

SALADS

add to any salad: grilled chicken 3,
salmon 4, shrimp 5, or steak 5

ARUGULA GOAT 7.5 / 11

arugula, fresh blueberries, pecans,
goat cheese with red wine vinaigrette (GF / V)

HONEY CRISP APPLE 7.5 / 11

arugula, frisee, candied walnuts,
apples with spiced-cider vinaigrette (GF / V)

KALE CAESAR 7 / 10

arugula, baby kale, golden raisins, sunflower
seeds, shaved parmesan cheese, croutons
with caesar dressing

RASPBERRY WALNUT 7 / 10.5

hydroponic lettuce, toasted walnuts,
dried cranberries, gorgonzola with
raspberry vinaigrette (GF / V)

GRILLED STEAK 14

grilled flat iron steak, hydroponic lettuce,
toasted butternut squash, tomato,
shallots, toasted sunflower seeds, and dried
cherries with balsamic vinaigrette (GF)

GRAIN BOWLS

add to any grain bowl: grilled chicken 3,
salmon 4, shrimp 5, or steak 5

BARLEY 8

barley, orange segments, roasted apples,
roasted pecans, dried cranberries, and goat
cheese with a lemon vinaigrette (V)

FARRO 9

farro, granny smith apples, orange-ginger
pickled carrots, red onion, and black-eye
peas with a simple basil dressing (V)

TRUFFLED QUINOA 7

quinoa, cucumber, peppers, onion, chickpeas,
black beans with lemon vinaigrette (GF / V)

SPECIALTY BURGERS

all burgers feature a custom blend of fresh-ground
angus beef chuck, brisket, and short rib
served with house greens

CATURRA 12

pimento cheese, bacon, and caramelized
onions on a challah bun*

CLASSIC 11.5

smoked cheddar, lettuce, pickled cucumbers
and onions, tomato, and mayonnaise on a
challah bun*

CUSTOM 12

lettuce, tomato, red onion, and any three of
the following: bacon, caramelized onions, fried
egg, gorgonzola, provolone, sautéed mushrooms,
smoked cheddar, and swiss on a challah bun*

CATURRA

A European-Inspired Bistro



DINNER MENU

SHARE PLATES

APPLE BRIE CROSTINI 10

granny smith apples, brie and honey (V)

CAPRESE CROSTINI 10

oven-roasted tomatoes, mozzarella,
balsamic reduction, and fresh basil (V)

BREADS & SPREADS 10

mediterranean inspired, fresh-made
spreads, tapenades, and dips. served
with bread or fresh vegetables (V)

CAST IRON GOAT CHEESE 9

goat cheese, marinara, and parsley
served with bread (V)

CHEESE & CHARCUTERIE 12 / 20

artisan cheeses and cured meats
served with bread

ROASTED EGGPLANT DIP 6.5

served with bread (V)

SHRIMP DIAVOLO 13

shrimp served in a spicy
house-made marinara sauce

SPINACH ARTICHOKE DIP 9

served with bread (V)

SIGNATURES

MAC & CHEESE 6.5

cavatappi pasta, cheddar,
parmesan, and gorgonzola (V)

FRENCH ONION SOUP 7.5

parmesan, provolone, and swiss

HOUSE-MADE SOUP 4.5 / 5.5

served with bread

TOMATO BASIL SOUP 4.5 / 5.5

italian plum tomatoes and fresh basil (GF / V)

ENTREES

BISTRO STEAK 18

grilled flat iron steak served with garlic
mashed potatoes, broccolini, and a
wild mushroom demi glace* (GF)

CIOPPINO 18

shellfish medley, shrimp, and fish
in a rich tomato broth

GRILLED LAMB CHOP 18

served over a harvest vegetable hash
with fennel, and onion escarole*

PAN-SEARED SALMON 16

pan-seared skin-on fresh atlantic salmon
served over a harvest vegetable hash with a
pear-chili chutney* (GF)

ROASTED CHICKEN 15

fresh-roasted airline chicken with parmesan
served over a sweet potato risotto (GF)

FETTUCCINE PUTTANESCA 13

fettuccine, tomatoes, olive oil,
olives, capers, and garlic (V)

SAUSAGE & RIGATONI 13

rigatoni, sausage, and fennel, with sun-dried
tomatoes, arugula, and fresh-grated parmesan

VEGAN SPAGHETTI 13

roasted spaghetti squash served with arugula
pesto, diced tomato, onions, sunflower seeds,
and topped with a rich balsamic glaze (GF / V)

CLASSICS

served with fresh fruit, chips, house greens, or soup

add 3 for french onion soup

add 2 for mac & cheese

CRISPY CHEESE PANINI 10

mozzarella, smoked cheddar, and tomato (V)

GRILLED PORTABELLA PANINI 9

grilled portabella, roasted eggplant, arugula,
mozzarella, and balsamic reduction (V)

TUSCAN PANINI 11

roasted chicken, mozzarella, sundried tomato
pesto, bacon, and balsamic reduction

PASTRAMI REUBEN 12.5

pastrami, swiss, sauerkraut, and spicy aioli
served on marble rye

FRENCH DIP 12.5

roast beef, melted swiss, bell peppers, onions
with horseradish aioli and pan-scraped au jus
served on a soft french roll

* Consuming raw or under-cooked meats, poultry, or seafood, may
increase your risk of food borne illnesses, especially if you have
certain medical conditions.

A gratuity of 20% will be added to parties of six (6) or more.

GF - Gluten Free | V - Vegetarian

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