



ME NU

[FOOD & more]

A FAMILY

(NOUN, "FAM-LĒ")

A group of people combined by common convictions and affiliations.

For three decades, we've opened restaurants not ONLY to serve you food - but to build communities that welcome your family into ours.

We've been able to do this because of our unwavering commitment to our family's core value:

«Make everyone else's today better - and inspire them to do the same.»

Now, we'd like to introduce you to an entirely new experience: A Bar. As you might expect - this bar is much more than a place to order a drink.

It's a **GETAWAY** - where even the grayest winter day becomes a distant memory the moment you walk through the doors and see the lush, green vines emanating from every corner.

It's an **ESCAPE** - where the "cage" around you represents not an imprisonment, but an environment to find freedom from life's daily worries.

It's an **ESTABLISHMENT** - where the delectable drinks you order each have a unique story beneath their surface and hold within their souls the inimitable, meticulous genius of the hands that created them.

But, most importantly, it represents a VIBE - where the entire experience is Elegant, Exotic, and DIFFERENT.

... And where we created everything you see with one priority in mind:

YOU.
FEEL FREE
LIVE FREE
BE FREE



Nuts allergy



Shellfish Allergy

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

20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE //

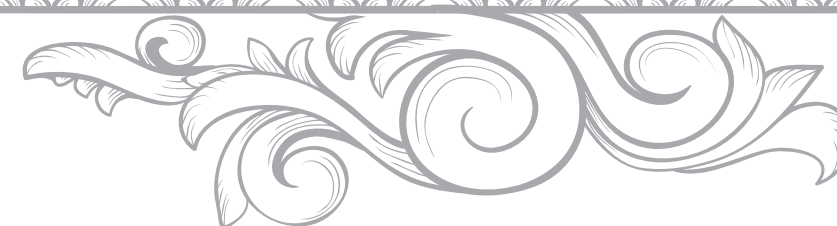
// THERE IS A 3.5% CREDIT CARD FEE ADDED TO ALL NON CASH PAYMENTS

all
about...

AVAILABLE SATURDAY & SUNDAY FROM 10AM - 3PM



BRU NCH



20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE //

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LOVE AT FIRST SIGHT

BEIGNETS _12

French donuts served with a sweet and boozy salted caramel sauce.

PANCAKES _12

Fluffy buttermilk pancakes served with whipped cream, maple syrup and topped with fresh berries.

BERRIES & WAFFLE _17



Freshly baked waffle with vanilla ice cream, salted caramel, nutella chocolate sauce, and fresh berries.

FRIED CHICKEN WAFFLE _18

Fried chicken breast and a freshly baked waffle served with chipotle-infused maple syrup and whipped cream cheese.

FRENCH TOAST _19



Nutella, almonds, banana, served with a peanut butter cream, maple syrup and fresh berries.

BENNYS*

Two poached eggs on toasted English muffin with housemade Hollandaise sauce served with your choice of:



a. SMOKED HAM _15 b. HOUSE-SMOKED SALMON* _19 c. CRAB CAKE* _25

TARTE FLAMBEE _12

Oven-baked flatbread topped with creme fraiche, double-smoked bacon, red onions, fresh mozzarella and arugula.

CROQUE MADAME* _18

Smoked ham and white cheddar cheese on brioche toast with a fried egg and mornay sauce. Served with field greens and fries.

AVOCADO & NUT FREE PESTO TARTINE _18

Open faced sandwich on toasted sourdough with mashed avocado, agave-roasted cherry tomato, nut free pesto cheese and thin slices of Italian prosciutto. Served with field greens tossed in a house dressing.

HOUSE-SMOKED SALMON* _21

Thinly sliced beetroot marinade cold smoked salmon with goat cheese cream, capers, hard-boiled egg pickled onions and cucumber. Served with a field greens salad, and brioche toast.

STEAK AND EGGS* _25

Grilled 8 oz. filet mignon and two sunny side-up eggs. Served with truffle fries and field greens tossed in a house dressing.

THE RISE & SHINE BURGER* _17

A crispy Parmesan-crust fried avocado, 8-ounces of Black Angus beef, American cheese, a Sunnyside up egg, and chipotle maple candied bacon, all stacked on a brioche bun.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COFFEES TEA & JUICES

DRIP COFFEE DECAF & REGULAR _4

ESPRESSO _4

FREDDO ESPRESSO _5

CAPPUCCINO _6

AMERICANO _5

MACCHIATO _6

HOT TEA _4

ORANGE // GRAPEFRUIT _4

(Freshly Squeezed Juice)

COCKTAILS

PALOMA MARADONA

Casamigos blanco tequila, grapefruit soda, lime, Icelandic black lava salt, artisan ice.

MIMOSA

Sparkling cava, freshly squeezed orange juice.

ESPRESSO MAESTRO MARTINI



Absolut vanilla vodka, arabica espresso mix.

BREAK FREE BLOODY MARY



Local revivalist vodka, house-made concoction, jumbo shrimp, applewood bacon.

SEASONAL SANGRIA

House-made grape brandy mix.

THE ULTIMATE G&T

Monkey 47 gin, aromatic tonic, thyme, magic monkey spray, artisan ice.

ALL
ABOUT...

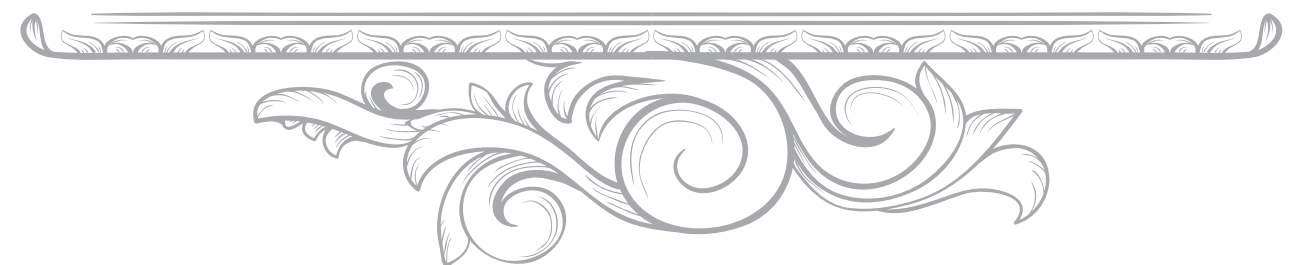


GINN GER TUNA BOWL

AVAILABLE MONDAY - FRIDAY UNTIL 4PM



LU N CH



20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE //

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STARTERS

FOCACCIA OF THE DAY WITH DIP _6

CHEESESTEAK ROLL-UPS _12

Our homemade tortilla rolls baked to bubbling perfection with caramelized onions.
Served with horseradish dijon.

MARYLAND GLUTEN FREE CORN CHIPS* _15

Four cheese queso, jumbo lump , tomato, jalapeño peppers, cilantro.
Served with tricolour gluten free corn chips.



TRUFFLE FRIES _10

Golden fried french fries tossed in truffle oil and topped with parmesan cheese. Served with truffle aioli.

MAC AND CHEESE _14

Shell pasta, aged white cheddar, parmesan crumble.

SEASONAL GUACAMOLE _14

Oaxaca fresh avocado guacamole. Served with tricolour gluten free corn chips.

SHIITAKE POTSTICKERS _15

Shiitake mushrooms, bok coy, carrots sweet soy and peanut butter sauce, roasted sesame seeds.



SOUP OF THE DAY (16 OZ)

SALADS

SOUTHWEST CHICKEN SALAD _15

Grilled spiced chicken sits atop a bed of fresh mixed greens and a savory blend of red onion, tomatoes, mozzarella cheese, corn kernels, black beans, and crispy, tortilla chips. Served with southwest ranch.

WALLY SALAD _15

Fresh salad mix, mandarin oranges, seedless grapes, cranberries, apples, sliced avocado, walnuts, and gorgonzola cheese with balsamic vinaigrette.



CHIMICHURRI STEAK SALAD* _18

Flat iron steak, chimichurri, avocado hummus, boston bibb and herbs salad, watermelon radish.

CAESAR SALAD _14

Fresh romaine greens, shredded parmesan cheese, sourdough crostini with double smoked bacon, capers and anchovies. Served with house made caesar dressing.
ADD: chicken +5 _ shrimp +8 _ salmon +10

SEARED TUNA & AVOCADO SALAD* _21

Pan seared tuna, avocado, carrots, cucumbers, daikon, lime, cilantro, apple, ginger passionfruit vinaigrette.

ASIAN SALMON SALAD* _19

Poke-glazed roasted salmon, avocado, chickpea mix, cucumber, carrots, cilantro, cherry tomato, spring mix and boston bib lettuce with asian sesame dressing.

SANDWICHES & more

FRIED CHICKEN SANDWICH _15

A golden, freshly fried chicken filet on a soft brioche bun, topped with zesty buffalo sauce, bread and butter pickles, a touch of hot honey and our delicious homemade coleslaw.

CHICKEN AVOCADO WRAP _13

A fresh tortilla stuffed with savory oven-roasted chicken tenderloin, avocado, applewood smoked bacon, romaine lettuce, mayo, tomatoes.

BBQ BRISKET SANDWICH _17

Flavorful smoked brisket glazed with sweet and smoky BBQ sauce served on a tender brioche bun with tangy bread and butter pickles and a side of homemade coleslaw.

FOCACCIA CHICKEN PESTO _16

Grilled chicken filet, basil pesto, roasted San Marzano tomato, fresh mozzarella, arugula salad, white balsamic dressing.

FOCACCIA SAN DANIELLE _18

Truffle aioli, nut free pesto cheese, thinly sliced prosciutto, parmesan cheese shavings, arugula salad, white balsamic dressing.

WHISKEY BURGER* _16

Layered with American cheese, crispy, onions, trips, chipotle and our perfect whiskey BBQ sauce.

RICE BOWLS

GINGER TUNA BOWL* _19

Seared Ahi tuna, sliced carrots, fresh cucumber, quinoa and broccoli atop a bowl of our cilantro lime rice. Served with Asian Sesame dressing.



STEAK RICE BOWL* _19

Thinly sliced and sautéed beef with onion and peppers in a cilantro rice and bok coy.

SALMON RICE BOWL* _19

Oven roasted salmon, cilantro rice, corn, carrots, cucumber and wasabi cream.

TERIYAKI CHICKEN RICE BOWL _17

Grilled teriyaki marinated chicken thigh, stir fried rice, steamed broccoli.

LOW CARB

GLAZED MEDITERRANEAN _17

Aged provolone cheese atop grilled chicken tenderloins, served with basil marinated roasted vegetables and balsamic glaze.

ZA'ATAR CHICKEN _17

Chicken thigh spiced with Za'atar, avocado hummus, roasted fennel, served with tomato and cucumber salad.

POKE ROASTED SALMON* _19

Poke roasted salmon and bok coy with fresh grilled vegetables, cherry tomato and corn, wasabi cream.

FLAT IRON STEAK* _19

Grilled flat iron steak, chimichurri sauce, miso eggplant, avocado, chickpeas salad.

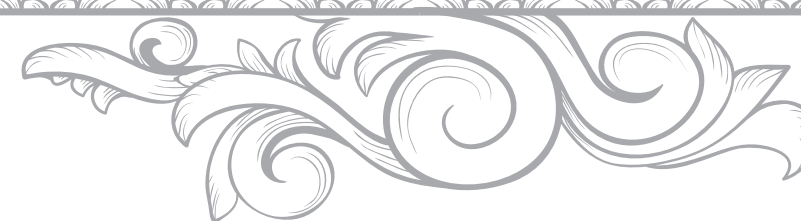
ALL
ABOUT...

H U L L I B B Q C H I C K E N

AVAILABLE EVERY DAY ALL DAY



ALL DAY MENU



20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE //

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STARTERS

TUNA POKE TARTARE* _20

Hawaiian marinated ahi tuna, spiced up sesame oil, fresh guacamole, sour cream, house-made tortilla chips.

BASIL PESTO NUT FREE PESTO _17

Nut-less basil pesto, burratta cheese, roasted cherry tomato, Kalamata olives, balsamic glaze, sour dough chips.

KOREAN TACOS _19

Filet mignon, red cabbage slaw, kimchi Japanese mayo, toasted sesame seeds, joga peanut butter sauce.



TRIPLE S OCTOPUS _24

Smoked miso eggplant, sweet soy, grilled Spanish octopus, Asian pickled vegetables.



CHICKEN YAKITORI _18

Grilled Japanese style chicken skewers, crunchy peanut Thai salad, joga peanut butter sauce.



BUFFALO SHRIMP* _20

Lightly floured crispy jumbo shrimp, tossed in homemade buffalo sauce. Served on top of blue cheese sauce and crumbles.



BIG EYE TUNA* _21

Sashimi quality tuna, green apple salad, garlic-chili oil, green onion wasabi aioli.

FETA FROM FIRA _16

Sesame-crusted feta, lemon tahini sauce, Greek honey, sourdough crostini, grape compote.

OUT OF THE WATER CALAMARI _18

Cape may calamari, enoki mushrooms, cucumber dill cream sauce, fennel salad, chimichurri oil.



CHEESESTEAK ROLL-UPS _12

Our homemade tortilla rolls baked to bubbling perfection with caramelized onions. Served with horseradish dijon.

DOUBLE TRUFFLE FRIES _10

Golden fried French fries tossed in truffle oil and topped with parmesan cheese. Served with truffle aioli sauce.

SHAREABLES

SHORT RIB FLATBREAD _18

Roasted garlic sauce, smoked gouda, garlic-creamed spinach, short rib, roasted red peppers, red onions and mozzarella. Topped with horseradish dijon.

CHIPOTLE CHICKEN FLATBREAD _16

Grilled chicken tenderloin, chipotle sauce, crispy bacon, jalapenos and mozzarella cheese. Topped with chipotle sauce.

MARGHERITA FLATBREAD _15

California-ripened tomato sauce, cherry tomato, fresh mozzarella and basil leaves.

GABITZA PIZZA* _25

Sourdough thin crust, tuna avocado, mushrooms, scallions, tobiko with spicy mayo and wasabi cream.

MAC AND CHEESE _14

Shell pasta, aged white cheddar, parmesan crumble.

HOUSEMADE SOUP OF THE DAY

(16 OZ)



HOUSEMADE

CHICKEN WINGS

8 PIECE

SMOTHERED IN YOUR CHOICE OF:

- | | | | | | | |
|-----------|-----------------|------|----------------|------------|------------------|-----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| HONEY BBQ | BLAZING BOURBON | MILD | MANGO HABANERO | KOREAN BBQ | SWEET CHILI ZING | HOT |
| | | | | | | |

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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CHEF

INSPIRED

ENTREES



Executive Chef: Jake Jovanovic

JUMBO SHRIMP RISOTTO* _30

Creamy Italian carnaroli rice cooked with wine & shrimp broth, tossed with peas & parmesan cheese, topped with crispy fried jumbo shrimp.

TEQUILA SHORT RIB _38

Yellow tequila & orange peel braised boneless short rib, corn cream, roasted corn salad, golden fried plantains.

HULI HULI BBQ CHICKEN _28

Organic half-chicken, bbq-hawaiian style served on top of a crispy coconut rice cake, roasted pineapple chutney, baby bok choy.

BRANZINO AL FORNO _40

Open flame, oven roasted mediterranean sea bass served a top a cherry tomato caponata, fingerling potatoes, extra virgin olive oil, lemon juice.

MARYLAND JUMBO CRAB CAKES* _40

Two light & fluffy homemade crab cakes, made with the freshest & a special blend of delectable seasonings, served with fries.

ALMOND-CRUSTED SALMON* _28

Sesame ginger roasted salmon covered in a crispy almond crust. Served with steamed broccoli, stir fried rice, asian sesame sauce.

GOURMET HANDHELDS

KOREAN BBQ BRISKET BURGER* _19

Mayo, kimchi, premium burger, white American cheese, Korean BBQ brisket, cilantro, red onions, sunny side up egg.

WHISKEY BURGER* _16

Layered with white American cheese, crispy onions strips, chipotle aioli and our perfectly whiskey BBQ sauce.

BURNT ENDS SAUSAGE BURGER* _18

Dijonnaise, pickled onions, bread and butter pickles, sharp cheddar cheese, burnt ends sausage, whiskey BBQ sauce.

CRAB CAKE SANDWICH* _25

A Cage homemade speciality! Light, fluffy and made with the best. Served a top of brioche bun with lettuce and tartar sauce.

THE DELMONICO _25

Sliced Delmonico steak, white balsamic truffle dressing, caramelized onions, dijon mustard, Wisconsin cheddar cheese, arugula salad, lemon truffle dressing, Parmesan flakes on a sourdough baguette.

SALADS

SEARED TUNA & AVOCADO* _21

Seared tuna, avocado, carrots, cucumber, daikon, lime, cilantro, apple, ginger passionfruit vinaigrette.

CAESAR SALAD _14

Fresh romaine greens, shredded parmesan cheese, sourdough crostini with double smoked bacon, capers and anchovies. Served with house made caesar dressing.

SOUTHWEST CHICKEN _15

Grilled spiced chicken, sits atop a bed of fresh mixed greens, savory blend of red onions, tomatoes, mozzarella cheese, corn kernels, black beans, crispy tortilla chips, served with southwest ranch.

ASIAN SALMON SALAD* _19

Poke-glazed roasted salmon, avocado, chickpea mix, cucumber, carrots, cilantro, cherry tomato, spring mix, boston bibb lettuce, asian sesame dressing.

WALLY SALAD _15

Fresh salad mix, mandarin oranges, dried cranberries, sliced avocado, apples, red grapes, walnut, gorgonzola cheese, balsamic vinaigrette.

TASTY ADDITIONS TO ANY SALAD

+CHICKEN _5

+SEARED TUNA* _7

+EGG* _1

+SALMON* _10

+AVOCADO _3

+SHRIMP _8

SPECIALITY HOT & FRESH PIZZA

WISE GUY _22

Truffle cream, provolone cheese, prosciutto, arugula salad, white balsamic dressing, parmesan flakes and truffle oil.

MARGHERITA PIZZA _22

The ultimate 3 tomato Margherita, basil pesto, nut free pesto, roasted tomatoes, sun-dried tomato and tomato sauce.

NIKOS PIZZA _22

Fig purée, mozzarella cheese, gorgonzola, caramelized red onions, sun dried figs, arugula leaves and balsamic glaze.

SPICY JAWN _22

Korean BBQ sauce, kimchi, nut free pesto cheese, bulgogi sausage, light lime cream, green onions and sesame seeds.

7 SEAS* _28



Shrimp and octopus marinated in fresh cherry tomato, Kalamata olives capers and red onion. Tomato sauce, drizzle of extra-virgin and fresh basil. Calabrian pepper chutney served on the side.

WHITE VEGETERIAN _22

Roasted red peppers, onions, tomato, mushrooms, broccoli, Kalamata olives, ricotta and mozzarella cheese.

MEAT LOVERS _22

The name says it all - loads of pepperoni, sausage, ham and bacon layered with our blended cheese.



PASTA



TIPSY SACCHETTI _25

Filled with ricotta and parmesa cheese carefully tossed in our homemade brandy blush sauce, cherry tomato and topped with fresh mozzarella.



FETTUCCINE ALFREDO _22

Creamy alfredo sauce served over Fettuccine pasta, spice it up with:

+3

BROCCOLI

+5

CHICKEN

+8

SHRIMP

+8

CRAB MEAT



RIGATONI A LA CREAM _27

Perfectly cooked rigatoni pasta with tender, slow braised beef chuck and savory roasted mushrooms, brought together in a lush roasting pan sauce.



BRANDY BLUSH SHRIMP RAVIOLI* _25

Ravioli pasta stuffed with garlic shrimp, sauteed in a creamy brandy blush sauce with zucchini, cherry tomato and shrimp. Drizzled with homemade basil oil.



CREAMY SEAFOOD SPAGHETTI* _28

Shrimp and sauteed in a dry sherry cream sauce, complimented with cherry tomato, fresh basil and parsley twist!

VEAL PARMIGIANA SPAGHETTI _32

Panko-breaded veal scallopini, San Marzano tomato sauce, fresh mozzarella. Parmesan cheese.



RIGATONI A LA CREAM

GLUTEN FREE MENU*

STARTERS

TUNA POKE TARTARE* _20

Hawaiian marinated ahi tuna spiced up
sesame oil, fresh guacamole, sour
cream, house-made corn tortilla chips.

BASIL PESTO NUT FREE PESTO _17

Nut-less pesto, nut free pesto cheese, roasted cherry
tomato, kalamata olives,
balsamic glaze.

KOREAN TACOS _19



Filet mignon, red cabbage slaw,
kimchi, japanese mayo, toasted sesame
seeds, joga peanut butter sauce, corn tortilla.

TRIPLE S OCTOPUS _24



Smoked miso eggplant, sweet soy,
grilled spanish octopus,
asian pickled vegetables.

CHICKEN YAKITORI _18



Grilled japanese-style chicken
skewers, crunchy peanut thai salad,
joga peanut butter sauce.

BUFFALO SHRIMP* _18



Lightly floured crispy jumbo shrimp
tossed in homemade buffalo sauce served
on top of blue cheese sauce and crumbles.

SUSHI GRADE SEARED TUNA* _21

Sashimi quality tuna, green apple salad,
garlic-chili oil, green onion
wasabi aioli.

FETA FROM FIRA _16

Sesame-crust ed feta, lemon tahini sauce,
organic greek honey, grape compote.

DOUBLE TRUFFLE FRIES _10

Golden fried French fries tossed in truffle oil and
topped with parmesan cheese.
Served with truffle aioli sauce.

SALADS

SEARED TUNA & AVOCADO* _21

Seared tuna, avocado, carrots,
cucumber, daikon, lime, cilantro, apple,
ginger passion fruit vinaigrette.

CAESAR SALAD _14

Fresh romaine greens, shredded parmesan
cheese, sourdough crostini with double
smoked bacon, capers and anchovies.
Served with house made caesar dressing.

SOUTHWEST CHICKEN _15

Grilled spiced chicken, sits atop a bed of
fresh mixed greens, savory blend
of red onions, tomatoes, mozzarella
cheese, corn kernels, black beans,
crispy tortilla chips, served
with southwest ranch.

ASIAN SALMON SALAD* _19

Poke-glazed roasted salmon, avocado,
chickpea mix, cucumber, carrots,
cilantro, cherry tomato, spring mix,
boston bibb lettuce, asian sesame dressing.

WALLY SALAD _15



Fresh salad mix, mandarin oranges,
dried cranberries, sliced avocado,
apples, red grapes, walnut, gorgonzola
cheese, balsamic vinaigrette.

TASTY ADDITIONS TO ANY SALAD

+CHICKEN _5

+SEARED TUNA* _7

+EGG* _1

+SALMON* _10

+AVOCADO _3

+SHRIMP _8



CHEF INSPIRED SPECIALS



JUMBO SHRIMP RISOTTO* _30



Creamy italian carnaroli rice cooked with wine & shrimp broth, tossed with peas
& parmesan cheese, topped with jumbo grilled shrimp.

TEQUILA SHORT RIB _38

Yellow tequila & orange peel braised boneless short
rib, corn cream, roasted corn salad, golden fried plantains.

HULI HULI BBQ CHICKEN _28

Organic half-chicken, bbq-hawaiian style served on top of a crispy coconut rice cake,
roasted pineapple chutney, baby bok choy.

BRANZINO AL FORNO _40

Open flame, oven roasted mediterranean sea bass served
a top a cherry tomato caponata,
fingerling potatoes, extra virgin olive oil, lemon juice.

MARYLAND JUMBO CRAB CAKES* _40



Two light & fluffy homemade crab cakes, made with
the freshest & a special blend of delectable
seasonings, served with fries.

ALMOND-CRUSTED SALMON* _28



Sesame ginger roasted salmon covered in a crispy almond crust.
Served with steamed broccoli, stir fried rice, asian sesame sauce.

HOUSEMADE SOUP OF THE DAY

(16 OZ)



* The CAGE is pleased to offer a variety of gluten free options on both our food and beverage menu.
We are not a gluten-free restaurant. All dishes are made in a non-gluten free environment.



T U N A P O K E T A R T A R

