



starters & salads

hummus - house recipe | tzatziki | flatbread | vegetables | 11

button mushrooms - beer batter | creamy horseradish sauce | 10

dip duo - smoked salmon | spinach and artichoke | grilled crustini | basil | 14

jumbo chicken wings - buffalo | thai dye | dry rub | 9ct/12ct | 13/17

crab dip - jumbo lump crab | flatbread | 14

crab cake app | 11

seafood gumbo - cup/bowl | 6/10

kale - edamame | cranberry | napa cabbage | goat cheese | cilantro vinaigrette | 13

smoked salmon power bowl - mixed greens | sweet potatoes | tzatziki | corn relish | tomato | beans and rice | 16

ahi poke bowl* - sriracha | cucumber | edamame | quinoa | mango salsa | wonton | 21

mediterranean bowl - quinoa | spinach | red onion | tomato | olive | goat cheese | cucumber | 11

wedge - tomato | red onion | blue cheese dressing & crumbles | balsamic reduction | 8

add - chicken 6 | salmon 11 | ahi* 11 | filet* 28

dressings: creamy caesar, cilantro honey vinaigrette, ranch, bleu cheese, honey dijon, basil vinaigrette

house specialties

roisserie chicken - 1/2 chicken | demi glacé | herb potato salad | 17

garden pork chop* - mushrooms | tomato | spinach | goat cheese | rice | sweet fries | 16

sautéed zucchini with chicken - zucchini noodles | garlic | cherry tomato | red bell pepper | parmesan cheese | 16

chicken piccata - angel hair pasta | tomato | capers | artichokes | lemon wine | 17

fish and chips - fanatic red ale beer batter | fries | tartar | 19

filet* - 8 oz center cut | sautéed brussels | 38

bison burger 775 calories - tillamook | sautéed onions | garlic aioli | tomato | arugula | broccoli crowns | 17

chicken tacos - sautéed peperonata | goat cheese | house sauce | balsamic reduction | fries | 17

chimichurri pork tenderloin - 10 oz grilled pork | herb new potato salad | arugula | 19

salmon - scottish salmon | broccoli crowns | 25

cajun etouffee - blackened fish | crawfish | beans and rice | 26

trout - grilled carolina trout | lemon cream sauce | slaw | 25

shrimp and grits - andouille sausage | mushrooms | onion | tomato | sherry cream sauce | pimento cheese grits | 18

blackened fish sandwich - fresh cod | tomato | kale | tartar | fries | 17

sides

broccoli crowns | house onion rings | fries | kalamata & cucumber salad | brussels
herb potato salad | sweet potato fries | beans and rice | mac-n-cheese | corn succotash

homemade desserts

carrott cake - cream cheese icing

panna cotta - pomegranate | honey | pistachio | milk crumbles | whipped cream

We serve Coke products. Fiji, San Peligrino, Perrier, Vienna Coffee.

We take pride in preparing our food from scratch everyday. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Cazzy's

