



February 2 - February 8, 2009

STARTERS

Tuna Tartar	15
Ahi Tuna served with Seaweed Salad & Tabiko Cream	
Point Judith Calamari	12
Flash Fried served with Spicy Marinara & Lemon Herb Tartar	
Jumbo Lump Crab Cakes	17
Served with Lemon & Lemon Herb Tartar	
Jumbo Shrimp Cocktail	14
Served with Fresh Horseradish Cocktail Sauce	
Blackened Sea Scallops	15
With Buerre Blanc on a Bed of Romaine	

TODAY'S FRESH OYSTERS

Served with Lemon, Mignonette &
Cocktail Sauce

Malpegues
(PEI)

Full and firm,
Balance of salty and sweet
2.50 ea

Cape St. Anne
(St. Anne)

Plump,
Rich with a strong brine
2.75 ea

Olde Salts
(Chincoteague Bay)

Sweet and creamy,
with a salty finish
2.75 ea

SOUP AND SALADS

Soup Freshly Made 8

Please inquire with your server for today's selection

Caprese Salad 8

Tomato, Mozzarella, Chiffonade of Basil with a
Balsamic Reduction

Hearty Greens 8

With Carrots, Grape Tomatoes, Sweet Red Onions
Eggs, Stilton Bleu Cheese & Sherry Vinaigrette

Caucus Room Caesar 8

Hearts of Romaine Lettuce with Caesar Dressing,
Garlic Croutons & Shaved Reggiano

Bibb Salad 8

With Stilton Bleu Cheese Dressing & Crumbles
Red Onion, Tomato & Bacon

Spinach Salad 8

With Goat Cheese, Toasted Almonds
Apples & Raspberry Vinaigrette

ARTISAN CHEESES

A combination of the following:

Grand Cru Gruyere Reserve, Vintage Van Gogh
Buttermilk Bleu Affinee, MezzaLuna Fontina, Red Spruce 4 Year Cheddar

Served with Nuts, Fruits & Honeycomb

12 per person

The Caucus Room prides itself on obtaining the highest quality seafood and shellfish available. Our seafood is flown to us daily from selected sources from around the country. Our Chef's have strict standards and will only menu a particular item if it meets those standards for freshness and quality.

We purchase our seafood based on seasonality and make our selections at the peak of their desirability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

FLOWN IN TODAY

Grilled Salmon (Alaska)	30
<i>Coconut Curry Sauce</i>	
Pan Seared Mahi-Mahi (Hawaii)	33
<i>Clam Casino Style</i>	
Seared Ahi Tuna (Hawaii)	31
<i>Blackened with Buerre Blanc</i>	

CRAB & LOBSTER

Jumbo Lump Crab Cakes	34
<i>Fresh Blue Crab Served with Lemon & Herb Tartar Sauce</i>	
Cold Water Lobster Tail	35
<i>10 oz. served with Drawn Butter & Lemon</i>	

Hand-Cut Steaks and Chops

Our Midwest Corn Fed Steaks are aged 28 days and prepared
to the following temperatures: **rare:** cold red center **medium rare:** cool red center **medium:** warm red center
medium well: pink **well done:** no color

Center-Cut Filet Mignon	
8 oz. served with Sauce Béarnaise & Roasted Garlic	35
10 oz. served with Sauce Béarnaise & Roasted Garlic	39
USDA Prime Aged Cajun Rib Eye	
16 oz. served with Fresh Horseradish Cream, Fresh Horseradish & Roasted Garlic	39
USDA Prime Aged Delmonico	
22 oz. Bone-On Rib Steak served with Fresh Horseradish Cream & Roasted Garlic	49
USDA Prime Aged Bone-On KC Strip	
18 oz. served Au Poivre style with Roasted Garlic	48
USDA Prime Bone-On Filet	
16 oz. served with Sauce Béarnaise & Roasted Garlic	59
Rack Of Lamb	
14 oz. Crusted with Stilton served with Sauce Au Poivre	39
Veal Chop	
14 oz. Oven Roasted with Balsamic Reduction	35

SHAREABLE SIDES

Mashed Potatoes	8	Creamed Spinach	8
Crispy Onion Strings	7	Asparagus	8
Seasonal Vegetables	8	Au Gratin Potatoes	9
Old Bay Fries	8	Steakhouse Mushrooms	9

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