

APPETIZERS

Extra sides of sauce are 50¢

STEAK TIPS 14.95

Angus beef steak tips, topped with steak sauce and onion rings

CADIEUX POMMES FRITES ^ 5.95

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

HOT WINGS 11.95

Cadieux Cafe's signature recipe served with carrots, celery, and bleu cheese dressing

CHICKEN TENDERS 11.95

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

MOZZARELLA CHEESE STICKS ^ 9.95

A generous portion of lightly breaded mozzarella sticks, served with ranch dressing or marinara

BASKET OF ONION RINGS ^ 7.95

Beer-battered onion rings

SOFT PRETZEL STICKS ^ 9.95

Served with Belgian beer cheese on the side

BRUSSELS SPROUTS 10.95

Flash-fried Brussels sprouts with bacon crumbles

SOUPS & SALADS

CLAM CHOWDER 5.95

House-made New England-style, baby clams, potatoes, shredded carrots, and celery

BELGIAN ONION SOUP 7.95

House-made onion soup with croutons, topped with Holland cheese

CADIEUX HOUSE SALAD ^ 6.95

Cucumbers, red onions, cherry tomatoes, croutons, with your choice of dressing

Add a protein: steak tips 8, salmon 7, chicken tenders 6

SALMON SALAD 15.95

Seared 5oz salmon, dried cherries, pistachios, red onion, Holland cheese, and a cherry vinaigrette dressing



CadieuxCafe.com
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Detroit, MI 48224
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SANDWICHES

All sandwiches served with pommes frites or cole slaw
Proudly using Metropolitan Baking Co. bread (Kordas Family)
Gluten-free buns available for 1.00

CERTIFIED PIEDMONTESE BURGER 16.95

1/2 lb. Certified Peidmontese beef with lettuce, tomato, and onion, served on a brioche bun

Add cheese or bacon for an additional 1.00 each

CADIEUX BURGER 13.95

1/2 lb. ground Angus beef with lettuce, tomato, and onion, served on a bricohe bun

Add cheese or bacon for an additional 1.00 each

VEGETARIAN BEYOND® BURGER ^ 13.95

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

Add cheese or bacon for an additional 1.00 each

HOLLAND PATTY MELT 13.95

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

FISH SANDWICH 13.95

Beer battered Icelandic cod with lettuce, tomato, onion, and tartar sauce, served on a brioche bun

PETER PAUL REUBEN 13.95

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

FRIED MUSSEL PO' BOY 12.95

Mussels dusted in a Cajun flour, flash fried, and piled on a sub bun, topped with lettuce, tomato, and a spicy mustard sauce

PORTOBELLO MUSHROOM SANDWICH ^ 12.95

Sautéed portobello mushrooms with lettuce, tomato, and onion, served on a brioche bun

Add cheese 1.00

GRILED THREE-CHEESE SANDWICH ^ 9.95

Holland, American, and cheddar cheese served on sourdough
Add bacon, tomato, or onions for an additional 1.00 each
Whole grain "GR8FUL" bread avaialble for 1.00

CC PB&J ^ 9.95

Your childhood favorite with Detroit's own Velvet peanut butter and raspberry jam served on grilled GR8FUL bread with sliced green apple on the side

CC BLT 9.95

Bacon, lettuce, and tomato served on grilled GR8FUL bread with spicy mayo, garlic aioli, or horseradish mayo

MUSSEL DINNERS ^

Served with choice of cole slaw, pommes frites, or vegetable
Bread, mussel milk, and mustard available upon request
Half orders available for 16.95

MUSSELS CITROEN 22.95

Mussels steamed in garlic lemon butter and dill broth

ROBERT'S SPICY MUSSELS 22.95

Mussels steamed in a spicy basil broth

MUSSELS FORTE DEI MARMI 22.95

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

SIDES

HOUSEMADE COLESLAW ^ 2.95

VEGGIES ^ 2.95

REGULAR OR SPINACH MASHED POTATOES ^ 2.95

CARRY-OUT AVAILABLE
DELIVERY VIA DOORDASH & GRUBHUB

JOIN US FOR ALL-YOU-CAN-EAT
MUSSELS ON MONDAYS!
22.95



LIVE MUSIC THURSDAY
THROUGH MONDAY
BLUES JAM SESSION EVERY MONDAY
JAZZ JAM SESSION EVERY THURSDAY
KARAOKE EVERY WEDNESDAY – DETROIT'S
LONGEST RUNNING KARAOKE NIGHT!

BELGIAN SPECIALTIES

STEAK TIP DINNER 22.95

Angus beef tips, marinated in Feather Bowler's Belgian Ale, topped with fried onion rings, served with spinach mashed potatoes and vegetables

BELGIAN RABBIT 22.95

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

FEATHER BOWLER'S FISH & CHIPS 17.95

A Cadieux Café classic! 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 14.95

Roast beef sandwich with Holland cheese, and caramelized onions, served on a sub bun with au jus and pommes frites

BELGIAN BEER STEW 16.95

A hearty beef stew featuring Westmalle Dubbel Belgian Ale, created by the Trappist Monks at the Abbey of Our Lady of the Sacred Heart (Westmalle Abbey) in Malle, Belgium

BELGIAN BRATS 14.95

Two Cadieux Café brats, your choice of classic or cheddar cheese, served with spinach mashed potatoes and red cabbage

DESSERTS

CREAM PUFF SUNDAE ^ 7.95

Mini cream puffs atop chocolate, French vanilla, or peanut butter chocolate ice cream with chocolate sauce, whipped cream, and cherry on top

OLIEBOLLEN 7.95

Mini Flemish biegnets, served with chocolate sauce, sugar, and cinnamon for dipping

COCONUT MACAROONS ^ 7.95

Chocolate covered, coconut macaroons that melt in your mouth

RAY'S ICE CREAM SUNDAE 6.95

Chocolate, French vanilla, or peanut butter chocolate ice cream with chocolate sauce, whipped cream, and cherry on top

SPRECHER FLOAT 6.95

A bottle of Milwaukee's famous Sprecher soda poured over chocolate or French vanilla ice cream

Choose from Root Beer, Cream Soda, or Orange Cream

Please note: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to change. 20% gratuity may be added to tables of 6 or more. Items marked with (V) are vegetarian friendly. Items marked (GF) are Gluten Free.

BELGIUM

BAVIK Pilsner 5.2%^{ABV} 7
BAVIK Super Wit 5%^{ABV} 7
CHIMAY CINQ CENTS 750ML Tripel 8%^{ABV} 26
CHIMAY GRANDE RESERVE 750ML Strong Dark Ale 9%^{ABV} 28
CHIMAY RED 750ML Dubbel 7%^{ABV} 26
CUEVE DE JACOBINS ROUGE Flemish Sour Ale 5.5%^{ABV} 11
DELIRIUM TREMENS Strong Golden Ale 8.5%^{ABV} 12
DELIRIUM NOCTURNUM Strong Dark Ale 8.5%^{ABV} 12
DUCHESS DE BOURGOGNE Flemish Red Ale 6.2%^{ABV} 13
DUVEL Strong Golden Ale 8.5%^{ABV} 12
LEFFE Blonde 6.6%^{ABV} 9
LINDEMAN'S FRAMBOISE 2.5%^{ABV} Lambic 16
LINDEMAN'S KRIEK Cherry Lambic 3.5%^{ABV} 16
ORVAL Pale Ale 6.2%^{ABV} 12
PETRUS Sour 7.3%^{ABV} 10
PIRAAT Strong Golden Ale 10.5%^{ABV} 12
ST. BERNARDUS ABT 12 Quadrupel 10%^{ABV} 12
TRAPPISTES ROCHEFORT 6 Golden IPA 7.5%^{ABV} 14
TRAPPISTES ROCHEFORT 8 Dubbel 9.2%^{ABV} 14
TRAPPISTES ROCHEFORT 10 Quadrupel 11.3%^{ABV} 14
TRIPEL KARMELIET 8.4%^{ABV} 10
WESTMALLE DUBBEL 7%^{ABV} 12
WESTMALLE TRIPEL 9.5%^{ABV} 12

EUROPE

BODDINGTON'S PUB ALE ENG 7
HEINEKEN NL 5
SCHNEIDER AVENTINUS .5 L GER 12
SCHNEIDER WEISS GER 12
WEIHENSTEPHANER HEFFE GER 11

BEER & WINE

AVAILABLE TO GO!

SHOP MERCH AT

SHOPCADIEUXCAFE.COM

DOMESTIC

BUD LIGHT 4
BUDWEISER 4
COORS LIGHT 4
HAMM'S 3
MICHELOB ULTRA 5
MILLER HIGH LIFE 4
MILLER LITE 4
PABST BLUE RIBBON 3
SAM ADAMS BOSTON LAGER 6
STROH'S DETROIT LAGER 4

MICHIGAN

ATWATER DIRTY BLONDE 6
BELL'S AMBER 6
BELL'S HAZY HEARTED 5
BELL'S TWO HEARTED 6
DETROIT LIQUID VENTURES OLD HEAD RED 5
SHORT'S SOFT PARADE 6

CANADA

LABATT BLUE 4
LABATT BLUE LIGHT 4

ON DRAFT

Subject to availability, ask your server for details

BAVIK PILSNER 6 / 22
BELL'S TWO HEARTED 6 / 22
BLUE MOON 6 / 22
DRAGONMEAD ERIK THE RED 8 / 28
GRAND ARMORY WHEEZIN' THE JUICE 6 / 22
GUINNESS 6 / 22

MEXICO

CORONA 5
MODELO 5

CIDER

BLAKE'S EL CHAVO 6
REKORDERLIG 7
PEAR, STRAWBERRY/ LIME, WILDBERRY
STELLA ARTOIS CIDRE 6
UNCLE JOHN'S APPLE BLUEBERRY HARD CIDER 8
UNCLE JOHN'S APPLE HARD CIDER 8

NON-ALCOHOLIC

HEINEKEN 0.0 5
LAGUNITAS HOPPY REFRESHER 5
RED BULL 4
RED BULL SUGAR FREE 4
SPRECHER SODAS^{GF} 5
CREAM SODA, ORANGE SODA, ROOT BEER
STOLI GINGER BEER 3
TOPO CHICO 3
ACQUA PANNA 1 LTR 7
COFFEE 3
COKE PRODUCTS 2.75 / 7
COKE, DIET COKE, LEMONADE, 7-UP, GINGER-ALE

HOEGAARDEN 6 / 22
LA FIN DU MONDE 8
MILLER LITE 4 / 14
STELLA ARTOIS 6 / 22
CADIEUX CAFE'S FEATHER BOWLER'S
BELGIAN DUBBEL 6 / 22

WINES AND SELTZERS

BUBBLES BY THE BOTTLE
MAWBY 'SEX' BRUT ROSÉ
LEELANAU PENINSULA, MICHIGAN 10^{SPLIT}
VEUVE CLICQUOT 'YELLOW LABEL' BRUT
CHAMPAGNE, FRANCE 80^{BTL}

WHITE

BORG MARAGLIANO MOSCATO D'ASTI
PIEDMONT, ITALY 10^G / 35^{BTL}
BUBBLY AND SWEET
CANTINA COLLI EUGANEI PINOT GRIGIO
VENETO, ITALY 9^G / 35^{BTL}
FRESH FRUIT AND VOLCANIC MINERALITY
MOHUA SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND 10^G / 35^{BTL}
BRIGHT, ZESTY, AND CRISP
BISHOP'S PEAK CHARDONNAY
SAN LUIS OBISPO COUNTY, CALIFORNIA 12^G / 40^{BTL}
JUICY MELON, MINERALITY, FLOWERS
KENDALL JACKSON CHARDONNAY
SANTA ROSA, CALIFORNIA 10^G / 35^{BTL}

RED

THE FABLEIST PINOT NOIR
SANTA BARBARA COUNTY, CALIFORNIA 14^G / 45^{BTL}
RED BERRIES, HERBS, AND SPICES
VINA ROBLES CABERNET SAUVIGNON
PASO ROBLES, CALIFORNIA 13^G / 45^{BTL}
JUICY BLACK FRUIT, MOCHA, AND TOBACCO

HOUSE WINE 6^G

CHARDONNAY OR MERLOT

AFTER DINNER

CROFT RESERVE TAWNY PORT
ROËDA, PORTUGAL 8^G

HARD SELTZERS

FINNISH LONG DRINK 5
HIGH NOON ASSORTED 6
WHITE CLAW ASSORTED 5

MEET YOUR HOSTS!

Steven, 23 years	Catherine, 9 years	Corpo, 3 years	Joey, 3 years	DJ, 2 years
Bo, 15 years	Brenda, 7 years	Claire, 3 years	Kyle, 3 years	Christian, 1 year
Brian, 12 years	Samantha, 5 years	Evan, 3 years	Mandy, 3 years	Caroline, 1 year
Rob, 11 years	Bryan, 4 years	Joe, 3 years	Ricky, 3 years	Josh, 1 year

