

CAULFIELDS BAR & DINING ROOM

DINNER

Soup of the Day 10

Citrus Fennel Marinated Olives 8

Smoked Beets

labneh / pistachios / chermoula sauce / tahini 15

Brown Butter Brussels

smoked paprika yogurt / pedro jimenez / hazelnuts 12

Mezze Board

beet hummus / quinoa tabbouleh / baba ghanoush / olives / pickled red beets / french feta /
grilled zaatar pita 22

Chopped Spicy Tuna

white soy yuzu ponzu / persian cucumber / avocado / masago / taro chips 22

Chilled Smoked Peel & Eat Jumbo Shrimp

horseradish cocktail sauce / lemon 22

Cheese & Charcuterie Board

fra mani toscano salami / prosciutto di parma / spanish mahon cheese / italian taleggio DOP / fig jam /
pistachios / pickled red onion 32

Escarole Caesar

anchovy dressing / torn croutons / reggiano parmesan 15

Tuscan Kale

dried cranberries / almonds / pickled red onion / sunshine eggs /
cypress grove bermuda triangle goat cheese / red wine vinaigrette 18

Crispy Skin Pan Seared Ora King Salmon

fennel / local heirloom tomatoes / olives / confit garlic / saffron rouille / large grain couscous 30

Caulfield's Burger

half pound blend / cabot cheddar / sweet onion jam / heirloom tomato / shredded lettuce / fries / bun 20

Jidori Roasted Half Chicken

roasted wild mushroom + thyme sauce / grilled asparagus / lundberg rice blend 29

Grilled 10oz Certified Angus Beef Ribeye

italian salsa verde / roasted japanese sweet potato / grilled garlic broccolini 43



A 3% charge is added to all checks to cover a large portion of full health care benefits for our employees. Thank you for supporting a healthier and happier staff.
If you would like this charge removed, please let us know.