

APPETIZERS

Extra sides of sauce are \$.50

STEAK TIPS — Angus beef steak tips, marinated in Feather Bowler's Belgian Ale, topped w/ fried onion rings	14.95	CHICKEN TENDERS — House-made & served w/ spicy BBQ sauce or ranch dressing	11.95
MOZZARELLA CHEESE STICKS — Breaded mozzarella sticks w/ ranch dressing or marinara	9.95	POMMES FRITES — Fries w/ Cadieux's famous spicy mayo, garlic aioli, or horseradish sauce	5.95
BRUSSELS SPROUTS — Flash-fried brussels sprouts w/ bacon crumbles	10.95	SOFT PRETZEL STICKS — Served w/ a side of Belgian beer cheese	9.95
HOT WINGS — Cadieux Café's signature recipe served w/ carrots, celery, & bleu cheese dressing	10.95	BASKET OF ONION RINGS — Beer-battered onion rings	7.95

SOUPS, SALADS, & SIDES

CLAM CHOWDER — New England-style, baby clams, potatoes, celery	5.95	BELGIAN ONION SOUP — Onion soup with croutons topped with Holland cheese	7.25
CADIEUX HOUSE SALAD — Cucumbers, red onions, cherry tomatoes, and garlic butter croutons, with your choice of dressing	6.95	SALMON SALAD — Seared 5oz salmon, strawberries, pistachios, red onion, Holland gouda cheese, strawberry vinaigrette	15.95
HOUSEMADE COLESLAW, VEGGIES, MASHED POTATOES, SPINACH MASHED			2.95 EA

SANDWICHES

All sandwiches served w/ pomme frites

CADIEUX BURGER — Angus beef patty w/ lettuce, tomato, onion, & pickle on a brioche bun » + cheese \$1.00 + bacon \$2.00	13.95	FISH SANDWICH — Feather Bowler's Belgian Ale beer battered Icelandic cod on a brioche bun, w/ lettuce, tomato, onion, pickle, & tartar sauce	11.95
HOLLAND PATTY MELT — Angus beef burger with sautéed onions and melted Holland cheese on grilled rye bread	13.95	PORTOBELLO MUSHROOM SANDWICH — Sautéed portobello mushrooms, w/ lettuce, onions, & tomato on a brioche bun	11.95
VEGETARIAN BEYOND BURGER — Plant-based patty w/ lettuce, tomato, onion, & pickle on a brioche bun » + cheese \$1.00 + bacon \$2.00	13.95	GRILLED THREE-CHEESE SANDWICH — Holland, American, and cheddar cheeses » add bacon, tomato, or onions for \$1.00 each	8.95
PETER PAUL RUBEN — Corned beef, sauerkraut, Holland gouda cheese, piled on grilled rye bread, topped w/ pickle slices	12.95	FRIED MUSSEL PO' BOY — Mussels dusted in cajun flour, lettuce, tomato, onion, & spicy mustard aioli served in a sub bun	12.95

MUSSEL DINNERS

All dinners served with choice of coleslaw or pommes frites Half orders available for \$15.95

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

MUSSELS CITROEN — Mussels steamed in garlic lemon butter & dill broth	21.95	MUSSELS FORTE DEI MARMI — A Cadieux favorite - mussels in garlic, white wine, and olive oil	21.95	ROBERT'S SPICY MUSSELS — Mussels steamed in a spicy basil broth	21.95
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BELGIAN SPECIALTIES

STEAK TIP DINNER — Angus beef tips, marinated in Feather Bowler's Belgian Ale, topped w/ fried onion rings served with spinach mash & vegetables	22.95	BELGIAN RABBIT — Farm raised rabbit braised in red wine & onions, served w/ mashed potatoes & braised cabbage	21.95	FEATHER BOWLER'S FISH & CHIPS — Icelandic cod fillets, our signature Feather Bowler's Belgian Ale beer batter, served with pommes frites and coleslaw	15.95
BELGIAN DIP — Roast beef sandwich with Holland cheese sauce and caramelized onions, served with au jus and pommes frites	14.95	BELGIAN BEER STEW — Angus beef marinated in Feather Bowler's Belgian Ale, yukon potatoes, carrots, leeks, & peas	16.95	BELGIAN SAUSAGE — Specially made for Cadieux Café, served w/ spinach mashed & braised red cabbage	12.95