



CAVALIER RESORT, VIRGINIA BEACH

ROSCOE "FATTY" Arbuckle

FORMER GUEST OF THE CAVALIER HOTEL & SILENT FILM ACTOR

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

BLUE CRAB DIP 18

Cheddar and Cream Cheese Dip Loaded with Crab Meat, Served with Grilled Flatbread

LOCAL BAKED OYSTERS ROCKEFELLER 18

Six Plump Oysters served with our Signature Rockefeller Topping made with Applewood Smoked Bacon, Shallots, Spinach, and Parmesan Cheese **GF**

FATTY'S SIGNATURE JUMBO CHICKEN WINGS 15

Fresh Never Frozen - Served with Celery and Carrot Sticks and Ranch or Blue Cheese Dipping Sauces. With choice of Buffaque Sauce, Honey Sriracha Sauce, Bourbon BBQ, Lemon Pepper, Old Bay or Buffalo Sauce

LOADED TATER TOT NACHOS 15

With Bacon, Cheese Sauce, Green Onions, and Tomatoes, Topped with Cilantro Crema and Bourbon BBQ Sauce
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

CORN AND CRAB CHOWDER CUP 9 BOWL 13

Fire Roasted Corn, Bacon, Lump Crab, Sherry

GARDEN SALAD 10

Wild Field Greens, Baby Heirloom Tomatoes, Carrot, Red Onions, Cucumbers, Balsamic Vinaigrette **GF, V**

HOUSE CAESAR SALAD 13

Hearts of Romaine, Baby Heirloom Tomatoes, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

WEDGE SALAD 11

Bibb Lettuce, Cavalier Pepper Bacon, Red Onion, Baby Heirloom Tomatoes, Blue Cheese Dressing

SALAD TOPPERS

Grilled Chicken \$8 **GF**, Fresh Grilled Salmon \$12 **GF**, Fried Calamari \$9, Grilled Shrimp (5) \$11 **GF**

**Chicken, Shrimp, and Salmon Available Blackened*

KIDS MENU

CHARGRILLED CHEESEBURGER 11

4oz Burger topped with American Cheese and served on a Challah Bun with French Fries

FISH & CHIPS 12

Breaded and Fried Cod Filets served with French Fries
Also Available Broiled

CHICKEN TENDERS 11

Breaded and Fried Chicken Tenders served with French Fries and side of Honey Mustard

GRILLED CHICKEN 10

Served with choice of Fresh Vegetables or Fruit Cup **GF**

BUTTERED NOODLES 9

Penne Pasta, Butter, Parmesan

**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*

***20% Gratuity will be added to parties of 6 or more. We strongly encourage a one check policy for parties of 10 or more.*



CRAFT BURGERS & HANDHELDS

½ Pound Fresh Ground Angus Chuck Beef Burgers

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



* 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 Challah Roll

* TULU'S SIGNATURE TURKEY BURGER 15

With Pepper Jack Cheese, Guacamole, Arugula, and Tomato on a Toasted Challah 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

* "THE ROUND UP" BURGER 16

Our Signature Smashed Burger, Crispy Tobacco Onions, Tarnished Truth Bourbon BBQ and Sweet Pickles on Griddled Texas Toast

* FATTY'S HANGOVER BURGER 16

Topped with Fried Sunny Side Egg, Apple Smoked Bacon, Lettuce, and Tomato on a Toasted Challah Roll

* CLASSIC MUSHROOM AND SWISS BURGER 16

Caramelized Wild Mushrooms and Onions, Topped with Swiss Cheese on Texas Toast

COD PO' BOY 19

Golden-Fried Atlantic Cod Filets, Lettuce and Tomato, Fresh Lemon and Homemade Tartar Sauce on a Toasted Hoagie Roll

BECCA'S JUMBO LUMP CRAB CAKE SANDWICH 21

Served with Remoulade Sauce, Lettuce, and Tomato on a Toasted Challah Roll

CHIPOTLE GRILLED CHICKEN SANDWICH 16

Chipotle Glazed Chicken Breast with Lettuce, Tomato, and Pickles on a Challah Roll

ADD THE FOLLOWING TOPPINGS TO ANY BURGER

Add For \$3: Sautéed Wild Mushrooms, Applewood Smoked Bacon, Caramelized Onions, Guacamole

Add Cheese For \$1: American, Cheddar, Swiss, Pepper Jack

All Burgers Served Pink or No Pink. You May Substitute a Turkey Burger for any Signature Burger.

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MAIN EVENTS

FRIED JUMBO FANTAIL SHRIMP PLATTER

6 SHRIMP 25 | 12 SHRIMP 32

Fried Shrimp with Remoulade Sauce, served with Roasted Yukon Potatoes and choice of Broccoli or Chef's Choice Seasonal Vegetable

PUB STYLE FISH AND CHIPS 27

IPA Beer Battered Atlantic Cod Filets served with Broccoli Slaw and choice of Fresh Cut Idaho Fries or Sweet Potato Fries

BECCA'S JUMBO LUMP CRAB CAKE 35

Two Crab Cakes served with Remoulade Sauce, Roasted Yukon Potatoes and choice of Broccoli or Chef's Choice Seasonal Vegetable

CHICKEN PENNE PASTA 24

Grilled Chicken, Roasted Tomatoes, Caramelized Onions, Spinach, tossed in a Light Basil Cream Sauce

* USDA PRIME NY STRIP 34

10 oz Grilled NY Strip, Chimichurri, Truffle Parmesan Hand-Cut Fries

* GRILLED SALMON "ROCKEFELLER" 28

Fresh Salmon Filet, topped with our Signature Rockefeller Topping, served with Roasted Yukon Potatoes and choice of Broccoli or Chef's Choice Seasonal Vegetable

GRILLED PORTABELLA RISOTTO 18

Peas, Corn, Leeks, topped with Parmesan Cheese
Add Grilled Chicken \$8, Fresh Grilled Salmon \$12,
Grilled Shrimp (5) \$11

SIDES

HAND-CUT FRENCH FRIES OR SWEET POTATO FRIES 7

TRUFFLE PARMESAN FRIES WITH GARLIC AIOLI 8 | BROCCOLINI 7 | BROCCOLI SLAW 7

CHEF'S CHOICE SEASONAL VEGETABLE 6 | ROASTED YUKON POTATOES 7

DESSERTS

CRÈME BRULÉE CHEESECAKE 12

Traditional Cheesecake, Madagascar Vanilla Bean, finished with a Layer of Hand Fired Crème Brulee v

FUNNEL CAKE FRIES 11

Topped with Powdered Sugar, served with Raspberry Sauce and Whipped Cream



Be sure to Visit We Scream for 19 Flavors of Ice Cream, Homemade Waffle Cones, Shakes, Sundaes and More!

LOCATED IN THE MARRIOTT LOBBY

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*Visit Our Additional Award-Winning
Cavalier Resort Restaurants*



THE
RALEIGH
ROOM



CavalierResortVB.com/Restaurants