

APPETIZERS

Extra sides of sauce are 50¢

STEAK TIPS 12.95

Feather Bowler's Belgian Ale marinated Angus beef steak tips, topped with frizzled onions

CHEESE PLATE ^V 13.95

Featuring Chimay cheese (made by the Trappist monks at the Abbey of Notre-Dame de Scourmont in Forges, Belgium)

Try it with a Chimay Beer!

PORTABELLA MUSHROOMS ^V 11.95

Sautéed portabella mushrooms cooked with teriyaki, topped with spinach and melted Holland cheese, and served with pita

POMMES FRITES ^V 5.50

Fries with Cadieux's famous spicy mayo, garlic, or horseradish sauce

HOT WINGS 9.95

The Cadieux Cafe's original recipe served with celery and bleu cheese dressing

CHICKEN STRIPS 9.95

House-made and served with spicy BBQ sauce, ranch dressing, or honey mustard

MOZZARELLA CHEESE STICKS ^V 9.95

Breaded mozzarella sticks served with ranch dressing or marinara

BASKET OF ONION RINGS ^V 6.95

Breaded onion rings

SOFT PRETZEL STICKS ^V 7.95

Served with Belgian beer cheese on the side

BRUSSELS SPROUTS 9.95

Flash-fried brussels sprouts with bacon crumbles

SOUPS & SALADS

MUSSEL SOUP cup 3.95, bowl 4.95

Cadieux Cafe's own Manhattan style broth with mussels and vegetables

CLAM CHOWDER cup 3.95, bowl 4.95

BELGIAN ONION SOUP 6.95

Onion soup with croutons topped with Holland cheese

CADIEUX HOMEMADE CHILI cup 4.95, bowl 5.95

Texas style chili, add cheese and onions for 1.00

CADIEUX HOUSE SALAD ^V 5.95

CAJUN CHICKEN SALAD 11.95

SANDWICHES

All sandwiches served with pommes frites

BEEF BURGER 9.95

1/3 lb. ground Angus beef with lettuce, tomato, and onion
Add cheese or bacon for an additional 1.00

VEGETARIAN BEYOND BURGER ^V 11.95

Plant-based patty with lettuce, tomato, and onion served on a focaccia bun

HOLLAND PATTY MELT 10.95

Angus beef burger with sautéed onions and melted Holland cheese on grilled rye bread

TUNA MELT 10.95

Tuna with melted Holland cheese, lettuce, and tomato on grilled rye

FISH SANDWICH 9.95

Beer battered Icelandic cod with lettuce, tomato, and tartar sauce

CHICKEN BREAST SANDWICH 10.95

5 oz. breast of chicken marinated then broiled with lettuce, tomato, and onion

Also available as a Vegetarian Chik'n patty ^V 12.95

PETER PAUL REUBEN 11.95

Corned beef, sauerkraut, and melted Holland cheese, piled on grilled rye

TURKEY REUBEN 11.95

Smoked Turkey, sauerkraut, and melted Holland cheese, piled on grilled rye

CROQUE MADAME 10.95

Smoked turkey with melted Holland cheese, on grilled rye

TUNA SANDWICH 8.95

Tuna salad, lettuce, and tomato

PORTABELLA MUSHROOM SANDWICH ^V 11.95

Sautéed portabella mushrooms, with onions and tomato

GRILLED THREE-CHEESE SANDWICH ^V 7.95

Holland, American, and cheddar cheeses

Add bacon for 1.00

SIDES

HOUSEMADE COLESLAW ^V 2.95

SIDE OF VEGGIES ^V 2.95

SPINACH MASHED POTATOES ^V 2.95

REGULAR MASHED POTATOES ^V 2.95

MUSSEL APPETIZERS

MUSSELS ESCARGOT 13.95

Not snails, but mussels on the half shell topped with garlic, butter, and onions

MUSSELS ROCKEFELLER 13.95

This Cadieux Cafe original consists of mussels on the half shell smothered with spinach, bacon, onions, and Holland cheese

MUSSELS CREOLE 13.95

Mussels on the half shell swimming in a spicy, Cajun-style, Creole sauce

MUSSEL DINNERS

All dinners served with choice of cole slaw, pommes frites, or vegetable

Half orders available for 13.95

MUSSELS CITROEN 19.95

Mussels steamed in garlic lemon butter and dill broth

ROBERT'S SPICY MUSSELS 19.95

Mussels steamed in a spicy basil broth

MUSSELS FORTE DEI MARMI 19.95

A popular favorite – mussels in garlic, white wine, and olive oil

STEAMED MUSSELS 19.95

The original Belgian-style mussel dinner, steamed in white wine and vegetables

THAI CURRY MUSSELS 19.95

Mussels steamed in coconut milk, curry paste, white wine, garlic, and lime

JOIN US FOR ALL-YOU-CAN-EAT
MUSSELS ON MONDAYS!



BELGIAN SPECIALTIES

BELGIAN RABBIT 19.95

Farm raised rabbit braised in red wine, onions, and bay leaf served with mashed potatoes and braised red cabbage with apples, bacon, and brown sugar

STEAK TIP DINNER 18.95

Feather Bowler's Belgian Ale marinated Angus beef steak tips, topped with frizzled onions, served with spinach or regular mashed potatoes, a vegetable, and toast points

ROAST BEEF DINNER 17.95

Yvonne's famous roast beef, served with a vegetable, mashed potatoes and gravy

BLACKENED CHICKEN WITH BELGIAN BEER

CHEESE SAUCE 17.95

Two Cajun-blackened chicken breasts topped with a Hoegaarden beer and Holland cheese sauce, served with potato and vegetable

FEATHER BOWLER'S FISH & CHIPS 14.95

Another great Cadieux Cafe tradition – Icelandic cod fillets dipped in our own Feather Bowler's Belgian Ale beer batter and deep-fried to a golden brown, served with pommes frites and coleslaw

BELGIAN DIP 13.95

Roast beef sandwich served with au jus and pommes frites

BELGIAN BEER STEW 13.95

Hearty stew which features Westmalle Dubbel

BELGIAN SAUSAGE 11.95

Specially made for Cadieux Cafe, served with spinach mashed potatoes and red cabbage

FRIED MUSSEL PO BOY 11.95

Mussels dusted in a Cajun flour, flash fried, and piled on a sub bun, topped with shredded lettuce, tomato, and a spicy mustard aioli, served with pommes frites

DESSERT

CHOCOLATE SUNDAE - \$4.95

SANDER'S CREAM PUFF SUNDAE - \$6.95



CadieuxCafe.com

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BELGIAN

ADELARDUS Dubbel 9
ADELARDUS Tripel 11
BAVIK Pilsner 5
BLANCHE DE BRUXELLES Witbier 7
CHIMAY CINQ CENTS Tripel 10
CHIMAY GOLD Pale Ale 8
CHIMAY GRANDE RESERVE 750ML Strong Dark Ale 16.50
CHIMAY RED 750ML Dubbel 16.50
CORSENDONK ABBEY BROWN Dubbel 9.50
CUVEE DE JACOBINS ROUGE Flemish Sour Ale 9
DELIRIUM TREMENS Strong Golden Ale l 9.50
DELIRIUM NOCTURNUM Strong Dark Ale 8.50
DUCHESS DE BOURGOGNE Flemish Red Ale 9.50
DUVEL Strong Golden Ale 9.50
KWAK SPECIAL ALE Strong Ale 9.50
LEFFE Blonde 8.50
LEFFE BRUNE Brown Ale 8.50
LINDEMAN'S FRAMBOISE Lambic 11.50
LINDEMAN'S KRIEK Cherry Lambic 11.50
LINDEMAN'S PECHE Peach Lambic 11.50
LINDEMAN'S STRAWBERRY Lambic 11.50
MEESTER DUBBEL 9.50
MEESTER QUADRUPEL 9.50
ORVAL Pale Ale 10.50
PETRUS Sour 8
PIRAAT Strong Golden Ale 9.50
ST. BERNARDUS ABT 12 Quadrupel 9.50
STELLA ARTOIS MIDNIGHT Lager Euro-Dark 5
TRAPPISTES ROCHEFORT 6 Golden IPA 11
TRAPPISTES ROCHEFORT 8 Dubbel 11
TRAPPISTES ROCHEFORT 10 Quadrupel 11
TRIPEL KARMELIET 9.50
WESTMALLE DUBBEL 9.50
WESTMALLE TRIPEL 9.50
WITTEKERKE Witbier 4.50

EUROPEAN

BECKS 240Z GER 7
BODDINGTON'S PUB ALE ENG 5
HEINEKEN NL 5
LA TRAPPE NL 9.50
SCHNEIDER AVENTINUS GER 8
SCHNEIDER WEISS GER 8
WEIHENSTEPHANER HEFFE GER 7

DOMESTIC

BLUE MOON 5
BUD LIGHT 4
BUDWEISER 4
COORS LIGHT 4
HAMM'S 2.50
MICHELOB ULTRA 4
MILLER GENUINE DRAFT 4
MILLER HIGH LIFE 4
MILLER LITE 4
PABST BLUE RIBBON 3
SAM ADAMS BOSTON LAGER 4.50
STROH'S DETROIT LAGER 4

MICHIGAN

ALTES 3
ARCADIA Arcadian 8
BELL'S AMBER 5
BELL'S CHERRY STOUT 5
BELL'S DOUBLE CREAM STOUT 5
BELL'S TWO HEARTED 5
BREW DETROIT CERVEZA DELRAY 5
BREW DETROIT CORNERMAN 6
NEW HOLLAND DRAGON'S MILK 7
SHORTS Space Rock (Low Gluten) 5

CANADIAN

LABATT BLUE 4
LABATT BLUE LIGHT 4

ON DRAFT

Subject to availability, ask your server for details

BASS 5.50 / 15
BELL'S SEASONAL 5.50 / 15
BLACK & TAN 5.50
BREWERY VIVANT SEASONAL 5.50 / 15
DRAGONMEAD SEASONAL 7.50
GRAND ARMORY SEASONAL 5.50 / 15
GUINNESS 5.50 / 15

BEER & WINE AVAILABLE TO GO!

MEXICAN

CORONA 5
TECATE 4

CIDERS

REKORDERLIG PASSION FRUIT 5
REKORDERLIG PEAR 5
REKORDERLIG STRAWBERRY/LIME 5
STELLA ARTOIS CIDRE 5
UNCLE JOHN'S APPLE BLUEBERRY HARD CIDER 7
UNCLE JOHN'S APPLE HARD CIDER 7

NON-ALCOHOLIC

HEINEKEN 0.0 4
LABATT 4
RED BULL 3
RED BULL SUGAR FREE 3
SPRECHER CREAM SODA 4
SPRECHER GRAPE 4
SPRECHER ORANGE SODA 4
SPRECHER PUMA COLA 4
SPRECHER CHERRY COLA 4
SPRECHER ROOT BEER 4
STOLI GINGER BEER 2.50
TOPO CHICO 3
AQUA PANNA 1^{LTR} 5

HOEGAARDEN 6.50 / 16
LA FIN DU MONDE 6.50 (ROTATING)
MILLER LIGHT 3.50 / 9
PATER LINUS 7.50 (ROTATING)
STELLA ARTOIS 6 / 16
WESTMALLE DUBBEL 9
CADIEUX CAFE'S FEATHER BOWLER'S
BELGIAN DUBBEL 6 / 15



WINES AND SELTZERS

BUBBLES BY THE BOTTLE

LA MARCA PROSECCO
VENETO ITALY 11^{SPLIT}
MAWBY BLANC DE BLANCS BRUT
LEELANAU PENINSULA, MICHIGAN 40^{BTL}
VEUVE CLICQUOT 'YELLOW LABEL' BRUT
CHAMPAGNE, FRANCE 65^{BTL}

WHITE

MARENCO STREV MOSCATO D'ASTI 2019
PIEDMONT, ITALY 9^G / 30^{BTL}
CHATEAU GRAND TRAVERSE RIESLING
TRAVERSE CITY, MICHIGAN 7^G / 20^{BTL}
SANTA MARGHERITA PINOT GRIGIO
VALDADIGE, ITALY 10^G / 35^{BTL}
PACO & LOLA ALBARIÑO
RÍAS BAÍXAS, SPAIN 25^{BTL}
DOMAINE DU TARIQUET SAUVIGNON BLANC
SOUTH WEST FRANCE 8^G / 20^{BTL}
CLOUDY BAY SAUVIGNON BLANC
MARLBOROUGH, NEW ZELAND 40^{BTL}
KENDALL JACKSON CHARDONNAY
SANTA ROSA, CALIFORNIA 9^G / 30^{BTL}

ROSÉ

BLACK STAR FARMS ROSÉ OF PINOT NOIR
OLD MISSION PENINSULA, MICHIGAN 7^G / 25^{BTL}

RED

J VINEYARDS PINOT NOIR
HEALDSBURG, CALIFORNIA 10^G / 30^{BTL}
M. CHAPOUTIER CÔTES DU RHÔNE
RHÔNE, FRANCE 10^G / 35^{BTL}
IMAGERY CABERNET SAUVIGNON
SONOMA, CALIFORNIA 11^G / 35^{BTL}

HOUSE WINE 6^G

PINOT GRIGIO, CHARDONNAY, MERLOT, CABERNET SAUVIGNON

AFTER DINNER

CROFT RESERVE TAWNY PORT
ROËDA, PORTUGAL 8

HARD SELTZERS

WHITE CLAW 5
BLACK CHERRY, MANGO, RUBY RED GRAPEFRUIT,
LIME, LEMON, RASPBERRY
HIGH NOON 6
BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON