

The CABANA GRILL

Oysters 3
daily selection of east coast & west coast

Jumbo Shrimp Cocktail 18
cocktail sauce, yuzu dijonnaise

Ceviche du jour 13

Maine Lobster Cocktail 19
half maine lobster, french cocktail sauce, warm butter

Petite Plateau 65
8 oysters, 3 prawns, 5 mussels vinaigrette, 1/2 lb. maine lobster, traditional garnishes

Cabana Plateau 95
12 oysters, 5 prawns, 5 mussels vinaigrette, 1/2 lb. maine lobster, ceviche du jour, seasonal mignonette, american cocktail, yuzu dijonnaise, french cocktail, lemon



18% service charge included • 20% included for parties of 10 or more
up to 6 separate payments are accepted
please inform your server of any allergies • consuming raw or under-cooked items
may increase your risk of food-borne illness

Josh Elliott, Executive Chef

Salads

Mixed Green Salad 13
Local mixed greens, shaved market vegetables, dijon vinaigrette

Caesar Salad 13
romaine lettuce, parmesan cheese, garlic croutons

Quinoa Salad 12
cucumber, tomato, golden raisins, green apple, sherry vinaigrette

ADD TO YOUR SALAD, GRILLED:

Chicken	9
Hanger Steak	11
Mahi Mahi	14
Jumbo Shrimp	14

Sandwiches & Company

Sandwiches are served with kettle chips, fries or mixed green salad with dijon vinaigrette

Croque-Monsieur 16
brioche, country ham, emmental, bechamel
add fresh farm egg 3

L'echon Burger 22
brioche bun, roasted pork, mojo onions, emmental cheese, tarragon aioli

Cabana Burger 18
brioche bun, swiss cheese, bibb lettuce, heirloom tomato, thousand island
*add applewood bacon or a farm fresh egg /3 each

Turkey Club 15
heirloom tomato, applewood bacon, bibb lettuce mayonnaise

Grilled Mahi Sandwich 19
brioche bun, plantain "bbq" sauce, mojo onions, heirloom tomato, bibb lettuce

Buffalo Chicken Wings 14
celery and carrots, bleu cheese dip

Chicken Tenders 13
choice of : ranch dressing or honey mustard

Steak Frites
served with dijon bone marrow butter and choice of bordelaise or bearnaise

12oz. Flat Iron 29

16 oz NY Strip 36