



# CASSIDY'S

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## STARTERS

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### SOUP DU JOUR

Ask your server about our soup of the day

\$7 | \$11

### FRIES

French Fries, Truffle Fries, Sweet Potato Fries

\$12

### ONION RINGS

Served with roasted garlic & herb aioli

\$12

### CHIPS, SALSA, GUACAMOLE, OR QUESO

Served with a side of roasted corn salad

\$14 GF

### CHICKEN WINGS

Celery, carrot sticks, ranch or blue cheese dressing

*Buffalo, BBQ, Nashville Hot, Miners, Garlic Parm*

\$18

### CHICKEN TENDERS OR BEER-BATTERED SHRIMP AND FRIES

Served with ranch, BBQ, Buffalo, cocktail  
sauce or lemon caper remoulade

\$16.50

### BLACKENED CHICKEN QUESADILLA

Sour cream, salsa, guacamole

\$14

### BOTANAS

Chips, queso, chorizo, black beans, green chili, tomato,  
avocado, green olives, sour cream, and side of salsa

\$15.50

### RANCHO GRANDE CHEESE STICKS

Hand breaded and deep-fried ranch-flavored gouda  
cheese sticks served with warm marinara

\$13

### PORK POTSTICKERS

Napa cabbage dynamite slaw, scallions, soy dipping sauce

\$11



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### JUMBO LUMP CRAB CAKES

Maryland style jumbo lump crab cakes, cajun aioli, crispy capers, fresh lemon

**\$34**

### PUB CHIPS

Salt & vinegar seasoned house potato chips

**\$9**

### LOADED PUB CHIPS

Seasoned house potato chips, bacon bits, queso sauce, scallions sour cream

**\$13**

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## HEAVIER FAIRE

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*Served with choice of slaw, side house salad, French fries, truffle fries, sweet fries, cup of soup or onion rings.*

### BURNT ENDS BRATWURST

Horseradish, mustard, onion, sweet relish

**\$13**

### HEBREW NATIONAL HOT DOG

**\$11 GF**

### CRISPY CHICKEN CLUB WRAP

Hand-breaded chicken breast, bacon, pepper jack cheese, lettuce, tomato, avocado and mayo

**\$13**

### BRONCO BURGER

1/2 lb. char-grilled black Angus beef patty on a toasted brioche bun with pepper jack cheese, bacon, green chili, Bronco sauce and lettuce, tomato, onion and pickle

**\$18**

### STEAK FRITES

Sliced flat-iron steak and truffle fries with dressed greens, crispy onions and roasted red pepper coulis

**\$36**

### COCONUT CURRY SALMON

Organic Scottish Salmon, Jasmine rice, grilled baby bok choy, blistered tomatoes, scallions, mint, basil, toasted coconut

**\$39**



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## SALADS

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### HOUSE MIXED GREENS SALAD

Mixed greens, crispy ancient grains, Parmesan, red wine vinegar

**\$9 GF/H**

### HOUSE WEDGE SALAD

Iceberg wedge, blue cheese crumbles, bacon, Roma tomato, crispy onion, herbed buttermilk dressing

**\$15 GF**

### CASSIDY'S CAESAR SALAD

Baby romaine leaves tossed in house Caesar dressing, Parmesan, crouton, roasted Roma tomato, crispy poblano strips

*Make It a Wrap: Served with choice of side \$4*

#### ADD PROTEIN

*Grilled, Blackened or Crispy Chicken \$7*

*Flat Iron Steak \$21*

*3 Jumbo Shrimp \$12*

*Seared Tuna \$18*

**\$14 GF**

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## TACOS

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*Served on a hybrid corn & flour tortilla, topped with Oaxaca cheese, Napa cabbage, pico de gallo, cilantro and avocado*

*Add additional tacos for \$6*

### STEAK

Grilled Flat Iron

**1 FOR \$12**

**2 FOR \$16**

### COD

Blackened or Beer Battered

**1 FOR \$8**

**2 FOR \$14**

### CHICKEN

Grilled or Blackened

**1 FOR \$8**

**2 FOR \$14**

*Served with roasted corn salad, lime and salsa verde.*

*Sub corn tortilla (add \$1)*