

## APPETIZERS

Extra sides of sauce are 50¢

### STEAK TIPS 12.95

Feather Bowler's Belgian Ale marinated Angus beef steak tips, topped with frizzled onions

### POMMES FRITES <sup>V</sup> 5.50

Fries with Cadieux's famous spicy mayo, garlic, or horseradish

### HOT WINGS 10.95

The Cadieux Cafe's original recipe served with celery, carrots, and bleu cheese dressing

### CHICKEN TENDERS 11.95

House-made and served with spicy BBQ sauce, ranch dressing, or honey mustard

### MOZZARELLA CHEESE STICKS <sup>V</sup> 9.95

A generous portion of lightly breaded mozzarella sticks, served with ranch dressing or marinara

### BASKET OF ONION RINGS <sup>V</sup> 6.95

Beer-battered onion rings

### SOFT PRETZEL STICKS <sup>V</sup> 9.95

Served with Belgian beer cheese on the side

### BRUSSELS SPROUTS 10.95

Flash-fried brussels sprouts with bacon crumbles

## SOUPS & SALADS

### MUSSEL SOUP cup 4.95, bowl 5.95

Cadieux Cafe's own Manhattan style broth with mussels and vegetables

### CLAM CHOWDER cup 4.95, bowl 5.95

### BELGIAN ONION SOUP 7.25

Onion soup with croutons, topped with Holland cheese

### CADIEUX HOUSE SALAD <sup>V</sup> 6.95

### SALMON SALAD 12.95

Seared 5oz salmon, strawberries, pistachios, red onion, holland cheese and a warm bacon vinaigrette

## SANDWICHES

All sandwiches served with pommes frites

Gluten-free buns available for 1.00

### CADIEUX BURGER 12.95

1/2 lb. ground Angus beef with lettuce, tomato, and onion, served on a brioche bun

Add cheese or bacon for an additional 1.00 each

### VEGETARIAN BEYOND BURGER <sup>V</sup> 12.95

Plant-based patty with lettuce, tomato, and onion, served on a brioche bun

Add cheese or bacon for an additional 1.00 each

### HOLLAND PATTY MELT 11.95

Angus beef burger with sautéed onions and melted Holland cheese on grilled rye bread

### FISH SANDWICH 10.95

Beer battered Icelandic cod with lettuce, tomato, and tartar sauce, served on a brioche bun

### PETER PAUL REUBEN 12.95

Corned beef, sauerkraut, and melted Holland cheese, piled on grilled rye bread

### PORTOBELLO MUSHROOM SANDWICH <sup>V</sup> 11.95

Sautéed portobello mushrooms, with onions and tomato, served on a brioche bun

### GRILLED THREE-CHEESE SANDWICH <sup>V</sup> 8.95

Holland, American, and cheddar cheeses

Add bacon, tomato, or onions for 1.00 each

## SIDES

### HOUSEMADE COLESLAW <sup>V</sup> 2.95

### SIDE OF VEGGIES <sup>V</sup> 2.95

### SPINACH MASHED POTATOES <sup>V</sup> 2.95

### REGULAR MASHED POTATOES <sup>V</sup> 2.95

## MUSSEL DINNERS <sup>GF</sup>

All dinners served with choice of cole slaw, pommes frites, or vegetable, bread available upon request

Half orders available for 15.95

### MUSSELS CITROEN 21.95

Mussels steamed in garlic lemon butter and dill broth

### ROBERT'S SPICY MUSSELS 21.95

Mussels steamed in a spicy basil broth

### MUSSELS FORTE DEI MARMI 21.95

A popular favorite – mussels in garlic, white wine, and olive oil

### THAI CURRY MUSSELS 21.95

Mussels steamed in coconut milk, curry paste, white wine, garlic, and lime

JOIN US FOR ALL-YOU-CAN-EAT  
MUSSELS ON MONDAYS!



LIVE MUSIC THURSDAY - SUNDAY

BLUES JAM SESSION EVERY MONDAY NIGHT  
WITH BOBBY EAST AND PAT SMILLIE

KARAOKE EVERY WEDNESDAY - DETROIT'S  
LONGEST RUNNING KARAOKE NIGHT!

CARRY-OUT AVAILABLE

DELIVERY VIA DOORDASH AND UBEREATS

## BELGIAN SPECIALTIES

### STEAK TIP DINNER 22.95

Feather Bowler's Belgian Ale marinated Angus beef steak tips, topped with frizzled onions, served with spinach or regular mashed potatoes, and a vegetable

### BELGIAN RABBIT 21.95

Farm raised rabbit braised in red wine, onions, and bay leaf served with mashed potatoes and braised red cabbage with apples, bacon, and brown sugar

### BLACKENED CHICKEN WITH BELGIAN BEER CHEESE SAUCE 17.95

Two Cajun-blackened chicken breasts topped with a Hoegaarden beer and Holland cheese sauce, served with mashed potatoes and a vegetable

### FEATHER BOWLER'S FISH & CHIPS 15.95

Another great Cadieux Cafe tradition – Icelandic cod fillets dipped in our own Feather Bowler's Belgian Ale beer batter and deep-fried to a golden brown, served with pommes frites and coleslaw

### BELGIAN DIP 14.95

Roast beef sandwich with Holland cheese sauce, and caramelized onions, served with au jus and pommes frites

### BELGIAN BEER STEW 14.95

A hearty beef stew which features Westmalle Dubbel Belgian Ale, created by the Trappist Monks at the Abbey of Our Lady of the Sacred Heart (Westmalle Abbey) in Malle, Belgium

### BELGIAN SAUSAGE 12.95

Specially made for Cadieux Cafe, served with spinach mashed potatoes and red cabbage

### FRIED MUSSEL PO' BOY 12.95

Mussels dusted in a Cajun flour, flash fried, and piled on a sub bun, topped with shredded lettuce, tomato, and a spicy mustard aioli, served with pommes frites

## DESSERTS

### CHOCOLATE SUNDAE \$4.95

### SANDER'S CREAM PUFF SUNDAE \$6.95



CadieuxCafe.com

(313) 882-8560

4300 Cadieux Rd Detroit, MI 48224

info@cadieuxcafe.com

Please note: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to change. 20% gratuity may be added to tables of 6 or more. Items marked with (V) are vegetarian friendly. Items marked (GF) are Gluten Free.

## BELGIAN

**BAVIK** Pilsner 5.2%<sup>ABV</sup> 5.50  
**BAVIK** Super Wit 5%<sup>ABV</sup> 5.50  
**BLANCHE DE BRUXELLES** Witbier 4.5%<sup>ABV</sup> 7  
**CHIMAY CINQ CENTS 750ML** Tripel 8%<sup>ABV</sup> 18  
**CHIMAY GRANDE RESERVE 750ML** Strong Dark Ale 9%<sup>ABV</sup> 17.50  
**CHIMAY DORÉE** Pale Ale 4.8%<sup>ABV</sup> 10  
**CHIMAY RED 750ML** Dubbel 7%<sup>ABV</sup> 17.50  
**CORSENDONK ABBEY BROWN** Dubbel 6.5%<sup>ABV</sup> 9.50  
**CUVEE DE JACOBINS ROUGE** Flemish Sour Ale 5.5%<sup>ABV</sup> 9.50  
**DELIRIUM TREMENS** Strong Golden Ale 8.5%<sup>ABV</sup> 10  
**DELIRIUM NOCTURNUM** Strong Dark Ale 8.5%<sup>ABV</sup> 9.50  
**DUCHESS DE BOURGOGNE** Flemish Red Ale 6.2%<sup>ABV</sup> 10.50  
**DUVEL** Strong Golden Ale 8.5%<sup>ABV</sup> 10  
**KWAK SPECIAL ALE** Strong Ale 8.4%<sup>ABV</sup> 9.50  
**LEFFE** Blonde 6.6%<sup>ABV</sup> 8.50  
**LINDEMAN'S FRAMBOISE** 2.5%<sup>ABV</sup> Lambic 12  
**LINDEMAN'S KRIEK** Cherry Lambic 3.5%<sup>ABV</sup> 12  
**LINDEMAN'S PECHE** Peach Lambic 2.5%<sup>ABV</sup> 12  
**LINDEMAN'S STRAWBERRY** Lambic 4.1%<sup>ABV</sup> 12  
**ORVAL** Pale Ale 6.2%<sup>ABV</sup> 11  
**PETRUS** Sour 7.3%<sup>ABV</sup> 8.50  
**PIRAAT** Strong Golden Ale 10.5%<sup>ABV</sup> 9.50  
**ST. BERNARDUS ABT 12** Quadrupel 10%<sup>ABV</sup> 10  
**STELLA ARTOIS MIDNIGHT** Lager Euro-Dark 5.4%<sup>ABV</sup> 5  
**TRAPPISTES ROCHEFORT 6** Golden IPA 7.5%<sup>ABV</sup> 11.50  
**TRAPPISTES ROCHEFORT 8** Dubbel 9.2%<sup>ABV</sup> 11.50  
**TRAPPISTES ROCHEFORT 10** Quadrupel 11.3%<sup>ABV</sup> 12  
**TRIPEL KARMELIET** 8.4%<sup>ABV</sup> 9.50  
**WESTMALLE DUBBEL** 7%<sup>ABV</sup> 10.50  
**WESTMALLE TRIPEL** 9.5%<sup>ABV</sup> 10.50

## EUROPEAN

**BODDINGTON'S PUB ALE** ENG 5.50  
**HEINEKEN** NL 5  
**LA TRAPPE** NL 9.50  
**SCHNEIDER AVENTINUS .5 L** GER 9  
**SCHNEIDER WEISS** GER 8.50  
**WEIHENSTEPHANER HEFFE** GER 7

## DOMESTIC

**BLUE MOON** 5  
**BUD LIGHT** 4  
**BUDWEISER** 4  
**COORS LIGHT** 4  
**HAMM'S** 3  
**MICHELOB ULTRA** 4.50  
**MILLER HIGH LIFE** 4  
**MILLER LITE** 4  
**PABST BLUE RIBBON** 3  
**SAM ADAMS BOSTON LAGER** 5  
**STROH'S DETROIT LAGER** 4

## MICHIGAN

**ALTES** 4  
**ARCADIA CEREAL KILLER** 9  
**ATWATER DIRTY BLONDE** 5  
**BELL'S AMBER** 6  
**BELL'S CHERRY STOUT** (Seasonal) 7  
**BELL'S TWO HEARTED** 5  
**NEW HOLLAND DRAGON'S MILK** 8.50  
**SHORT'S SPACE ROCK** (Low Gluten) 5  
**SHORT'S SOFT PARADE** 6

## CANADIAN

**LABATT BLUE** 4  
**LABATT BLUE LIGHT** 4

## ON DRAFT

*Subject to availability, ask your server for details*

**BASS** 6 / 20  
**BELL'S SEASONAL** 6 / 20  
**BLACK & TAN** 5.50  
**BREWERY VIVANT SEASONAL** 5.50 / 18  
**DRAGONMEAD ERIK THE RED** 8 / 28  
**GRAND ARMORY SEASONAL** 6 / 20  
**GUINNESS** 6 / 20

## MEXICAN

**CORONA** 5  
**MODELO** 4.50  
**TECATE** 5

## CIDERS

**BLAKE'S ASSORTED CIDERS** 6  
**REKORDERLIG** 6  
PASSION FRUIT, PEAR, STRAWBERRY/ LIME, WILDBERRY  
**STELLA ARTOIS CIDRE** 5  
**UNCLE JOHN'S APPLE BLUEBERRY HARD CIDER** 7  
**UNCLE JOHN'S APPLE HARD CIDER** 7

## NON-ALCOHOLIC

**HEINEKEN 0.0** 4.50  
**LABATT** 4  
**FRE NON-ALCOHOLIC RED WINE** 4<sup>G</sup> / 8<sup>BTL</sup>  
**RED BULL** 4  
**RED BULL SUGAR FREE** 4  
**SPRECHER SODAS**<sup>GF</sup> 5  
CREAM SODA, GRAPE, ORANGE SODA, PUMA COLA,  
CHERRY COLA, ROOT BEER  
**STOLI GINGER BEER** 2.50  
**TOPO CHICO** 3 / 750ML 7  
**ACQUA PANNA** 1 LTR 7  
**COKE PRODUCTS** 2.50  
COKE, DIET COKE, LEMONADE, 7-UP, GINGER-ALE

**HOEGAARDEN** 6.50 / 22  
**LA FIN DU MONDE** 7  
**MILLER LITE** 4 / 12  
**STELLA ARTOIS** 6 / 20  
**WESTMALLE DUBBEL** 9  
**CADIEUX CAFE'S FEATHER BOWLER'S**  
**BELGIAN DUBBEL** 6 / 20



## WINES AND SELTZERS

### BUBBLES BY THE BOTTLE

**MAWBY 'SEX' BRUT ROSÉ**  
LEELANAU PENINSULA, MICHIGAN 10<sup>SPLT</sup>  
**VEUVE CLICQUOT 'YELLOW LABEL' BRUT**  
CHAMPAGNE, FRANCE 65<sup>BTL</sup>

### WHITE

**CHÂTEAU GRAND TRAVERSE RIESLING**  
OLD MISSION PENINSULA, MICHIGAN 8<sup>G</sup> / 27<sup>BTL</sup>  
**MARENCO STREV MOSCATO D'ASTI 2019**  
PIEDMONT, ITALY 9<sup>G</sup> / 30<sup>BTL</sup>  
**RUFFINO 'LUMINA DEL BORGO' PINOT GRIGIO**  
DELLE VENEZIE, ITALY 9<sup>G</sup> / 30<sup>BTL</sup>  
**KENDALL JACKSON CHARDONNAY**  
SANTA ROSA, CALIFORNIA 10<sup>G</sup> / 35<sup>BTL</sup>  
**BABICH 'BLACK LABEL' SAUVIGNON BLANC**  
MARLBOROUGH, NEW ZEALAND 11<sup>G</sup> / 38<sup>BTL</sup>  
**HERON HILL 'ECLIPSE' WHITE BLEND**  
FINGER LAKES, NEW YORK 11<sup>G</sup> / 38<sup>BTL</sup>

### ROSÉ

**TORMARESCA 'CALAFURIA' ROSATO**  
PUGLIA, ITALY 9<sup>G</sup> / 30<sup>BTL</sup>

### RED

**IMAGERY CABERNET SAUVIGNON**  
SONOMA, CALIFORNIA 10<sup>G</sup> / 35<sup>BTL</sup>  
**J VINEYARDS PINOT NOIR**  
HEALDSBURG, CALIFORNIA 11<sup>G</sup> / 38<sup>BTL</sup>  
**BONANZA CABERNET SAUVIGNON BY CAYMUS**  
CALIFORNIA, UNITED STATES 11<sup>G</sup> / 38<sup>BTL</sup>  
**HERON HILL 'ECLIPSE' RED BLEND**  
FINGER LAKES, NEW YORK 12<sup>G</sup> / 42<sup>BTL</sup>  
**CONUNDRUM RED BLEND BY CAYMUS**  
CALIFORNIA, UNITED STATES 12<sup>G</sup> / 42<sup>BTL</sup>

### HOUSE WINE 6<sup>G</sup>

**PINOT GRIGIO, CHARDONNAY, MERLOT, CABERNET SAUVIGNON**

### AFTER DINNER

**CROFT RESERVE TAWNY PORT**  
ROËDA, PORTUGAL 8<sup>G</sup>

### HARD SELTZERS

**HIGH NOON ASSORTED** 6  
**WHITE CLAW ASSORTED** 5

BEER & WINE

AVAILABLE TO GO!