
STARTERS

Cala's Fried Calamari tossed with sweet soy and Thai chili sauce and served with seaweed salad and toasted sesame seeds \$11

Grilled Jumbo Shrimp and Coconut Jasmine Rice Cake with ginger fruit salsa, chopped peanuts, toasted coconut and sweet chili beurre blanc \$10

Peppered Venison Carpaccio served with a cold bok choy salad and carrot chipotle syrup \$12

Spicy Ahi Tuna Tartare stacked with avocado and mango, served with wasabi fused caviar and ginger slurry \$15

Loaded Nachos with a blend of cheeses, pinto beans, salsa fresco, guacamole and sour cream \$8 Add smoked chicken \$4

House Smoked Chicken Quesadilla with a blend of cheeses, cilantro and pepper jam with mango jicama salsa and sour cream \$11

P.E.I. Mussels in a sake, preserved lemon, garlic and thyme broth \$10

Pan Seared Jumbo Lump Crab Cakes with watercress asparagus vinaigrette and mango salsa \$11

Smoked Salmon with Potato and Root Vegetable Latke served with golden caviar, capers, Maui onions, rainbow micro-greens and tzatziki sauce \$11

Pan Seared Diver Scallops served with organic fruit relish, micro-greens and avocado topped with lemon ginger vinaigrette \$13

Wood Roasted Organic Beets and DiParma Prosciutto with walnuts, Great Hill bleu cheese and flatbread \$10

Artesian Winter Melon Carpaccio with DiParma prosciutto, micro arugula and balsamic reduction \$8

Crispy Fried Oysters with orange horseradish mustard aioli \$12

Littleneck Clams with Andouille Sausage in a sweet potato and winter squash brodo with wasabi oil \$10

Korean Beef and Bibb Lettuce Wraps with sriracha, a jicama, mango and radish slaw with Thai basil and cilantro \$14

Pomegranate and Molasses Glazed Duck Breast served with a pumpkin Johnny cake and fruit salsa \$14

SALADS

ADD CHICKEN \$4, BEEF \$5 OR SHRIMP \$6 ON ANY SALAD

Traditional Caesar Salad with garlicky croutons, anchovies and shaved grana cheese \$7/\$12

Crispy Calamari Salad tossed with organic greens, scallions, carrots, radish sprouts, wasabi leaves, chilies and sesame citrus vinaigrette \$10/\$16

Mandarin Chicken Salad tossed with organic greens, crispy wontons, mandarin oranges, scallions, peanuts, cilantro, wasabi leaves, zucchini, carrots and sesame ginger vinaigrette \$10/\$16

Baby Spinach and Arugula Salad with pistachio crusted fried goat cheese, caramelized Fuji apples, chopped tomatoes, wild mushrooms, toasted pine nuts, roasted sweet potatoes and cider vinaigrette \$10/\$16

The Cala's Salad with organic greens, candied walnuts, wild mushrooms, Great Hill bleu cheese, sundried tomatoes, golden raisins, caramelized Fuji apples and basil balsamic vinaigrette \$9/\$15

Cobb Salad with grilled chicken, Boston bibb, smoked bacon, sundried tomatoes, Maytag bleu cheese and caramelized apples tossed with an avocado peppered ranch dressing \$10/\$16

Winter Tomato, Mozzarella and Roasted Eggplant Stack with basil corn relish and basil oil \$11

Warm Apple and Crispy Tasso Ham Salad with lychee nuts, shaved fennel, jicama, peanuts, lime juice and Calvados \$10

Crab Timbale with verjus scented greens, daikon radish sprouts, poblanos, carrots and diced avocado \$15

continues...

ENTREES

- Fire Roasted Salmon** served with a root vegetable and potato latke, braised baby spinach and finished with tzatziki and fried leeks **\$21**
- Fire Roasted Big Eye Tuna** with littleneck clams, porcini mushrooms, oven-dried tomatoes, buckshot pasta and lobster butter sauce **\$25**
- Wood Grilled Diver Scallops** with lobster meat, wok flashed spaghetti squash, pumpkin seeds and red curry broth **\$26**
- Applewood Fired Chilean Sea Bass** with sweet and sour winter squash, toasted couscous and Thai basil fused Greek yogurt **\$26**
- Lobster and Corn Risotto** tossed with fresh asparagus, shaved grana cheese and drizzled with lemon vinaigrette **\$18/\$26**
- Lemon and Butter Crumb Haddock** with buttery whipped potatoes and seasonal vegetable strings **\$18**
- Griddled Ostrich Tenderloin** with celery root and apple puree, braised spinach, mashed sweet potatoes, cipollini onions and fig filled frico cup **\$26**
- Fire Roasted Venison Chop** with mashed sweet potatoes, Fuji apples, vegetable strings, pomegranate chipotle jelly and fried sage **\$32**
- House Made Rigatoni Bolognese** with kobe beef, organic vegetables, sweet cream, basil and topped with a dollop of peppered ricotta cheese **\$17/\$26**
- Thai Style Organic Chicken** lacquered with sweet orange chili sauce and served with sugar snap peas, couscous, crushed peanuts and a cucumber Thai basil riata **\$19**
- Roasted Rack of Lamb** with wild mushroom risotto, vegetable strings and a sweet mustard and thyme reduction **\$26**
- Bacon Wrapped Duck Breast** stuffed with Fuji apples and chestnuts, Swiss chard, celery root puree and Calvados sauce **\$24**
- House Made Veal and Porcini Mushroom Ravioli** with sundried tomatoes, sugar snap peas, wild mushrooms, pan gravy and grana curls **\$16/\$28**
- Wood Grilled Veal Porterhouse** with lobster meat, DiParma prosciutto, artichokes, grana cheese risotto and Madeira butter **\$28**
- House Cut Boneless Short Rib** with gorgonzola mashed potatoes, garlicky buttered brussel sprouts and cranberry peppercorn jus **\$24**
- Peppercorn Seared Filet of Beef** with buttery whipped potatoes, grilled asparagus and Great Hill blue cheese fondue **\$28**
- Cala's Slow Roasted Pot Roast** with garlicky whipped potatoes, roasted winter squash and pumpkin with red wine pan gravy **\$20**
- House Made Spaghettini** with wood roasted eggplant, Portobellos, fresh mozzarella, arugula, garlic, roasted tomato sauce and shaved grana **\$14/\$24**
- Wood Grilled Half Pound Black Angus Burger** served with French fries and topped with your choice of...
- Portobello mushrooms and Great Hill bleu cheese **\$12**
 - Applewood smoked bacon and Vermont cheddar **\$12**

Note: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness