

CAVANAUGH'S

at Priest Lake



STARTERS

- MEMPHIS FRIED PICKLES** \$11
southern tradition done right! crisp spears, cavs sauce for dipping
- FRIENDSHIP PRETZEL** \$13
bavarian style pretzel, sea salt, house beer cheese, and whipped huckleberry mascarpone
- CAVS CALAMARI** \$18
house breaded rings and tentacles, fire roasted tomatoes, crispy capers, parmesan cheese, tarter sauce
- POTSTICKERS** \$14
steamed pork and veggie dumpling, green onion, house bulgogi sauce
- WINGS** \$13
8 ct. crispy wings; choose from buffalo, sweet chili, honey bbq, or teriyaki
- SELKIRK NACHOS** \$19
smoked brisket, black beans, jalapenos, black olives, jack, cheddar and house queso cheeses; topped with fresh pico de gallo, guacamole, sour cream, and cowboy caviar

PIZZA STICKS

- PESTO** \$17
pesto, sun dried tomatoes, arugula, mozzarella, balsamic reduction, truffle oil
- MEAT LOVER'S** \$18
marinara with pepperoni, canadian bacon, italian sausage, bacon, mozzarella cheese
- CLASSIC** \$16
marinara, mozzarella, pepperoni served with ranch
- BUFFALO CHICKEN** \$18
creamy buffalo, shredded chicken, blue cheese crumble, mozzarella, blue cheese drizzle

sub gluten-free flatbread +\$2
extra toppings +\$2 each

2024 MENU UPDATES
COMING SOON

- BUFFALO CHICKEN COBB** \$18
artisan romaine chopped, blue cheese, hard boiled egg, avocado, bacon, tomatoes, black olives, carrots, spicy buffalo chicken, tossed with blue cheese dressing.
- PESTO CHICKEN** \$18
assorted organic greens, arugula, pesto chicken, heirloom cherry tomatoes, parmesan cheese, toasted pine nuts, balsamic.
- HAIL CAESAR** \$14
artisan romaine chopped, house caesar dressing, homemade herbed croutons, crispy prosciutto, parmesan cheese, grilled lemon.

- VEGGIE BOWL** \$17
organic yellow curry tofu, atop fresh seasonal veggies like, broccoli, red peppers, carrots, snap peas, mushrooms, cabbage, onions, coconut rice with teriyaki sauce.
sub chicken +\$3 ahi +\$7 *gluten friendly
- SUSHI BOWL** \$23
poke ahi with ancho rubbed watermelon, sliced avocado, pickled ginger, wasabi, gochuchang sauce, white rice, pickled watermelon radish, avocado, bulgogi sauce *gluten friendly
- SIMPLE GREENS** \$11
assorted organic greens with heirloom cherry tomato, carrot, pickled red onion, honey thyme vinaigrette.

Add to Any Salad - Grilled Marinated Chicken Breast +\$5 | Sesame Crusted Ahi +\$10
Dressings - Ranch | Blue Cheese | Honey Thyme Vinaigrette | Caesar | Balsamic

Before ordering please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Cavanaugh's is pleased to offer a variety of gluten friendly offerings- However, we are not a gluten free restaurant and cannot ensure that cross contamination will never occur.

For your convenience a 20% gratuity will be added to parties of 6 or more.

Share your visit with us: @Cavanaugh's Cavsresort



BURGERS, SAMMYS + SLIDERS

THE COWBOY **\$19**

half pound beef patty, bacon, cheddar, provolone cheese, frazzled onion, topped with cavs bbq sauce.

OLD FASHIONED BURGER **\$17**

half pound beef patty, cheddar cheese, mayo, romaine, tomato, pickle, onion.

BUFFALO BURGER **\$20**

half pound buffalo patty, blue cheese, caramelized onion, mayo, lettuce, tomato, cavs sauce.

IMPOSSIBLE BURGER **\$18**

impossible patty, pickled red onion, roma tomato, arugula, avocado crema.

BIG EYE **\$23**

6oz ahi steak (seared rare), slaw, avocado crema, pickled ginger, cavs sauce.

BRISKET MELTY **\$19**

texas toast, cheddar, havarti, smoked brisket, cavs bbq sauce, pickled red onion, pickles.

ITALIAN SAMMY **\$18**

grilled chicken breast, crispy prosciutto, tomato, garlic pesto, arugula, balsamic reduction,

PRIME RIB SLIDERS **\$21**

thinly sliced smoked prime rib, frazzled onion, tomato slice, onion horseradish aioli, blue cheese crumbles; served with au jus.

CHICKEN STRIPS **\$15**

no egg, no oil, no preservatives. want some heat? toss 'em in our spicy chicken rub!

All burgers may be substituted with a veggie burger or chicken breast. Gluten free buns available. All served with choice of french fries, coleslaw, side salad +\$3

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ENTRÉES

FISH TACOS **\$21**

sautéed mahi-mahi, lettuce, cilantro, pico de gallo, taco aioli in our famous tortillas served with chips and cowboy caviar

RIB EYE **\$34**

12 oz prime top sirloin, seasoned with herbed sea salt, ground pepper and chargrilled to your desire served with a loaded full-pound baked potato, seasonal veggie

BRISKET MAC **\$23**

cavatappi, five blend creamy cheese sauce, topped with smoked bbq brisket and green onions

PRIME RIB **\$34**

14oz smoked prime rib, loaded full pound baked potato, seasonal veggie, garlic toast (available daily at 4pm after memorial weekend)

AHI **\$30**

sesame crusted sashimi grade ahi, pan seared served with teriyaki vegetables and jasmine rice *gluten friendly

CHICKEN ALFREDO **\$23**

cavatappi pasta in a parmesan garlic cream sauce, sliced grilled chicken, fresh broccoli, topped with cougar gold crumbles served with garlic toast *Gluten free noodles upon request +\$2

SWEET TREATS

FLAVORED ICE TEA & LEMONADE **\$4**

huckleberry - strawberry +\$2

SHAKES **\$7**

vanilla - chocolate - huckleberry

ROOT BEER FLOAT **\$6**

classic float with vanilla ice cream

CAVS ICE CREAM SANDWICH **\$9**

rotating flavors

KIDS \$10

(served with a soda)

CHICKEN STRIPS

GRILLED CHEESE

BUTTERED NOODLES

TERIYAKI CHICKEN

PESTO PASTA

shredded chicken, jasmine rice, teriyaki