

CACTUS CLUB CAFE

Prix Fixe Menu

FOUR COURSES

FIRST COURSE

KALE SALAD

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

SECOND COURSE

BUTTERNUT SQUASH RAVIOLI AND PRAWN DUO

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

THIRD COURSE

CHARGRILLED FILET MIGNON ⑥

CAB® filet, buttered mashed potatoes,
seasonal vegetables

TRUFFLE PARMESAN CHICKEN

parmesan crusted chicken breast, roasted and grilled mushrooms,
potato gnocchi, truffle mushroom cream sauce, arugula

SOY DIJON SALMON

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

FOURTH COURSE

CHOCOLATE PEANUT BUTTER CRUNCH BAR ⑤

tahitian vanilla ice cream, caramel sauce,
crunchy chocolate pearls

KEY LIME PIE ⑤

freshly squeezed key limes, graham cracker crust,
hand-whipped cream

⑤ vegetarian ⑥ gluten smart

Subject to seasonal changes