Roscoe Conkling “Fatty” Arbuckle, born in 1887 as one of nine children to a farming family in Kansas, grew up to become one of the highest paid and biggest stars of the silent film era of Hollywood.

Although he may have become a successful farmer, his destiny was changed when his family moved to California. His mother put him on stage and he loved performing, but after she passed away when he was eleven, he began working odd jobs in a hotel to help support his family. He tended to sing while he worked, and a professional singer invited him to an amateur talent show tryout.

The premise was that if the audience clapped and cheered, the act would continue, but if the audience did not, a large shepherd’s crook would come out to pull the act off stage. Talented, but young, Roscoe’s nerves got the best of him during his audition and his voice cracked. He saw the crook peek out from the wings of the stage and in a panic, he somersaulted into the audience, but continued to sing. The audience went crazy, winning him both the contest and a career in Vaudeville.

In the years that followed he became comedic sensation, rising from Vaudeville to signing a contract with Paramount Pictures for $1,000 a day (about $28,000 a day today), 25% of all profits, and complete artistic control to make films for the studio. An unheard-of deal even today for an actor that quickly made him the highest paid actor in Hollywood at the time and an international film star. He expanded his role to include writer, director, and producer. His slapstick comedy took advantage of his surprising agility and quickness, which translated well to silent films. He also mentored Charlie Chaplin and discovered Buster Keaton and Bob Hope.

At the Cavalier... Arbuckle made regular visits to the Cavalier Hotel in the late 1920’s and 30’s and typically would rent an entire floor during his stay, spending his time partying and enjoying all the amenities. As he was discovered while working in a hotel himself, he was known to be a very generous tipper and kind to the staff.
SHAREABLES

CHESAPEAKE CRAB, SPINACH, & ARTICHOKE DIP  16
Served Warm with House-Fried Old Bay Chips

LOCAL BAKED OYSTERS ROCKEFELLER  17
Five Plump Oysters served with Rockefeller Topping made with Applewood Smoked Bacon, Shallots, Spinach, and Parmesan Cheese  GF

FATTY’S SIGNATURE JUMBO CHICKEN WINGS  15
Fresh Never Frozen - With house made Buffaque Sauce Served with Celery and Carrot Sticks and Ranch or Blue Cheese Dipping Sauces

LOADED TATER TOT NACHOS  15
With Bacon, Charred Poblano Peppers, Melted Cheeses, Green Onions, Tomatoes, and Cilantro  Add Guac $3

GRILLED FLATBREAD “CAPRESE”  15
With Fresh Basil, Tomatoes, and Drizzled with a Balsamic Vinegar Glaze  V

CRISPY RHODE ISLAND FRESH CALAMARI  19
Flash Fried with Sliced Banana Peppers and Sweet Chile Lime Sauce

SOUPS & SALADS

HATTERAS CLAM CHOWDER  CUP 8  BOWL 13
Clear Broth choked full of Bacon, Potatoes, Onions, Celery, Chopped Clams, and Herbs  GF

GARDEN SALAD  10
Wild Field Greens, Grape Tomatoes, Carrot, Red Onions, Cucumbers  GF, V

HOUSE CAESAR SALAD  13
Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

SALAD TOPPERS
Grilled Chicken $8  GF, Fresh Grilled Salmon $12  GF, Fried Calamari $9

KIDS MENU

CHARGRILLED CHEESEBURGER  11
4oz Burger topped with American Cheese and served on a Plain Bun with Pickle and French Fries

FISH & CHIPS  14
Breaded and Fried Cod Filets served with French Fries Also Available Broiled

CHICKEN TENDERS  11
Breaded and Fried Chicken Tenders served with French Fries

GRILLED CHICKEN  8
Served with choice of Fresh Vegetables or Fruit Cup  GF

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please advise your server of any food allergens. GF = Gluten Free, V = Vegetarian
½ Pound Fresh Steak Burgers
*We Proudly Serve Fresh Baked Brioche Rolls from Carters Bakery in Wendell, NC*

All Handhelds served with Lettuce and Tomato. Choice of Fresh-Cut Idaho Fries, Sweet Potato Fries or Homemade Broccoli Slaw.

**THE ROUND UP** BURGER  16
Our Signature Smashed Burger, Crispy Tobacco Onions, Tarnished Truth Bourbon BBQ and Sweet Pickles on Griddled Texas Toast

**GREEN CHILI BURGER**  17
Charred Poblano Peppers, Fresh Guacamole & Pepper-Jack Cheese on a Toasted Brioche Roll

**BECCA’S JUMBO LUMP CRAB CAKE SANDWICH**  21
Served with Remoulade Sauce, Lettuce, and Tomato on a Toasted Brioche Roll

**THE MOBLEY** CHEESEBURGER  15
Our Signature Burger named after Conrad Hilton’s First Hotel. A Fresh Ground and Hand-Patted Texas Sized Half-Pound Burger with Melted Cheddar Cheese, Lettuce, Tomato, and Onion on a Toasted Brioche Roll

**TULU’S SIGNATURE TURKEY BURGER**  15
With Guacamole, Arugula, and Tomato on a Toasted Brioche Roll  *Substitute with Plant Based Beyond Burger* $3

**THE CAVALIER’S SIGNATURE BURGER**  18
With Black Pepper Bacon, Cambazola Cheese, Caramelized Onion Marmalade, on a Toasted Ciabatta Roll

**FATTY’S HANGOVER BURGER**  16
Topped with Fried Sunny Side Egg, Apple Smoked Bacon, Lettuce, and Tomato on a Toasted Brioche Roll

**BARBEQUE CUBANO SANDWICH**  15
Slow Smoked Pork BBQ, Ham, Swiss Cheese, Yellow Mustard, Pickles, on a Toasted Ciabatta Roll

**COD PO’ BOY**  19
Golden-Fried Atlantic Cod Filets, Lettuce and Tomato, Fresh Lemon & Homemade Tartar Sauce on a Toasted Ciabatta Roll

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**ADD THE FOLLOWING TOPPINGS TO ANY BURGER FOR $3**

- Sautéed Mushrooms, Roasted Tomatoes, Applewood Smoked Bacon, Caramelized Onions, Avocado
- Add Cheese: American, Cheddar, Swiss $1

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FRIED JUMBO FANTAIL SHRIMP PLATTER  34
½ Dz. Crispy Fried with AVA Vodka Dipping Sauce, served with Yukon Gold Mashed Potatoes and choice of Broccoli Aglio Olio or Chef’s Choice of Fresh Green Vegetable

PUB STYLE FISH AND CHIPS  27
Pilsner Beer Battered Atlantic Cod served with Broccoli Slaw and choice of Old Bay Chips, Fresh Cut Idaho Fries, or Sweet Potato Fries

BECCA’S JUMBO LUMP CRAB CAKE  26
Served with Remoulade Sauce, Yukon Gold Mashed Potatoes, and choice of Broccoli Aglio Olio or Chef’s Choice of Fresh Green Vegetable

CHICKEN PENNE PASTA  24
Grilled Chicken, Roasted Tomatoes, Caramelized Onions, Spinach, Tossed in a Light Basil Cream Sauce

* CHAR-GRILLED PETITE FILET OF BEEF  39
Topped with Crispy Fried Tobacco Onions over Sautéed Spinach and Garlic, served with Yukon Gold Mashed Potatoes

* PAN-SEARED SALMON “ROCKEFELLER”  28
Fresh Salmon Filet, pan-seared then topped with our Signature Rockefeller Stuffing, served with Yukon Gold Mashed Potatoes and choice of Broccoli Aglio Olio or Chef’s Choice of Fresh Green Vegetable

VEGETARIAN PASTA  18
Penne Pasta Tossed with Garden Vegetables, Fire Roasted Tomatoes, and Pesto  Add Salmon $12, Add Chicken $8

SIDES
HAND-CUT FRENCH FRIES OR SWEET POTATO FRIES  7 | BROCCOLI AGLIO OILO  7
CHEF’S CHOICE OF SEASONAL GREEN VEGETABLE  6 | YUKON GOLD MASHED POTATOES  7

DESSERTS
CRÈME BRULEE CHEESECAKE  12
Traditional Cheesecake, Madagascar Vanilla Bean, finished with a Layer of Hand Fired Crème Brulee  v

CLASSIC KEY LIME PIE  11
Tart and Refreshing Florida Key Lime Custard, Silky Whipped Cream and Traditional Graham Cracker Crust  v

Be sure to Visit We Scream for 24 Flavors of Ice Cream, Homemade Waffle Cones, Shakes, Sundaes and More!

OPENING SUMMER 2023
LOCATED IN THE MARRIOTT LOBBY

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Visit Our Additional Award-Winning Cavalier Resort Restaurants

CavalierResortVB.com/Restaurants