

Appetizers

LITTLENECK CLAMS ON THE HALF SHELL*
cocktail sauce, fresh lemon, (mignonette available) \$2.75 per piece

OYSTERS DAILY SELECTION*
cocktail sauce, fresh lemon, (mignonette available) \$3 per piece

SHRIMP COCKTAIL
poached & chilled jumbo Gulf shrimp \$3 per piece

CALAMARI FRITTI
hand cut & breaded, house marinara & spicy remoulade sauce for dipping,
fresh lemon \$16

MUSSELS POULETTE
sautéed garlic, herb, chardonnay wine sauce, splash of cream, garlic toast \$17

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

CRISPY BRUSSELS SPROUTS
bacon, gorgonzola, cranberries, honey mustard drizzle \$15

CRISPY RISOTTO FRITTERS
truffle gorgonzola cream \$12

MOZZARELLA FRITTI
hand cut & breaded fresh mozzarella planks, house marinara sauce \$11

BUFFALO STYLE CHICKEN WINGS
tossed in a spicy buffalo sauce \$16

COCONUT CRUSTED SHRIMP
spicy mango apricot dipping sauce \$16



Soups & Salads

CLASSIC CAESAR
chopped romaine, shaved parmesan, garlic croutons, creamy caesar dressing \$10

TUSCAN SALAD ^{GF}
baby heirloom tomatoes, artichoke hearts, fresh mozzarella, roasted garlic, onions, mixed greens,
polenta croutons, aged balsamic vinaigrette \$12

BEET SALAD ^{GF}
roasted heirloom beets, shaved fennel, onions, baby arugula, feta cheese, lemon citrus vinaigrette \$12

NEW ENGLAND CLAM CHOWDER
classic favorite \$9

TRE CIPOLLE
three onion soup, garlic crouton, baked provolone & swiss cheese \$8

Cal's Classics

CHICKEN FRANCAISE
egg-washed local farm-raised chicken breast, lemon wine sauce, capers, house rice,
market vegetables \$24

CHICKEN PARMESAN
Cal's reinvented classic...breaded local farm-raised chicken breast, marinara & melted
provolone cheese over linguini \$24

EGGPLANT LASAGNA
panko-breaded layers of eggplant, pesto ricotta & burrata mozzarella cheese,
finished with our signature marinara sauce \$24

PAN ROASTED BELL & EVANS CHICKEN
oven-roasted fingerling potatoes, carrot puree, finished with au jus \$27

Steaks & Chops

CENTER-CUT PORK CHOP* ^{GF}
14 oz. Duroc pork, gorgonzola cognac sauce, served with whipped yukon gold potatoes
& market vegetables \$33

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 demi-glaze with
whipped yukon gold potatoes & market vegetables \$MP

SLOW ROASTED PRIME RIB* ^{GF}
seasoned & slow-roasted, served with a baked potato, market vegetables & au jus \$MP

NEW ZEALAND RACK OF LAMB* ^{GF}
marinated with fresh herbs & grain mustard & served with
whipped yukon gold potatoes & market vegetables with an herb demi-glaze \$36

ADD HALF LOBSTER - \$15

From the Sea

REDFISH NOUVELLE ^{GF}
house favorite! lightly blackened, topped with shrimp, scallops, mornay sauce & baby spinach,
house rice, zesty coleslaw \$28

HAZELNUT CRUSTED ATLANTIC SALMON* ^{GF}
honey dijon cream, frizzled onions, whipped yukon gold potatoes, market vegetables \$30

LOBSTER RISOTTO ^{GF}
fresh lobster, asparagus, tomato, champagne beurre blanc \$30
Add Pan-Seared Salmon \$10 | Add Day Boat Scallops \$12

BAKED STUFFED SHRIMP
Cal's signature seafood stuffing, market vegetables, house rice \$30

FISHERMAN'S SEAFOOD PLATTER
crispy fried cod, shrimp, scallops & clams, house jalapeno slaw, seasoned fries, tartar sauce \$28

EVERYTHING SPICED AHI TUNA STEAK*
pan-seared (rare) tuna, sweet miso, riced cauliflower, chive gremolata \$35

House Made Pastas

SHRIMP & SCALLOPS FRA DIAVOLO
linguini pasta, spicy pomodoro sauce, fresh herbs \$28

RIGATONI BOLOGNESE
house beef, veal & pork ragout, ricotta salata,
shaved grana padano \$25

RIGATONI ALA VODKA
sweet italian sausage, grilled chicken, caramelized onions,
baby spinach, tomato vodka cream sauce \$25

WILD MUSHROOM RAVIOLI
wild mushrooms, asparagus, chicken, porcini mushroom cream,
splash of sherry \$25

SHRIMP & LOBSTER PASTA
asparagus, capers, roasted tomato, garlic cream sauce over fettucine \$32

Wood Fired Pizza

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

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

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

BIANCA
roasted garlic, ricotta salata, mozzarella, truffle oil,
sweet italian sausage, baby arugula \$17



GF notes Gluten Free entrees.

*Thoroughly cooking meats, poultry, eggs, and shellish
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.

Featured Desserts

TIRAMISU

layers of vanilla cake soaked in coffee & Kahlua, with a light mascarpone mousse, dusted with cocoa powder

CHOCOLATE TRILOGY

rich chocolate cake, layered with dark, milk & white chocolate mousse

PRINCESS PINEAPPLE CAKE

layers of vanilla cake, pineapple white chocolate mousse, sweetened cream cheese & pineapple coconut glaze

RED VELVET CAKE

rich red velvet cake layered with sweet cream cheese filling

Featured Libations

DRAGON FRUIT MARGARITA

Lunazel Tequila, Cointreau, dragon fruit syrup, splash sour mix

ROSÉ SPRITZER

Rosé wine, Prosecco & fresh berries

PEACH ON THE BEACH

Deep Eddy Peach, orange & cranberry juice

Featured Half Bottles

375 ml

JOEL GOTT, CABERNET SAUVIGNON \$24

California

RUFFINO LUMISA, PROSECCO \$25

Prosecco, Italy

WHISPERING ANGEL, ROSÉ \$24

Provence, France



Happy Mother's Day!



MRG

MILL RESTAURANT GROUP



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