



THE CAVE WINE BAR  
ON Eagle Mountain

### Starters

#### Stuffed Mushrooms \$8.95

Large mushroom caps stuffed with sautéed clams, baby Swiss, crisp bacon & seasonings

Cave Wings \$5.75 (S-SSS)  
Served mild, hot or ridiculous

#### Stuffed Jalapenos \$5.75 (SS)

Jalapenos stuffed with our fiery cheese mixture, breaded, and fried. These are the real thing!

#### Hells Quiche \$7 (SSS)

Habenero, Serrano, pequino, red and green jalapeno peppers sautéed with wild mushrooms and seasonings. Topped with raspberry salsa to tame the heat...a little

#### Chicken Bites \$6.95 (SSS)

Chicken tenders stuffed with herbed cheese & baked. Topped with an apple-habenero sauce

#### Cheese Tray \$14.95

Seasonal fruit, toast points, spiced mustard, imported and domestic cheese

#### Seafood Nachos \$17

Lump crab meat, tiger prawns, scallops, tomatoes, scallion, onion, jalapeno, cheddar-pepperjack-parmesan-spinach cheese sauce over crisp chips

#### Chilled Oysters \$7.50

Freshly shucked, Thai cocktail sauce, toast points

#### Oysters Cave \$9.95

Freshly shucked oysters with saffron, habenero oil, spinach, parmesan and baked

#### Stone Crab Claws \$13.95

Florida Stone crab claws steamed and offered with our spicy garlic butter and lemon

Please also see the Seafood Section for more choices

### Soups

These are large portions of freshly prepared soups

#### Tortilla \$4.95 (S)

A Southwest tradition with a Cave twist.

#### Wild Mushroom \$4.95

Portabella, shiitake, oyster mushrooms in a light curried broth with angel hair pasta

#### French Onion \$5.25

Tender sautéed onions in a seasoned broth with parmesan and baby Swiss

#### Chilled Red Bell Pepper \$5.95

Roasted red bell peppers, tomato, seasonings with just a touch of cream

### Sandwiches

Cajun Chicken Sandwich \$6.95 (S)  
Chicken breast dusted in Cajun spices with bacon, remoulade, red leaf lettuce, tomato, pepper Jack. Served on French bread.

#### Shrimp Po'boy \$11.75

Fresh, large tiger shrimp tossed with our New Orleans style remoulade sauce. Served on fresh French bread with vine ripe tomatoes and lettuce. A serious, big sandwich.

#### Beef Tenderloin \$14.75

Thinly sliced filet mignon on French bread with red onion, provolone and our horseradish-gorgonzola sauce

### Salads

#### Tenderloin Caesar \$12.

Non-traditional Caesar prepared with a lemon-dijon base, parmesan, Cajun spice. Topped with thinly sliced, tender filet mignon

#### Cave Salad \$5.25

Baby red lettuce, Riesling poached pears, roasted red bell peppers, raspberry vinaigrette

#### Warm Scallop Salad \$9.75 (S)

Large sea scallops seasoned and baked. Placed atop fresh spinach with basil feta cheese and sundried tomatoes. Rewarded with a habenero pepper infused oil and cider vinegar

#### Cajun Chicken Salad \$6.95

Chicken breast sautéed in Cajun spices and tossed in a light dressing. Over lettuce with pepper Jack

#### Your Own Creation! \$6.75

Choose from any or all of the following:



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Romaine, Iceberg, or Red Leaf  
Oven baked ham, salami, cheddar, Swiss,  
pepper jack, American, provolone, boiled  
eggs, croutons,, red and green bell peppers,  
red & white onion, mushrooms, tomato,  
jalapeno, habenero, sundried tomatoes,  
cucumber. House-made dressings: Bleu  
cheese, Italian, ranch, Raspberry vinaigrette

**Please turn over for more  
selections**

## **Seafood and Entrees**

### **Crab Cakes \$8.75 (S)**

Fresh lump crab meat sautéed with seasonings, red & green bells,  
onion, celery, parmesan. Served with our spicy remoulade sauce

### **Ahi Tuna \$15.95**

Sushi grade Ahi blackened, pan-seared and topped with a curried-orange  
rum sauce with ginger-garlic spinach

### **Blackened Scallops \$13.95 (SS)**

Jumbo, sweet scallops sautéed in Cajun butter and served with soft  
French bread

### **Lobster Bites \$17 (S)**

Tender lobster lightly dusted in seasoning and pan-seared. Offered with  
our spicy sweet and sour sauce (Key West lime, fresh lemon, honey, soy,  
garlic, Cajun spice)

### **Stone Crab Claws \$13.95**

Florida Stone crab claws steamed and offered with our spicy garlic  
butter and lemon

### **Spicy Baked Prawns \$13.95 (S)**

Tiger Prawns baked in a honey-soy-lemon-lime reduction over Angel Hair  
Pasta

### **Tenderloin Extraordinaire \$26**

Prime cut of Filet Mignon with a wild mushroom sauce and saffron  
mashed potatoes

### **Blackened New York Strip \$17.95 (S)**

Prime cut of Angus New York Strip, house-made blackening seasoning,  
chili garlic butter and garlic-jalapeno mashed potatoes



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**Freshly shucked, Thai cocktail sauce, toast points**

**Oysters Cave \$9.95 (S)**

**Freshly shucked oysters with saffron, habenero oil, spinach, parmesan  
& baked**

**Seafood Experience \$39.95 (for two)**

**Chilled oysters, Oysters Cave, Champagne Poached prawns, Blackened  
Ahi Tuna, blackened scallops, Stone crab claws**

**Wild Mushroom Penne Pasta \$13.75**

**Penne pasta tossed in a wild mushroom cream sauce with spinach,  
parmesan and your choice of scallops or tiger prawns**

**(S)=mildly spicy (SS)=very spicy (SSS)= fiery hot**