

CACTUS CLUB CAFE

Prix Fixe Menu

THREE COURSES

Select a starter and main

STARTERS

KALE SALAD

crispy chickpeas, pickled red cabbage, fennel chili crumb,
grana padano, lemon garlic dressing

BUTTERNUT SQUASH RAVIOLI

chef rob feenie's signature butternut squash and
mascarpone ravioli, truffle butter, pine nuts, crispy sage

MAINS

CHARGRILLED STEAK

8oz CAB® sirloin, buttered mashed potatoes,
seasonal vegetables

SOY DIJON SALMON

ocean wise™ steelhead, buttered mashed potatoes,
seasonal vegetables, soy-dijon butter sauce, cilantro

BLACKENED CREOLE CHICKEN

creole butter, cajun spices, buttered mashed potatoes,
seasonal vegetables

DESSERTS

NEW YORK CHEESECAKE

graham cracker crust, raspberry compote,
hand-whipped cream

CHOCOLATE PEANUT BUTTER CRUNCH BAR

tahitian vanilla ice cream, caramel sauce,
crunchy chocolate pearls

 vegetarian  gluten smart

Subject to seasonal changes