

# The Cav at Fort Sanders

## Lunch

### SMALL PLATES

Warm Chips and House Salsas • 6  
Pineapple Habanero, Tequila Ghost Chile, Italian  
Roma Heirloom Balsamic

Beef Hibachi • 7  
Asian Marinated Stuffed Steak, Pacific Rim  
Sauces

Blackened Ahi • 8  
#1 Grade Ahi Loin, Fish Sauce, Lemongrass,  
Lime, Soy

Graham-Dusted Calamari • 7  
Pineapple Habanero Salsa

King Crab, Spinach-Artichoke Dip • 8  
Grated Parmesan

Tempura Mushrooms • 3

### SALAD/SOUP

Farmers Market Salad Bar • 5 /10  
Fresh Vegetables, Meats, Dressings and Soups  
Smoked or Grilled Toppers Also Available:  
Add Smoked Salmon • 6 Add Portobello • 2  
Add Grilled Sirloin • 4 Add Grilled Chicken • 2

Chicken or Calamari Caesar Salad • 7  
Heart of Romaine, Roasted Garlic Anchovy  
Dressing, House-made Croutons, Parmesan

Marinated Steak Salad • 8  
Mesclun Greens, Avocado, Caramelized Leek,  
Colored Peppers, Grilled Romas, Agave Nectar  
Pomegranate Vinaigrette

Baked Brie Soup • 4  
Leeks, Mushrooms, Sherry, Brie

Fresh Daily Soup • 3 (cup)

### GOURMET SANDWICHES

*All Sandwiches Served with Parmesan Fries, House-Cut Onion Rings, Warm Tortilla Chips or Rice*

Stuffed Bison Burger • 10  
Wild Mushrooms, Caramelized Leek, Maytag Blue Cheese, Roma, Lettuce

Triple Stack Prime Rib • 10  
Shaved Prime Rib, Grilled Onions, Wild Boar Bacon, Colorado Goat Cheese, Roma, Lettuce, Atomic  
Horseradish Crème

Ancho Rubbed Portobello • 9  
Spinach, Grilled Roma, Marinated Onions, Smoked Provolone

Grilled Chicken Italiano • 9  
Prosciutto Di Parma, Sliced Granny Smith, Sliced Parmesan, Dijon Mustard, Baguette

Create Your Own • 9  
*Choose One From Each Category. Served on Ciabatta with Lettuce and Tomato*

#### Foundations

Fresh Ground Chuck  
Marinated Chicken Breast  
Grilled Portobello

#### Cheeses

Sharp Cheddar  
Blue Cheese  
Smoked Provolone  
Brie

#### Savory Toppers

Wild Boar Bacon  
Prosciutto Di Parma  
Chorizo  
Sriracha Fried Egg

#### Vegetables

House Salsa  
Grilled Pineapple  
Sautéed Mushroom  
Grilled Onion  
Avocado  
Spinach  
Jalapeño  
Roasted Garlic

Executive Chef - open  
Sous Chef - Erik Suek  
Front of House Manager - Tim Weimer  
Operations Manager - Michael Thomas  
General Manager - John Pope

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## PASTA

*All pastas are fresh and hand-cut in house  
Served with warm bread*

House Smoked Organic Salmon • 12  
Roma, Artichoke Hearts, Spinach, Red Onion,  
Basil Infused Oil

Ahimsa Pasta • 9  
Vegetarian, Created Daily

Grilled Chicken Rosemary Alfredo • 11  
Artichoke, Portobello, Asparagus, Fresh Herbs

Rocky Mountain Lasagna • 12  
American Bison, Slow Simmered Marinara with  
Wild Boar, Zucchini

Rustique • 14  
Prawns, Prosciutto di Parma, Chicken, In-House  
Fire Roasted Red Pepper, Fresh Cream, Fresh  
Herbs

## GOURMET WRAPS

*Available wrapped in tortilla or with tortilla on the side*

Pollo Fuego • 8  
Blackened Chicken, Chorizo, Pepper Trio, Grilled  
Onion, Roma, Black Beans, Cilantro Rice, Ancho  
Jalapeño Goat Cheese, Tequila Ghost Chili Salsa,  
Chipotle Wrap

Ahimsa Wrap • 8  
Portobello, Ancho, Roma, Spinach, Nuts, Jicama,  
Carrots, Brie, Agave Nectar Pomegranate Dressing,  
Tomato Basil Wrap

Slow Roasted Prime Rib • 10  
Shaved Prime, Caramelized Onion, Mushroom,  
Potato, Atomic Horseradish Crème, Flour Wrap

Chipotle Rubbed Prawns • 10  
Romaine, Caramelized Onion, Roma, Peanuts,  
Parmesan, Ancho, Caesar, Garlic Herb Wrap

## STEAKS

House Steak, Market Portion • 16

Filet, Bacon Wrapped, 7 oz • 20

New York Strip, 10 oz • 20

Bison Ribeye, 10 oz • 30

## SEAFOOD

Flying Fish • 10 Tacos • 19 Entree  
Fresh Ocean Catch, Flown in Regularly.

Sesame Seared Ahi • 15  
Sashimi Grade, Ponzu, Wasabi Vinaigrette

Grilled Organic Salmon • 16

Wild Caught Prawns • 15  
Scampi or Tempura

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We strive to use local, natural and organic ingredients whenever possible.