

## 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 <sup>GF</sup>

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

\$49 per person

Choose one Starter, one Entree & one Holiday Dessert

## Starters

### CLASSIC CAESAR

shaved parmesan, garlic croutons, creamy Caesar dressing

### BEET SALAD <sup>GF</sup>

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 <sup>GF</sup>

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

### REDFISH NOUVELLE <sup>GF</sup>

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

### HAZELNUT CRUSTED ATLANTIC SALMON <sup>GF</sup>

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

served with whipped yukon gold potatoes, market vegetables, finished with au jus

### CENTER CUT PORK CHOP\* <sup>GF</sup>

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\* <sup>GF</sup> (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\* <sup>GF</sup>

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

### HAZELNUT CRUSTED ATLANTIC SALMON\* <sup>GF</sup>

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

## From the Land

### NEW YORK SIRLOIN STEAK\* <sup>GF</sup>

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

### FILET MIGNON\* <sup>GF</sup>

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



WEST SPRINGFIELD



SIMSBURY



SOUTH WINDSOR



MANCHESTER



BLOOMFIELD



[www.CalsWoodFiredGrill.com](http://www.CalsWoodFiredGrill.com)

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