

# The Cav at Fort Sanders

## Lunch

### STARTERS

- Blackened Ahi • 9  
#1 Grade Ahi Loin, Fish Sauce, Lemongrass, Lime, Soy
- House-Cured Salmon Carpaccio • 7  
Fried Caper, Red Onion, Olive Oil, Sea Salt
- Fusion Lettuce Wraps • 8  
Chopped Beef Tenderloin Marinated in Pacific Rim Spices, Asian Toppings, East-West Sauce, Butter Lettuce Wraps
- Spice-Dusted Calamari • 8  
Cajun Spices, Sweet Pineapple-Habanero
- King Crab, Spinach-Artichoke Dip • 9  
CA-Bearnaise Topping
- Rocky Mountain Oysters • 9  
Jalapeno-Cactus Aioli

### SALAD/SOUP

- Maytag Shrimp Salad • 6  
Bibb Lettuce, Bay Shrimp, Maytag Blue Cheese, Peppers, Heirloom Tomato, Green Goddess Dressing
- Chicken Caesar Salad • 6  
Heart of Romaine, Roasted Garlic Anchovy Dressing, House-made Croutons, Parmesan Cheese
- Greek Chicken Salad • 6  
Spring Mix, Sliced Cucumbers, Heirloom Tomatoes, Pepperoncinis, Red Onion, Feta, Kalamata, Apple Cider-Balsamic Vinaigrette
- Farmers Market Salad Bar • 7  
Seasonal, Local Selections and Fresh Soup  
Smoked or Grilled Toppers:  
Add Smoked Salmon • 6 Add Portobello • 2  
Add Grilled Sirloin • 4 Add Grilled Chicken • 2
- Baked Brie Soup • 4  
Leeks, Mushrooms, Sherry, Brie

### LATE START BREAKFAST

*Available wrapped in fresh tortilla and smothered or with tortilla on the side*

- Western Breakfast Burrito • 6  
Bacon, Onion, Peppers, Mushrooms and Diced Potatoes Scrambled Together and Topped with Cheddar Cheese and Green Chili Sauce
- Mediterranean Breakfast Burrito • 9  
Chicken, Onion, Peppers, Mushrooms, Kalamata Olives and Pepperoncinis Scrambled Together and Topped with Feta Cheese Green Chili Sauce
- Mexican Breakfast Burrito • 7  
Chorizo, Onion, Peppers, Heirloom Tomatoes and Diced Potatoes Scrambled Together and Topped with Cheddar, Avocado and Sweet Habenero Jam
- Local Vegetarian Breakfast Burrito • 5  
Local, Seasonal Vegetables Scrambled Together and Topped with Seasonal Cheeses and Spices

### PASTA/VEGETARIAN ENTREES

*Served with warm bread*

- House Smoked Salmon Pasta • 10  
Sundried Tomato, Artichoke Hearts, Spinach, Red Onion with House Made Pasta
- Grilled Chicken Rosemary Alfredo • 8  
Artichoke, Portobello, Asparagus, Fresh Herbs and House Made Pasta
- Local Vegetarian Pasta • 7  
Seasonal, Local Selections with House Made Pasta

### GOURMET BURGER

- Local Chuck Burger, Portobello, All Natural Chicken Breast, or Famous Prime Rib with fries, rings or rice • 8  
Includes choice of flavor toppings:  
» Brie, Roasted Garlic, Prosciutto  
» Roasted Red Pepper, Kalamata Olives, Feta  
» Local Goat Cheese, Crispy Pancetta, Spinach  
» Cheddar, Chorizo, Avocado

### SEAFOOD

- Flying Fish • Market  
Fresh Ocean Catch, Flown in Regularly.  
Common Selections Include: Halibut, King Salmon, Sea Bass, Big Eye Tuna, Mahi-Mahi, Grouper, Dover Sole, John Dory
- Sesame Seared Ahi • 15  
Sashimi Grade, Ponzu, Wasabi Vinaigrette
- Grilled Salmon • 16
- Wild Mexican Tempura Prawns • 13

### STEAKS

- Filet, Bacon Wrapped, 7 oz • 17
- Baseball Cut Sirloin, 8 oz • 15

Executive Chef – Michael Pivarunas  
Sous Chef – Erik Suek  
Front of House Manager – Timothy Weimer  
Operations Manager – Mike Thomas  
General Manager – John Pope

*Steaks and seafood served with warm bread, seasonal vegetable, and choice of starch.*