

STARTERS / SMALL PLATES

WARM SOURDOUGH BREAD 5

MADE FRESH IN HOUSE; SERVED W/
CHEF'S BUTTER

SHRIMP CHOWDER 8 / 14

OUR HOUSE RECIPE CREAMY SHRIMP
CHOWDER W/ ONION, CELERY, POTATOES
AND BLEND OF HERBS & SPICES

STUFFED DATES 12

MEDJOL DATES / GOAT CHEESE / BACON /
BALSAMIC GLAZE (GF)

* BOOM BOOM POW SHRIMP 14

LARGE SHRIMP / HOUSE BREADED &
FRIED / CARDINAL BBP SAUCE / BC
DRESSING

CRAB DIP 18

LUMP CRAB MEAT & OUR HOUSE CHEESE
BLEND; SERVED WITH CROSTINI

BRUSSELS SPROUTS 14

FRIED BRUSSELS / HOUSE SEASONING /
GRATED PARMESAN / APPLE BUTTER (GF)

* GARLIC BUTTER SHRIMP 15

LARGE SHRIMP / TOMATOES / GARLIC /
BUTTER / WHITE WINE; SERVED WITH
CROSTINI

* MINI-MEATBALLS 14

OUR SECRET RECIPE MEATBALLS COOKED
TO ORDER; SERVED W/ HOUSE MARINARA
& ITALIAN CHEESES

EGGPLANT STACK 14

EGGPLANT SLICES BREADED AND FRIED
TO GOLDEN BROWN; LAYERED W/ HOUSE
MARINARA & OUR FOUR CHEESE BLEND

WARMED BRIE W/ APPLES 13

BAKED FRENCH BRIE W/ APPLES SAUTÉED
IN BUTTER, HONEY & RUM; FINISHED W/
BALSAMIC GLAZE AND SERVED WITH
CROSTINI

* FRIED OYSTERS 15

HAND BREADED TO ORDER; SERVED W/
LEMON AIOLI

SALADS

Dressings : White Balsamic Vinaigrette / Citrus Vinaigrette / Caesar / Ranch / Bleu Cheese

CAESAR 7 / 14

ROMAINE / PARMESAN / GARLIC CROUTONS / HOUSE MADE DRESSING

ROASTED BEET 16

MIXED GREENS / ROASTED BEETS / GOAT CHEESE / MANDARIN ORANGE / PICKLED RED ONION / CANDIED NUTS / CITRUS VINAIGRETTE (GF)

THE CHOPPED WEDGE 14

CHOPPED ICEBERG / BLEU CHEESE / TOMATOES / BACON / HOUSE BC DRESSING (GF)

PEAR-GORGONZOLA 15

MIXED GREENS / SLICED PEAR / GORGONZOLA CRUMBLES / ROASTED PEPPERS / CANDIED WALNUTS / WHITE BALSAMIC VINAIGRETTE

* STEAK SALAD (PITTSBURGH-STYLE) 28

MIXED GREENS / TOMATOES / CUCUMBER / RED ONION / HOUSE FF / ITALIAN CHEESE BLEND / GRILLED SIRLOIN

+ * Add to any salad : Chicken - 8 / Shrimp (4) - 10 / Oysters (4) - 12 / Salmon - 17 / Steak - Mkt.

- BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

* ITEMS MAY BE COOKED TO ORDER.

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

SIGNATURE PLATES

* FISH DU JOUR (MARKET PRICE)

ASK YOUR SERVER ABOUT TODAY'S SELECTION

POLLO GENEVIEVE 27

CHICKEN BREAST STUFFED W/ SPINACH, MUSHROOM & ITALIAN CHEESES, BAKED TO A GOLDEN BROWN & SERVED OVER LINGUINI W/ TOMATOES & ONION IN A MARSALA CREAM SAUCE

* SALMON 26

PAN-SEARED FRESH SALMON / MASHED RED POTATOES / VEG DU JOUR / LEMON AIOLI (GF)

PENNE PORTOFINO 18

PENNE PASTA TOSSED W/ SAUTÉED GARLIC, ONIONS, TOMATOES & MUSHROOMS IN A CREAMY MARINARA & PESTO SAUCE

LINGUINI JESSICA 19

GARLIC / WHITE WINE / EVOO / TOMATOES / OLIVES / CAPERS / PARMESAN

* **ADD: CHICKEN - 8 / SHRIMP (6) - 14 / SALMON - 17 / STEAK - MKT.**

* FILET MIGNON 43

6OZ TENDERLOIN / MASHED RED POTATOES / ASPARAGUS / HOUSE STEAK SAUCE

* CAST IRON RIBEYE 44

12 OZ RIBEYE / MASHED RED POTATOES / VEG DU JOUR / HOUSE STEAK SAUCE

SHORT RIB 33

BONELESS SHORT RIB / MASHED RED POTATOES / SAUTÉED SPINACH (GF)

* STEAK FRITES 31

6 OZ SIRLOIN / HOUSE FF / DRESSED GREENS / HOUSE STEAK SAUCE

* THE CARDINAL BURGER 19

6 OZ / CHEDDAR BLEND / L,T,O / HOUSE PICKLES / FF

* **ALSO AVAILABLE AS A CHICKEN SANDWICH W/ LEMON AIOLI ***

SIDE ITEMS

VEGETABLE DU JOUR 6 SAUTÉED SPINACH 6 BRUSSELS SPROUTS 8

PASTA 8 MASHED RED POTATOES 6 MAC-N-CHEESE 7 HOUSE FF 6

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HAND - TOSSED PIZZA

14" PIZZA / HOUSE MADE DOUGH / SEASONED MARINARA / CHEESE BLEND 16

\$1.50 TOPPINGS : TOMATO, MUSHROOM, GREEN PEPPER, BANANA PEPPERS, ONION, BLACK OLIVES, SPINACH

\$2.00 TOPPINGS : PEPPERONI, HAM, SAUSAGE, BACON, ANCHOVY, RICOTTA, EXTRA CHEESE
(CHICKEN - \$3 / MEATBALLS - \$4)

BIANCA 18

GARLIC OIL BASE / RICOTTA / HOUSE ITALIAN CHEESE BLEND

TRADITIONAL MARGHERITA 20

HOUSE MARINARA / FRESH MOZZARELLA / SLICED TOMATO / FRESH BASIL

CARDINAL SUPREME 22

PEPPERONI / SAUSAGE / GREEN PEPPER / ONION / BLACK OLIVE

THE GREEN MACHINE 22

PESTO BASE / MOZZARELLA BLEND / TOMATO / MUSHROOM / SPINACH / ARTICHOKE

A CAST-IRON PAN PIE 16

A THICKER "PAN-STYLE" PIE COOKED IN A 12" CAST IRON SKILLET
TOPPINGS ADDITIONAL / COOK TIME IS A BIT LONGER

DESSERT / COFFEE

CHOCOLATE CHIP COOKIE SKILLET W/ VANILLA ICE CREAM 14

CREME BRULEE (GF) 11 CHOCOLATE TORTE (GF) 12

CHEESECAKE W/ TOPPING 13 FRUIT COBBLER W/ VANILLA ICE CREAM 13

COFFEE 4 ESPRESSO 5 CAPPUCCINO 6

THE CARDINAL COFFEE 13

FRESH BREWED NESPRESSO / B&B / IRISH CREAM LIQUEUR

NUTS & BERRIES 14

FRESH BREWED NESPRESSO / FRANGELICO / CHAMBORD / IRISH CREAM LIQUEUR