



Appetizers



Chipotle Steak Quesadillas

Roasted New York strip steak, caramelized onions, dill havarti and provolone grilled in a spinach tortilla. Served with sour cream and our own fresh salsa \$6.95

Coconut Shrimp

Succulent shrimp with a sweet coconut breading perfectly complemented with a habanero marmalade for dipping. \$7.95

Ahi Tuna

Ginger teriyaki seared sushi grade Ahi tuna prepared to medium rare, sliced and served with seaweed salad, Vietnamese chili sauce, wasabi cream and pickled ginger. \$8.95

Soups

Cup \$2.25 Bowl \$3.95

Chicken Tortilla

Chef's Soup du jour

Salads

Served with freshly baked rolls & whipped butter



Red Oak Caesar Salad

Assorted greens, featuring Cantigny oak leaf lettuce, shredded parmesan cheese, house-made seasoned croutons, cherry tomato, classic Caesar dressing and grilled chicken breast. \$9.95 Without chicken \$6.50

The American Cobb

Shredded iceberg lettuce topped with tomatoes, hard boiled eggs, bacon, turkey breast, Bleu cheese and avocado with your choice of dressing. \$10.95

Mahi-Mahi Salad

Romaine and mesclun lettuces tossed with toasted coconut, tomatoes, papaya, cilantro and our mandarin orange habanero dressing. Topped with key lime marinated grilled Mahi-mahi fillet. \$10.95

Chicken Salad

Grilled breast of chicken salad served in a pineapple boat with a side of fresh seasonal fruit. \$8.95

Tuna Salad

Albacore tuna salad served in a pineapple boat with a side of fresh seasonal fruit. \$8.95

7 Greens House Salad

Assorted greens with carrot ribbons, cucumber, red onion and a cherry tomato. \$3.95

Our selection of dressings

Dijon Honey Mustard, French, Italian, Balsamic Vinaigrette, Bleu Cheese, Herbal Ranch



Denotes a Cantigny Signature Item

All fried foods are cooked in oil with 0 trans fats.



Entrées Served with a cup of soup, fresh baked rolls & butter. May substitute soup with a house salad for \$1.00



Potato Crusted Salmon Fillet

Wild Atlantic salmon presented in a crisp potato crust and served on a spinach-artichoke ragout with a lobster-mustard cream sauce. \$14.95

Blackened Tilapia

Farm raised tilapia seared in blackened spice and paired with dirty rice and succotash. \$11.95

Edamame Pilaf

Rice Pilaf with edamame served with roast tomatoes, spinach, yellow squash, zucchini, three pepper coulis and a fried sweet potato nest. \$10.95

Pangasius and Maize

Farm raised Delta fish sautéed and presented with white hominy in a shrimp veloute sauce, drizzled with avocado cilantro puree, finished with chili threads and Guajillo coulis. \$12.95

Maui Chicken

Grilled breast of chicken marinated in spiced rum and coconut, topped with grilled pineapple slices. Accompanied with sweet potato fries and fire roasted corn. \$11.95

Sandwiches Served with your choice of French fries, kettle chips or cole slaw. Fruit compote may be substituted for 50¢

The Cantigny Burger

Half pound certified Black Angus burger char-grilled to your specifications. Served on a warm pretzel roll with your choice of American, Swiss, Cheddar, Monterey Jack or Provolone cheese. Sautéed mushrooms and grilled onions available upon request. \$9.95 Add bacon for \$1.00



Crab and Avocado BLT

Triple decker of sweet Maryland lump crab, avocado and crispy, thick sliced applewood smoked bacon with lettuce, tomato and mayo layered on toasted sourdough bread. \$11.95

Steak Bruschetta

Medium roasted prime sirloin served chilled on a toasted baguette with fresh mozzarella, basil, marinated tomato and onion. \$10.95

Buffalo Chicken Sandwich

Grilled chicken breast smothered in our homemade buffalo sauce. Served on an old world toasted bun with lettuce, tomato, pickle and a side of bleu cheese dressing. \$8.95

The Sampler

A half of our Cantigny Club sandwich served with a cup of our Chicken Tortilla soup and half a slice of our Fruit of the Forest pie ala mode. \$10.95



Santa Fe Club

Grilled marinated breast of chicken served on toasted focaccia with lettuce, tomato, bacon and guacamole mayo. \$9.95

Turkey Pastrami

Thin sliced turkey pastrami piled on a warm pretzel roll topped with melted Swiss cheese and served with a side of stone ground mustard. \$8.95

Cantigny Club

In-house roasted turkey, ham, slab bacon, lettuce and tomato layered together on herbed focaccia with mayo. \$10.95

Crispy Fried Tilapia Sandwich

Sweet farm raised tilapia seasoned and fried golden brown. Served on a toasted roll with tarter sauce on the side. \$9.95



RED OAK ROOM
AT CANTIGNY

Desserts

Fresh Baked Fruit of the Forest Pie

Apples, rhubarb, strawberries, blackberries, blueberries and raspberries baked in a flaky pie crust topped with a scoop of vanilla ice cream.

\$4.95

Chocolate Flourless Cake

Deliciously rich chocolate flourless cake perfectly complemented with crème anglaise and strawberry coulis.

\$4.95

Strawberry Shortcake

The perfect summer dessert with a rich twist. Layers of sponge cake, white chocolate mousse and ripe strawberries in a delicious sauce.

\$3.95

Ice Cream Sundae

Vanilla ice cream topped with chocolate sauce, whipped cream and a cherry.

\$2.50

Dutch Apple Streusel

Granny Smith apples baked with cinnamon and raisins, topped with streusel and a scoop of vanilla ice cream.

\$4.95