



CADILLAC RANCH

*** THE GREAT ALL AMERICAN BAR & GRILL ***

GREAT AMERICAN SPIRITS

Rock & Roll through amber waves of grain with these handcrafted, American cocktails featuring spirits made right here in the good ol' U.S. of A!

TEXAS MULE

A refreshing Moscow Mule done Texas style! Tito's Handmade Vodka mixed with fresh lime juice, Finest Call's Ginger REAL and soda water. 10.50

BLACK SUEDE SHOES

Go walking in Memphis with Elijah Craig and black cherry puree . 11.00

SAZERAC SODA

A twist on the classic New Orleans cocktail featuring Redemption Rye Bourbon, simple syrup, Absinthe, and a splash of soda water. 12.00

BLACK CHERRY RYE COLA

Enjoy a sip of southern hospitality with this refreshing cola spiked with Redemption Rye Bourbon and cherry liqueur. 12.00

BLOOD ORANGE BOURBON SOUR

Elijah Craig small batch bourbon mixed with Finest Call's Blood Orange Sour. 12.00

TITO'S WATERMELON MULE

Beat the heat with Tito's Handmade Vodka, watermelon puree, lime juice and ginger beer in a cold brass mug. 10.50

BIG ISLAND MAI TAI

Feel the Hawaiian breeze as you sip on Cruzan Rum, pineapple juice, passion fruit puree, lime juice, and orange liqueur. 11.00

BLACK CHERRY GIN RICKEY

This classic east coast cocktail is made with Aviation Gin, lime juice, soda water, and black cherry puree. 11.00

JACK SMASH

Smashed fresh raspberries, blackberries and blueberries, with Jack Daniel's Whiskey, Chambord Black Raspberry Liqueur, a touch of simple syrup and sweet and sour. 12.00



BLOOD ORANGE BOURBON SOUR



CADILLAC RANCH SIGNATURES



NEW BULL IN TOWN

A stampede of mango puree, Lunazul tequila, cranberry juice, triple sec and a buckload of Red Bull. Olé! 12.00

FLEETWOOD LONG ISLAND

Our traditional Long Island recipe will take you on a ride with a combination of vodka, rum, gin, tequila and Triple Sec. 11.50

CADILLAC LEMONADE

Sours and Grenadine paired with Skyy Infusions Tropical Mango Vodka. 10.00

GEORGIA PEACH CRUSH

Skyy Infusions Georgia Peach Vodka, Peach Schnapps, fresh orange juice and Sprite. 11.00

CLASSIC MOJITO

A refreshing classic mojito creating the balance of fresh mint and lime juice, lightly sweetened and shaken over ice with Cruzan Rum. (Available in classic, strawberry, raspberry, mango or passionfruit flavor.) 10.00

ROCK 'N' ROLL KOOL AID

Enjoy a refreshing blend of Skyy Infusions Pineapple Vodka, cranberry and lime. 10.00

CLASSIC MARGARITA

A perfect blend of Lunazul Reposado 100% Blue Agave tequila, triple sec, a splash of simple syrup and fresh squeezed lime juice. (Available in classic, strawberry, raspberry, mango or passionfruit flavor.) 10.50

PLATINUM CADILLAC MARGARITA

Our perfect ultra-premium margarita made with Casamigos Reposado tequila, Patrón Citrónge and fresh lime. 12.00

STRAWBERRY BREEZE

Cool and refreshing strawberry cocktail, a mix of Bacardi Dragon Berry Rum with fresh strawberry puree and Finest Call Sweet and Sour mix. 10.00



WINES



WHITES

	Glass	Bottle
TWISTED Moscato, CA	8.00	30.00
YES WAY ROSÉ Rosé, France	9.50	36.00
BENZIGER Sauvignon Blanc, CA	8.00	30.00
WENTE ESTATES GROWN Chardonnay, CA	10.00	38.00
BARONE FINI Pinot Grigio, Italy	9.00	34.00

REDS

	Glass	Bottle
PROPHECY Pinot Noir, CA	9.00	34.00
APOTHIC Red Blend, CA	8.00	30.00
JOSH CELLARS Cabernet Sauvignon, CA	10.00	38.00
ENTWINE Merlot, CA	8.00	30.00
ALAMOS Malbec, Argentina	8.50	32.00

Consumer Advisories: Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.





It's time to burn rubber. Put the pedal to the metal on the great American road trip. Gas up the Cadillac, turn the radio volume to 11 and lets hit every destination food stop from sea to shining sea.

PULLED PORK SANDWICH

Slow-cooked pulled pork smothered in our savory Cadillac sauce, topped with onion straws and served with a side of coleslaw. 12.49

PHILLY CHEESESTEAK

Your choice of thinly-sliced beef or chicken topped with Provolone cheese, grilled green peppers, mushrooms and onions. Served on a toasted baguette with horseradish sauce. 13.99

CADILLAC CHICKEN SANDWICH

Crispy fried chicken breast in Cadillac sauce with shredded lettuce and sliced pickles. 14.29

BUFFALO CHEESE CURD BURGER

USDA Choice burger with Bleu cheese dressing, buffalo tossed cheese curds, and chopped green onions. 13.99

HOT CHEETO MAC & CHEESE

Penne pasta tossed in spicy cheese sauce, topped with breaded chicken pieces and Flamin' Hot Cheetos dust. 16.99

BUFFALO CHICKEN FLATBREAD

Juicy, grilled Buffalo chicken, melted Mozzarella cheese, julienned celery and green onions, drizzled with bleu cheese. 12.69

FISH TACO

A Cadillac Ranch favorite. Blackened Tilapia served over four mini flour tortillas. Finished with cilantro-lime cabbage, pico de gallo, Cheddar cheese and chipotle ranch drizzle. 12.99

COWBOY CUT RIBEYE

21 oz. USDA Choice bone-in ribeye steak on a demi-glace, served with mashed potatoes and asparagus, and topped with our steakhouse butter. 38.99

BBQ RIBS

A full rack of slow-cooked baby back ribs brushed with our savory BBQ sauce, served with French fries and coleslaw. 26.99 Half rack 18.99

BAYOU JAMBALAYA

Traditional Cajun rice dish of Andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce. 17.99

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FLATBREADS & TACOS



MEAT LOVER'S FLATBREAD

A meat lover's dream. Fresh melted Mozzarella cheese topped with pepperoni, spicy Italian sausage, ground beef, bacon, ham and banana peppers. 12.99

MARGHERITA FLATBREAD

Fresh Mozzarella and Parmesan cheeses with Roma tomatoes and fresh basil leaves. 12.59

BUFFALO CHICKEN FLATBREAD

Juicy, grilled Buffalo chicken, melted Mozzarella cheese, julienned celery and green onions, drizzled with bleu cheese. 12.69

BBQ CHICKEN FLATBREAD

Layered with BBQ sauce, fire-roasted BBQ chicken, diced red onions, crispy bacon, and topped with fresh green onions. 12.69

CUBAN FLATBREAD

Roasted garlic cream sauce, yellow mustard, Mozzarella cheese, orange mojo pulled pork, ham, and sliced pickles. 12.99

SAUSAGE, PEPPERONI & MUSHROOM FLATBREAD

Our Cadillac Ranch classic. Fresh, melted Mozzarella cheese topped with sausage, pepperoni and mushrooms. 12.99



CHICKEN TINGA TACOS

Shredded chicken, caramelized onion, spicy pepper relish, shredded lettuce, pico de gallo, chipotle ranch, queso fresco on warm flour tortillas. 12.39

STEAK TACOS

Sliced, grilled sirloin served over four mini flour tortillas. Finished with shredded lettuce, pico de gallo, queso fresco, guacamole and chipotle ranch. 13.99

SPICY SHRIMP TACOS

Crispy shrimp tossed in a spicy shrimp sauce served over four mini flour tortillas. Finished with pico de gallo, cilantro-lime cabbage, and shredded Cheddar cheese. 13.99

FISH TACO

A Cadillac Ranch favorite. Blackened Tilapia served over four mini flour tortillas. Finished with cilantro-lime cabbage, pico de gallo, Cheddar cheese and chipotle ranch drizzle. 12.99

SOUPS

MARYLAND CRAB & VEGETABLE – Cup 6.99 * Bowl 7.99

MARYLAND CREAM OF CRAB SOUP – Cup 6.99 * Bowl 7.99

CHILI – Cup 5.99 * Bowl 6.99

 From our featured "Great American Eats" Menu

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APPETIZERS

SEARED AHI TUNA

Sesame-crusted, thinly-sliced Ahi tuna seared rare with a soy ginger glaze, served over fresh baby spinach tossed in wasabi vinaigrette. 15.99

LOADED FRIES

Our seasoned fries layered with melted Cheddar cheese and bacon, topped with sour cream and green onion. 11.19

TIN CAN NACHOS

Fresh corn tortillas, nacho cheese, steak and black bean chili, Jalapeños, chopped green onions and sour cream 11.99

TOWER OF ONION RINGS

A sky-high tower of sweet onion rings served with ranch and chipotle ranch dipping sauces. 9.99

CRACKLIN' CHICHARRONES

Pork rinds are fried until puffed and crispy, tossed with Kosher salt and served with fresh limes and a nacho cheese sauce for dipping. 6.99

CHEESE CURDS

Wisconsin cheese, breaded and served with chipotle ranch. 9.19

SPINACH & ARTICHOKE DIP

Spinach and artichokes baked with a four-cheese blend, served with crispy flatbread for dipping. 12.19

PRETZEL & CHEESE

Baked and salted jumbo pretzel served with warm nacho cheese for dipping. 9.99

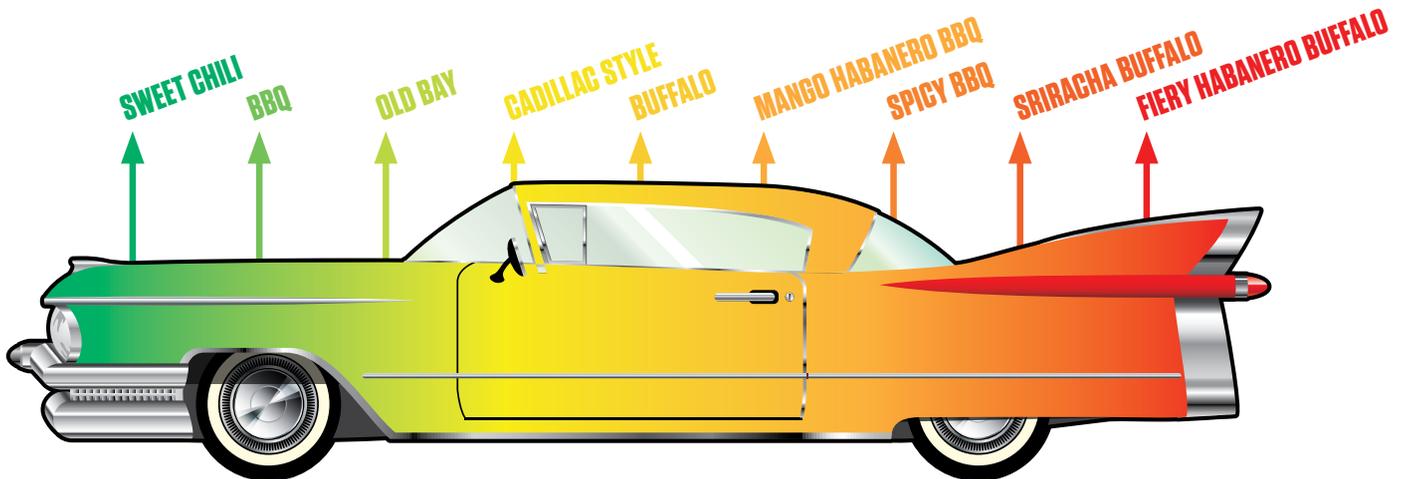
WINGS

BONELESS WINGS

Boneless chicken wings tossed in your choice of sauce. 11.99

TEXAS WINGS

One pound of jumbo chicken wings tossed in your choice of sauce. 12.99



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ENTRÉES

CADILLAC LITES (UNDER 660 CALORIES)

FIVE GRAIN SALMON SALAD

5 Grain-blend tossed in a light citrus vinaigrette with grilled apples, kale, arugula, asparagus and topped with a pan-seared salmon filet. 14.99

SPA SPINACH SALAD

Fresh spinach and spring mix tossed with grilled asparagus, fresh berries, avocado, and topped with a grilled chicken breast. 15.49

SESAME AHI TUNA BOWL

Sesame-crust Ahi tuna seared rare and served over brown and cauliflower rice with green beans in a light chili glaze. 25.99

SHRIMP FRIED RICE

Succulent jumbo shrimp tossed with sesame-fried brown and cauliflower rice, carrot, peas, and egg. Finished with green onion and zesty togarashi seasoning blend. 17.49

HERB ROASTED SALMON

Pan-roasted hand-cut Atlantic salmon seasoned with herbs de provence and served on top of cauliflower rice with asparagus. Finished with fresh lemon and red bell pepper. 24.49

LEMON MUSHROOM CHICKEN

Sautéed chicken breasts in a lemon garlic sauce with fresh mushrooms, served with sautéed asparagus and mashed potatoes. 16.99

BAYOU JAMBALAYA

Traditional Cajun rice dish of Andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce. 17.99

FLAMIN' HOT CHEETO BURRITO

Flour tortilla stuffed with Flamin' Hot Cheetos, grilled chicken, caramelized onions and spicy pepper relish covered in nacho cheese sauce and Flamin' Hot Cheetos dust. Served with shredded lettuce, pico de gallo and sour cream. 12.49

STEAKS

Add a side salad to any entrée for only 2.99 | Add shrimp for 6.99

SIRLOIN STEAK

10 oz. Certified Angus Beef® sirloin on a demi-glace served with mashed potatoes and sautéed green beans, and topped with our steakhouse butter. 19.99

NEW YORK STRIP

A premium 12 oz. USDA Choice New York strip on a demi-glace served with mashed potatoes and sautéed green beans, topped with our steakhouse butter. 27.99

COWBOY CUT RIBEYE

21 oz. USDA Choice bone-in ribeye steak on a demi-glace, served with mashed potatoes and asparagus, and topped with our steakhouse butter. 38.99

FILET MIGNON

Center-cut filet mignon on a demi-glace with mashed potatoes and grilled asparagus, topped with our steakhouse butter. 32.99

MORE

CANDIED PECAN PORK CHOPS

Two thick-cut chops grilled and crusted with candied pecans. Served over sweet potato fries and green beans. 21.99

BBQ RIBS

A full rack of slow-cooked baby back ribs brushed with our savory BBQ sauce, served with French fries and coleslaw. 26.99 Half rack 18.99

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PASTAS & SEAFOOD

Add a side salad to any entrée for only 2.99 | Add shrimp 6.99

CHICKEN & SHRIMP DIABLO PASTA

Juicy grilled chicken and shrimp in a roasted Diablo tomato cream sauce. Tossed with penne pasta then finished with spinach, diced tomatoes, Parmesan cheese and garlic bread. 19.99

CAJUN PASTA

Chicken and spicy Italian sausage tossed with penne pasta in a Cajun cream sauce with mixed red and green peppers, mushrooms, and red onions. Served with garlic bread. 18.49

SHRIMP & CRAB CAKE PASTA

Sautéed shrimp and asparagus tossed with fettuccine in a lemon butter sauce and topped with a parmesan crusted crab cake. 22.99

CHICKEN CARBONARA

Grilled chicken and fettuccine pasta tossed in our roasted garlic Alfredo sauce with fresh spinach and chopped bacon. Served with garlic bread. 16.99

HOT CHEETO MAC & CHEESE

Penne pasta tossed in spicy cheese sauce, topped with breaded chicken pieces and Flamin' Hot Cheetos dust. 16.99

ATLANTIC SALMON

Pan-seared salmon over creamy mashed potatoes. Served with sautéed green beans and our Tuscan tomato relish. Finished with a citrus butter sauce. 24.49

CRAB CAKES

A Maryland favorite. Crab cakes served with a sweet corn medley and mashed potatoes. 26.99

ROCKFISH

Blackened and served with creamy mashed potatoes, steamed broccoli and finished with balsamic glaze and Tuscan tomato relish 21.99



CAJUN PASTA



ATLANTIC SALMON



CHICKEN CARBONARA



From our featured "Great American Eats" Menu

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HANDHELDS

All handhelds are served with fries and may be ordered on a whole wheat bun for an additional 1.00 or a gluten-free bun for an additional 1.59. Add a side salad to any handheld for only 2.99. Upgrade to sweet potato fries or onion rings for an additional 1.99.

BURGERS

“NO BULL” BURGER

USDA Choice burger, pulled pork, BBQ sauce, cheddar cheese and crispy onion straws. 15.99

CADILLAC STEAK BURGER

Our USDA Choice burger, grilled and served with our house burger sauce underneath, lettuce, tomato, onion, American cheese and pickles. 12.99

BEYOND BURGER

The revolutionary plant-based burger, lettuce, tomato, red onion, pickle on a multi-grain bun. 14.49

BLACK & BLEU BURGER

USDA Choice burger topped with a bleu cheese crust, smoked bacon. 13.99

FOUR ALARM BURGER

Blackened USDA Choice burger, spicy mayo, pepper-jack cheese and grilled jalapeño peppers. 14.39

BUFFALO CHEESE CURD BURGER

USDA Choice burger with Bleu cheese dressing, buffalo tossed cheese curds, and chopped green onions. 13.99

BOURBON BARREL MUSHROOM BURGER

USDA Choice burger, Swiss cheese and bourbon barrel mushrooms. 14.39

SANDWICHES

CADILLAC CHICKEN SANDWICH

Crispy fried chicken breast in Cadillac sauce with shredded lettuce and sliced pickles. 14.29

SMOKEHOUSE CHICKEN SANDWICH

Grilled chicken breast smothered in our savory BBQ sauce, topped with smoked bacon, Cheddar cheese, lettuce, tomato and onion. 12.49

PHILLY CHEESESTEAK

Your choice of thinly-sliced beef or chicken topped with Provolone cheese, grilled green peppers, mushrooms and onions. Served on a toasted baguette with horseradish sauce. 13.49

CRAB CAKE SANDWICH

Baked crab cake served with lettuce, tomato, onion and a side of house made tartar sauce. 16.49

PULLED PORK SANDWICH

Slow-cooked pulled pork smothered in our savory Cadillac sauce, topped with onion straws and served with a side of coleslaw. 12.49



“NO BULL” BURGER

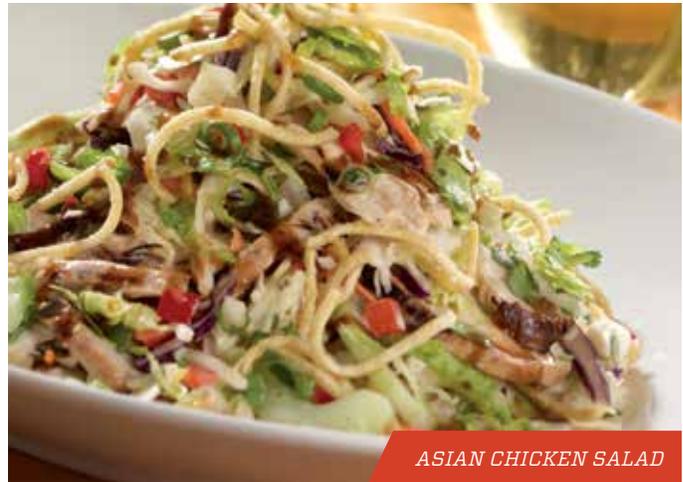


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BLACK & BLEU SALMON SALAD



ASIAN CHICKEN SALAD

SIDE SALAD

Mixed greens, carrots, tomatoes, red onion, croutons, cucumber and shredded Cheddar cheese. 6.29

WEDGE SALAD

An iceberg lettuce wedge covered with crispy, chopped bacon, diced tomatoes and diced red onion, and finished with bleu cheese crumbles, green onions and ranch dressing. 7.29

CAESAR SALAD

Romaine lettuce tossed in classic Caesar dressing with seasoned croutons and Parmesan cheese. 6.99

TWO APPLES SPINACH SALAD

Granny Smith and Red Delicious apples, cherry tomatoes and red onions on a spinach bed topped with bleu cheese crumbles and candied pecans, and tossed in citrus vinaigrette. 9.29

Add salmon, top sirloin or shrimp for 6.99 or chicken breast for 4.99 to any side salad.

ASIAN CHICKEN SALAD

Marinated chicken breast tossed with mixed greens, cabbage, cilantro, green onions, cucumbers, red peppers, crispy wonton strips and a fresh sesame-lime dressing. Finished with Szechwan peanut sauce. 15.19

BBQ CHICKEN TOSSED SALAD

Tender, grilled BBQ chicken, sweet corn, diced tomatoes, red onions and pepper jack cheese over mixed greens, topped with corn tortillas and green onions and tossed in ranch dressing. 14.99

CADILLAC STEAK SALAD

Top sirloin, mixed greens, five grain blend, cherry tomatoes, and red onions tossed in crazy horseradish dressing with a drizzle of balsamic glaze. 16.79

BLACK & BLEU SALMON SALAD

Blackened salmon and bleu cheese crumbles atop romaine lettuce, fresh spinach, dried cranberries, apples, candied pecans, red onions and cherry tomatoes, tossed in a citrus vinaigrette. 15.99

CLASSIC SIDES

French Fries, Mashed Potatoes, Coleslaw, Green Beans, Broccoli, Corn, Creamy Redskin Potatoes, Cheeto Mac & Cheese 3.99

SIGNATURE SIDES

Onion Rings, Sweet Potato Fries, Asparagus, Loaded Mashed Potatoes, Loaded French Fries 5.99

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ROUTE 66

also known as the Will Rogers Highway and colloquially known as the Main Street of America or the Mother Road, was one of the original highways within the U.S. Highway System. Route 66 was established on November 11, 1926. This highway became one of the most famous roads in America, originally running from Chicago, IL, through Missouri, Kansas, Oklahoma, Texas, New Mexico, and Arizona before ending at Santa Monica, CA, covering 2,448 miles. Route 66 served as a major path for those who migrated west, and it supported the economies of the communities the road passed through.

