

DINNER

Starters

Tavern Chips | 10
w/ Lobster | 16
w/ Crispy Buffalo Chicken | 13

Shrimp Cocktail (3) | 15
lemon, cocktail, court boullion

Calamari | 17
cornmeal breading, pomodoro, lemon aioli

Lobster Chowder | 13/8
house lobster stock, bacon, sherry, cream

French Onion Soup | 10.50
three onion, beef stock, crostini, crisp cheese

Chicken Wings | 13
8 wings tossed with your choice of one house sauce
(bbq, buffalo, thai chili, garlic parmesan)
served w/ blue cheese and crudite

Soup Du Jour | 10/5
chef created daily

Buffalo Chicken Egg Rolls | 11
buffalo chicken, fried wonton, blue cheese

Frites Du Jour | 7
our shoestring fries with chef's seasoning of the week

Salads

Century Caesar | 12/6
house caesar dressing, herb brioche croutons,
parmesan crisp

Chop | 12/7
fruit preserve balsamic, cabbage, romaine, tomato,
onion, garbanzo bean, basil, carrot

House | 12/7
greens, tomato, onion, cucumber, carrots, balsamic
dressing

The Wedge | 12/7
iceberg halves, tomato, onion, bacon, bleu cheese
crumbles and dressing

Tavern Entrées

Hot Lobster Roll | 36
drawn butter, sherry poached, fries

Lobster Mac n Cheese | 26
mornay, parmesan, lobster, penne

Prime Rib Sandwich | 22
oversized roll, mushroom, onion, beer cheese, fries

CAB House Burger | 16.75
8 oz. burger, herbed aioli, greens, tomato, Cabot
cheddar, bacon, fries

Buffalo Mac n Cheese | 16
crispy chicken, blue cheese, mornay, buffalo sauce

Entrées

OUR AWARD WINNING PRIME RIB - 14 oz. chef potato, vegetable du jour, popover, au jus (horsey cream \$.50) ...	32
	20 oz ... 45
Surf and Turf - prime rib, lobster tail, vegetable du jour, mashed potato, popover	59
Unparm - breaded chicken cutlet, house pesto, burrata, penne	26
Lobster Tail - 7 oz. cold water tail, rice pilaf, asparagus, drawn butter	36
Scallops - butternut risotto, asparagus, pomegranate gastrique	34
Pan Seared Salmon - sweet potato puree, roasted brussel sprouts, roasted garlic dill beurre blanc	29
Yellow Bell Farms Roasted Chicken - glazed heirloom carrots, smashed garlic parmesan potatoes, pan sauce, carrot top pesto	29
Pasta of the Day - chef's daily inspiration	19



CAB Prime Steak Frites - 14 oz. NY strip, hand cut and butter basted, vegetable du jour, spiced shoestring fries
(ask your server for this week's sauces and spices, uncut avail on request) 47



Filet Mignon - 8 oz. hand cut CAB filet, grilled, pomme puree, wild mushroom ragu, truffle spinach, crispy
shallots 47

ENHANCEMENTS:

(Add to any full size salad or pasta entree)

Grilled Chicken 6	Lobster Tail 29
Crispy Chicken 7	Chilled Shrimp (3) 13
Buffalo Chicken 7	Scallops (3) 24
(crispy or grilled)	Pan Seared Salmon 16

ADD A SIDE:

Frites 5	Mushrooms and Onions 6
Mac n Cheese 6	Garlic Spinach 7
Buffalo Mac n Cheese 7	Roasted Asparagus 6
Lobster Mac n Cheese 15	Mashed Potato 4
	Vegetable Du Jour 4

LOCAL NOTE: We partner with NYS farms to bring you the bounty of our local fields.

ALLERGEN NOTE: Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies.