennel, onions, baby arugula, feta cheese, lemon citrus vinaigrette

NEW ENGLAND CLAM CHOWDER

the classic favorite

GARDEN SALAD

with house dressing

Entrees

HONEY GLAZED VIRGINIA HAM ^{GF}

served in a herb pineapple sauce with whipped yukon gold potatoes, market vegetables

REDFISH NOUVELLE ^{GF}

lightly blackened, topped with shrimp, scallops, mornay sauce & baby spinach, house rice, jalapeno-spiced coleslaw

HAZELNUT CRUSTED ATLANTIC SALMON ^{GF}

honey Dijon cream, frizzled onions, whipped yukon gold potatoes, market vegetables

RIGATONI BOLOGNESE

house beef, veal & pork ragout, ricotta salata, shaved Grana Padano

PAN ROASTED BELL & EVANS CHICKEN

oven-roasted fingerling potatoes, carrot puree, finished with au jus

CENTER CUT PORK CHOP* ^{GF}

14 oz. Duroc pork, gorgonzola cognac sauce, cranberries, served with whipped yukon gold potatoes & market vegetables

NEW ZEALAND RACK OF LAMB* (add \$3)

with herb demi-glaze, served with whipped yukon gold potatoes, market vegetables

SLOW ROASTED PRIME RIB* ^{GF} (add \$8)

seasoned & slow-roasted, served with a baked potato, market vegetables, au jus

BAKED STUFFED SHRIMP

Cal's signature seafood stuffing, market vegetables, house rice

Choose from one of our FEATURED HOLIDAY DESSERTS

*Complete Ham Dinner available for
children 12 & under for \$22

From The Sea

PAN-SEARED SALMON or SCALLOPS RISOTTO

lobster, asparagus, tomato, finished with lemon, parsley, chive gremolata \$35

FISHERMAN'S SEAFOOD PLATTER

crispy fried cod, shrimp, scallops & clams, jalapeno-spiced coleslaw, seasoned fries, tartar sauce \$29

EVERYTHING AHI TUNA* ^{GF}

pan-seared (rare) tuna, sweet miso, riced cauliflower, chive gremolata \$35

HAZELNUT CRUSTED ATLANTIC SALMON* ^{GF}

honey Dijon cream, frizzled onions, whipped yukon gold potatoes, market vegetables \$31

From the Land

NEW YORK SIRLOIN STEAK* ^{GF}

12 oz. strip steak grilled to order, topped with garlic butter, served with whipped yukon gold potatoes & market vegetables \$MP

FILET MIGNON* ^{GF}

8 oz. center-cut filet mignon served in a wild mushroom marsala demi-glaze with whipped yukon gold potatoes, market vegetables \$MP

CHICKEN FRANCAISE

egg-washed local farm-raised chicken breast, lemon wine sauce, capers, house rice & market vegetables \$25

CLASSIC CHICKEN PARMESAN

breaded local farm-raised chicken breast, marinara & melted provolone cheese over linguini \$26

EGGPLANT LASAGNA

panko-breaded layers of eggplant, pesto, ricotta & burrata mozzarella cheese, finished with our signature marinara \$26

Cal's Pastas

SHRIMP & SCALLOPS FRA DIAVOLO

linguini pasta, spicy pomodoro sauce, fresh herbs \$32

RIGATONI A'LA VODKA

sweet Italian sausage, grilled chicken, caramelized onions, baby spinach, tomato vodka cream sauce \$27

SHRIMP & LOBSTER PASTA

asparagus, capers, roasted tomato, garlic cream sauce over fettucine \$34

Wood Fired Pizza

MARGHERITA

fresh mozzarella, hand-crushed tomatoes, garlic, pesto, fresh basil \$15

GORGONZOLA & PEAR

caramelized onions, fontina & brie, balsamic reduction, baby arugula, walnut oil \$17

TUSCAN PEPPERONI

asiago & mozzarella, caramelized onions, crushed tomato, pepperoni, pesto \$17

BIANCA

roasted garlic, ricotta salata, mozzarella, truffle oil, sweet Italian sausage, baby arugula \$16

Featured Desserts

CARROT CAKE

classic seasonal dessert topped with a caramel sauce & whipped cream

APPLE STRUDEL

our signature dessert served ala mode with homemade vanilla bourbon sauce & vanilla ice cream

CHOCOLATE CARAMEL MOUSSE CAKE

a traditional opera cake layered with chocolate mousse & caramel, topped with whipped cream, chocolate & house-made caramel sauce

NEW YORK CHEESE CAKE

classic cheesecake topped with a raspberry sauce & whipped cream

Featured Libations

CUCUMBER LEMON 75

Empress cucumber lemon gin, simple syrup, cucumber, splash of prosecco

KEY LIME MARTINI

Malibu, licor 43, key lime juice, splash of cream

LIME MULE

Vone Lime, ginger beer & fresh lime

Featured Half Bottles

375 ml

KIM CRAWFORD, SAUVIGNON BLANC \$26

Marlborough, New Zealand

WHISPERING ANGEL, ROSÉ \$25

Provence, France



Happy Easter!



MRG

MILL RESTAURANT GROUP



www.CalsWoodFiredGrill.com

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