TAPAS / SMALL PLATES

-arrives at your table as they are ready-

cavu craves



I VARIES

chefs feature / ask your server what we are serving today!

the deconstructed oscar



1 \$21

4-5 oz. filet mignon prepared mid rare / fresh crab / hollandaise / asparagus

braised short rib poutine

the best poutine you'll ever have! garlic fries / braised beef short rib / wisconsin cheddar cheese curds / beef gravy



the fried trio... with ranch

mozzarella sticks / fried portobella mushroom / avocado fries / buttermilk ranch dipping sauce



spinach & artichoke dip



zesty spinach and artichoke dip / house fried chips tossed in sea salt



the corkscrew catch



lightly breaded and fried twisted calamari & shrimp, fried golden & crispy / lemon wheel & cocktail sauce



= old school donuts

a bakers dozen of fluffy yeast donut holes dusted with powdered sugar / bakers choice dipping sauce

the wings



CHICKEN WINGS /

steamed & fried before grilled with house buffalo sauce / ranch or bleu cheese dipping sauce (7 ct/\$10)

BBQ GLAZED PORK WINGS /

broiled until tender & grilled (6 ct/\$11)

iowa nachos

corn chips / bbq pork / beer cheese / ranch / mexican corn / lettuce / guac



pub pretzel § beer cheese

I \$6 / ADD AN EXTRA PRETZEL FOR \$4

a giant soft pretzel / salted / served with hot beer cheese sauce



a message from the chef's...

"By serving small plates at CAVU, it allows us to better highlight our range, passion, and interests, while enabling better interaction at the table. Food is being shared, talked about and guests can try different thingshopefully dishes they wouldn't usually order. We love dining out this way, and we want to offer that experience to our guests."