

## SMALL PLATES

### Sweet Potato Biscuits

choose peach preserves or sawmill gravy

### Kentucky Bison "Sliders" \*\*

roasted garlic aioli, aged white cheddar & crispy onions

### White Bean Hummus

with marinated tear drop tomatoes, roasted peppers & crisp Lavosh crackers

### Bacon Cheddar Grit Bites

lightly fried and served with white cheddar sauce

### Lobster Brie "Mac & Cheese" Martini

with crisp Tennessee prosciutto

### BBQ Pork Wontons

with a sorghum jalapeno creamed corn

### Carolina Hurricane Shrimp

Calabash style, tossed in Hurricane sauce & fresh chives

### Cornmeal Fried Louisiana Alligator

with creamy roasted jalapeno aioli

### Lump Crab Cake Bites

with lime cocktail sauce

### CABANA Fries

with warm cheddar horseradish dip

**Additional dipping sauce \$.49**

**SPLIT PLATE CHARGE \$2 per Plate  
A 20% Discretionary Gratuity may  
be added to parties of 5 or more.**

**www.cabanashville.com**

**\*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
food borne illness.**

## GREENS

### Tomato and Mozzarella Salad

Vine ripe tomatoes with fresh mozzarella,  
field greens and a peppercorn Balsamic vinaigrette

**12  
half 8**

### Roasted Golden Beet Salad

with baby arugula, feta cheese, quinoa,  
toasted pecans and Dijon vinaigrette

**11  
half 7**

### Spinach and Kale Salad

Spinach and kale with toasted almonds,  
dried cranberries and goat cheese with an  
orange honey vinaigrette

**11  
half 7**

### Caesar Salad

with Romaine, Parmesan cheese, prosciutto,  
sundried tomatoes and homemade crouton

**12  
half 8**

### Chopped BLT Salad

Baby Romaine lettuce, crisp bacon,  
teardrop tomatoes, croutons with  
thyme-buttermilk ranch and bleu cheese crumbles

**13  
half 9**

## Salad Add ons:

### Grilled Chicken

### Grilled Salmon

### Grilled Shrimp

**6  
10  
9**

**Dressings Also Available: Thyme-Buttermilk Ranch,  
Orange Honey Vinaigrette, Dijon Vinaigrette,  
& Peppercorn Balsamic Vinaigrette**

## HOUSE SPECIALS

**4pm - 6pm Everyday**

**\$1 off All Bottle and Draft Beer, \$5 Well Drinks  
\$5 House Wines and \$7 New Amsterdam Martinis**

**Sunday, Monday & Tuesday**

**2 for 1 Yazoo Draft Beer &**

**2 for 1 Pizza All Night**

**Wednesday Girls' Night Out**

**\$4 House Wines, Martinis & Cocktails, \$6 Appetizers**

## PIZZAS

**12" Crust  
Hand tossed &  
baked to order**

**Blanco \$12**  
ricotta cheese, roasted  
garlic, provolone  
& fresh herbs

**Margherita \$12**  
Roma tomatoes, house  
made mozzarella  
& fresh basil

**CREATE YOUR  
OWN PIZZA \$11**

tomato sauce and  
mozzarella cheese  
plus your choice  
of toppings:

**ADD \$1.75**  
black olives  
fresh basil  
green olives  
jalapeno peppers  
green peppers  
mushrooms  
pepperoni  
pineapple  
red onion  
spinach  
tomatoes  
banana peppers

**ADD \$2.00**  
artichokes  
bacon  
chicken breast  
goat cheese  
house mozzarella  
ham  
Italian sausage  
meatballs  
roasted peppers  
Tennessee prosciutto

## LARGE PLATES

<b>Grilled Atlantic Salmon **</b> over butternut squash risotto, roasted cauliflower and toasted almond gremolata	<b>22</b>
<b>Spicy Shrimp &amp; Cheddar Grits</b> with mushrooms, bacon, tomatoes, scallions and Tabasco butter	<b>23</b>
<b>Hickory Smoked Pulled Pork</b> slow cooked shoulder with sweet onion BBQ sauce, cheddar grits, green beans and cole slaw	<b>16</b>
<b>Buttermilk Fried Chicken Breast</b> with whipped potatoes, sawmill gravy and buttered sweet peas	<b>17</b>
<b>Old Fashion Chicken Pot Pie</b> with carrots, onions and peas topped with puff pastry	<b>16</b>
<b>Sweet Tea Smoked Half Chicken</b> with country style green beans, TN white cheddar scalloped potatoes and apple butter	<b>18</b>
<b>Kentucky Bison Meatloaf</b> Open faced sandwich served with horseradish mashed potatoes, smoked TN white cheddar, mushroom gravy and baby arugula salad	<b>21</b>
<b>Grilled 6oz. Filet Mignon **</b> with truffle mashed potatoes, sauteed asparagus and Rosemary demi glace	<b>28</b>
<b>Fresh Catch of the Day</b>	<b>mkt</b>

## PASTAS

<b>Ham and Sweet Pea Penne Pasta</b> tossed with green onions, mushrooms and Parmesan cream <i>add chicken or sausage \$6</i>	<b>16</b>
<b>Shrimp &amp; Salmon Pasta</b> tossed with black olives, spinach, tomatoes in garlic and white wine	<b>18</b>
<b>TN Sweet Potato~Ricotta Ravioli</b> with spiced pecans, prosciutto, mustard greens and sorghum sage butter <i>add grilled salmon \$10</i>	<b>16</b>
<b>Chicken and Italian Sausage Pasta</b> with penne pasta, arugula, red sauce and topped with Parmesan	<b>18</b>

**All Outside Cakes & Desserts are subject to a  
\$1.50 per person charge!**

**Wine Corkage fee is \$20 per 750ml. bottle**

## SANDWICHES

<b>CABANA Hot Grilled Chicken</b> Pepper jack cheese, jalapeno aioli, lettuce, tomato and red onion, with pickle, house made slaw and fries	<b>15</b>
<b>CABANA Cheeseburger **</b> 8 oz Black Angus burger grilled with choice of cheese, lettuce, tomato, red onion, pickle and served with fries	<b>14</b>
<b>BBQ Pulled Pork</b> slow smoked pulled pork with sweet onion bbq sauce pickles, house made slaw and fries	<b>13</b>
<b>Fresh Fish Sandwich **</b> Prepared Chef's choice with house made slaw and fries	<b>mkt</b>
<b>Grilled Triple Cheese</b> Gruyere, Brie and white cheddar on wheatberry bread served with house made tomato soup	<b>13</b>

## Sandwich Add ons:

<b>Crispy Bacon</b>	<b>2</b>
<b>Sauteed Mushrooms</b>	<b>2</b>
<b>Smoked TN White Cheddar, Swiss, Provolone and American</b>	<b>1</b>

## Kid's Menu \$7

**Your Choice of: Burger & Fries, Mac and Cheese,  
Build your own Pizza,  
Penne Pasta with Alfredo or Marinara Sauce**

## SWEETS

<b>Cheesecake of the Day</b> Chef's mind changes a lot	<b>8</b>
<b>Banana Puddin'</b> fresh bananas, vanilla wafers & whipped cream	<b>8</b>
<b>Cobbler of Day with Vanilla Ice Cream</b> Chef's choice of fruit cobbler	<b>8</b>
<b>Brownie a la Mode</b> chocolate cream cheese brownie with vanilla ice cream	<b>8</b>
<b>Peanut Butter Pie</b> with chocolate sauce	<b>8</b>
<b>Creme Brulee</b> with caramelized sugar top	<b>8</b>