



PATRICK D’COSTA
chef

FIRST BITES

- she crab soup** **\$8**
dry sherry, chives, crostini
- traditional onion soup** **\$6**
swiss cheese, sliced toasted baguette
- caesar salad** **\$8**
romaine, croutons
- the wedge** **\$7**
crisp iceberg, vine ripened tomato, bacon, blue cheese
- cinnamon tree signature salad** **\$8**
mixed greens, smoked gouda, candied walnuts, apple cider cinnamon vinaigrette
- caprese** **\$11**
vinaigrette, balsamic glaze, fresh basil
- chicken quesadilla** **\$13**
fresh salsa, sour cream, guacamole

SANDWICHES

All sandwiches come with choice of french fries, house made potato chips, or assorted fresh fruits.

- hunt valley classic crab cake** **\$18**
brioche bun with lettuce, tomato, tartar
- southwest burger** **\$15**
8 oz angus, asado aioli, lettuce, bacon, pico, avocado, pepper jack cheese
- hunt valley inn burger** **\$13**
8oz angus, caramelized onion, cheddar, american or swiss cheese, horseradish mayonnaise
~ add bacon \$2
- portabello** **\$12**
asado aioli, avocado, tomato, onion, pepper jack cheese
- grilled chicken** **\$12**
brioche bun, avocado, lettuce, tomato, cheese, asado aioli
- classic reuben** **\$14**
corned beef, thousand island dressing, swiss cheese, sauerkraut on thick rye bread
- club sandwich** **\$12**
turkey, bacon, avocado, tomato, butter lettuce, sourdough bread

ENTRÉE SALADS

- fresh salmon carpaccio + arugula** **\$19**
olive oil + lemon dressing, crostini
- border salad** **\$18**
mixed greens, tomato, green onion, bacon, avocado, cilantro, cheddar + monterey jack cheese, beef fajita, served with cheese tostaditos + grilled tomato salsa
- california club salad** **\$17**
lettuce, roasted chicken, goat cheese, bacon bits, avocado, walnuts, apple cider cinnamon dressing
- cavendar's greek salad** **\$14**
romaine, baby greens, tomato, cucumber, red onion, red bell pepper, feta, kalamata olives, apple cider vinaigrette dressing
~ add chicken \$4, shrimp, steak, or salmon \$6
- large caesar** **\$12**
~ add chicken \$4, shrimp, steak or salmon \$6

SPECIALTIES

SEA

- fish + chips** **\$19**
tartar sauce
- fish taco** **\$16**
flour tortillas, asado aioli, avocado, salsa, seared tilapia, cilantro rice
- linguini shrimp** **\$22**
creamy tomato basil sauce
- linguini primavera** **\$18**
farm fresh vegetables, marinara, basil

GRILL

- beef tenderloin - 6oz** **\$28**
- paillard of chicken** **\$16**
- grilled salmon** **\$23**

ENTREES ABOVE are served with signature au gratin potatoes + vegetables of the day

SIDES \$6

- mashed potatoes**
- french fries**
- sautéed wild mushrooms**
- steamed asparagus**
- creamed spinach**