



Appetizers



Smoked Chicken Crostini

Marinated chicken breast smoked in house and baked on artisan croutons with our special blend of fresh herbs and imported cheeses. Served with a warm roasted tomato sauce.

\$5.25

Coconut Shrimp

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

\$6.95

Soups

Cream of Chicken with wild rice

Chef's Soup du jour

Cup \$2.25 Bowl \$3.95

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 \$5.95

Blackened Chicken Ranch Salad

Our seven lettuce blend tossed with ranch dressing, shredded Jack cheese, cherry tomatoes, cucumber, bacon bits and topped with blackened breast of chicken.

\$9.95

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

Crab Stuffed Pangasius

Farm raised Delta fish baked with a crab and cornbread stuffing presented on a sun-choke puree with haricot vert and carrots drizzled with arugula oil. \$13.95

Artichoke-Black Trumpet Risotto

Creamy risotto mixed with black trumpet mushrooms, artichoke hearts and parmesan cheese accompanied by asparagus tips laying in a black mushroom fumet. \$10.95

Pot Roast

Slow in-house braised chuck roast with carrots, onions and celery served with buttermilk whipped potatoes and its own roasted gravy. \$9.95

Chicken and Dumplings

Old fashioned all white meat chicken casserole prepared with onions, carrots and mushrooms topped with drop dumplings. \$8.95

 **Gemelli and Smoked Duck**

Gemelli pasta prepared with our own in-house smoked duck tossed with crispy pancetta, parmesan cheese, garlic, mushrooms, caramelized onions, rapini and finished with a duck broth. \$13.95

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

Pot Roast Sandwich

Our slow braised pot roast with sautéed mushrooms, onion straws and provolone cheese served on a toasted egg roll with a side of pot roast gravy. \$8.95

 **Chicken and Brie Croissant**

Melted brie cheese a top a grilled chicken breast served with roasted walnuts nestled on a croissant accompanied with apricot mayo. \$11.95

The Sampler

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

 **Cajun Smoked Roast Pork Loin**

Sliced hickory smoked pork loin topped with grilled onions, mushrooms and provolone cheese served on warm ciabatta roll accompanied by a side of Cajun remoulade. \$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 herb focaccia bread. \$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