

LES HORS D'OEUVRES

SHRIMP COCKTAIL 20

Cocktail Sauce

POMMES FRITES 10

Garlic Aioli
Truffle & Parmesan + 4

TROUT CROQUETTE 20

Remoulade, Parsley

ONION SOUP 15

Madeira, Jus, Gruyère

STEAK TARTARE* 16

Egg Yolk, Dijon, Cornichon, House Chips

ROASTED BEETS 15

Fennel, Labneh, Lemon Zest

LENTIL SALAD 12

Bacon Vinaigrette, Butternut Tahini, Parsley, Pepitas

WEDGE SALAD 17

Baby Iceberg, Lardon, Tomato, Pickled Onion,
Moody Blue Dressing

CAESAR 14

Anchovy Dressing, Parmigiano, Pangrattato

KALE SALAD 14

Honeycrisp Apple, Red Onion, Dried Cranberries,
Ricotta Salata, Candied Pecan, Poppy Vinaigrette

PROTEINS

Add Chicken 8 Add Shrimp 10

Add Steak* 17 Add Salmon* 11

TWO COURSE LUNCH 25

Les Hors d'Oeuvres

Choose One

CAESAR

Anchovy Dressing, Parmigiano, Pangrattato

KALE SALAD

Honeycrisp Apple, Red Onion, Dried
Cranberries, Ricotta Salata, Candied Pecan,
Poppy Vinaigrette

Plats Principaux

Choose One

RIGATONI BOLOGNESE

Pomodoro, Fromage Blanc, Mirepoix

LE CAV BURGER

Comté, Caramelized Onions,
Confit Garlic Aioli, Dill Pickles, Leidy's Bacon

CROQUE MONSIEUR

Paris Ham, Dijon, Bechamel, Gruyere
Add Egg +2

PLATS PRINCIPAUX

CHICKEN MILANESE 29

Mixed Greens, Shaved Parmesan, Sherry Vinaigrette

CAULIFLOWER STEAK 23

Tahini, Lemon, Pistachios, Golden Raisin Aigre-doux

RIGATONI BOLOGNESE 25

Pomodoro, Fromage Blanc, Mirepoix

FRENCH DIP 24

Shaved Wagyu Beef, Gruyère, Horseradish Aioli, Jus

LE CAV BURGER 22

Comté, Caramelized Onions, Confit Garlic Aioli,
Dill Pickles, Leidy's Bacon

CRABCAKE SANDWICH 35

Bibb Lettuce, Sauce Louie, Pickled Pepper Slaw

CROQUE MONSIEUR 20

Paris Ham, Dijon, Bechamel, Gruyere
Add Egg +2

STEAK FRITES 35

Au Poivre, Shoestring Fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
For all parties of 6 or more guests a gratuity of 20% will be automatically added to the guest check
A 3% surcharge will be added to all checks to further Le Cavalier's sustainability efforts.



WILMINGTON