



Appetizers

C&A Steak Company Salad 14
Mixed greens, toasted pecans, apple slices, tossed in our housemade maple vinaigrette and topped with crumbled blue cheese.

Hearts of Romaine Caesar 15
Romaine hearts tossed in creamy C&A caesar dressing, with shaved padano cheese, double smoked bacon and parmesan twists.

Black Kale & Parmesan 16
Chiffonade of fresh black kale, tossed in a lemon vinaigrette, garnished with shaved parmesan cheese and toasted pine nuts

Beet & Goats Cheese 13
Blend of pickled red and golden beets, tossed in our C&A maple vinaigrette, with toasted pecans and crumbled goats cheese

Add to salads: Shrimp 7 Steak 8

French Onion Soup 14
Homemade, slow cooked, authentic, French onion soup topped with mozzarella, cheddar, and swiss cheese.

Soup du Jour 12
Chef’s daily creation

Shrimp Cocktail 24
Four jumbo tiger shrimps served with a traditional cocktail sauce

Handmade Crab Cakes 18
Two homemade crab cakes, smoked chipotle aioli and light tarragon mousseline

Kids 12 years old and younger
All children’s meals include juice or soda, and a scoop of vanilla ice cream with chocolate sauce for dessert

Cheese Burger 15
Served with home cut fries or crudités

Chicken Tenders 15
Breaded strips of chicken breast, served with home cut fries or crudités

Baked Flatbread 15
topped with tomato sauce and shredded cheese blend

Sandwiches

Served with home cut fries
Substitute salad: house 4 caesar 6

Prime Steak Sandwich 19
6 oz NY striploin with sautéed mushrooms and onions

C&A Philly Cheesesteak 18
Thinly shaved beef with sautéed peppers, onions and mushrooms topped with havarti cheese on a ciabatta bun

Prime Beef Burger 16
Ground Prime grade beef patty grilled to perfection, served with your choice of:
Cheddar cheese, havarti cheese, goat’s cheese, blue cheese, peameal bacon, sautéed onions, or sautéed mushrooms. 1.50 ea.

Buffalo Cauliflower Wrap 17
lightly dusted, fried cauliflower florets tossed in C&A hot buffalo sauce, wrapped in a spinach and herb tortilla, with kale, red onion and diced tomato.

V Vegetarian Burger 16
Grilled portobello mushroom served with grilled bell peppers, grilled red onion, smoked chipotle aioli and topped with goat’s cheese.

Entrées

Filet Mignon (5oz) 27
Served with home cut fries

NY Striploin (9oz) 37
Served with home cut fries

Grilled Salmon 23
6oz. filet of grilled salmon glazed with maple syrup. Served with home cut fries and sugar snap peas

V Eggplant Parmesan 21
Layered fried eggplant with parmesan cheese and a savory tomato sauce, served sugar snap peas

