



FOOD, FRIENDS & FOLLY

APPETIZERS

Pork Belly Skewers \$8

Slow roasted pork belly with red bell pepper, onion and a seared spicy siracha sauce.

Cru Meatballs \$7

Cru favorite, served with your choice of traditional red sauce, Korean BBQ or hot Siracha

Hawaiian Octopus \$8

Grilled octopus and pineapple served with chips

Goat Cheese \$6

Creamy goat cheese, pecans and cranberries served with everything flatbread cracker

Lobster Delight Dip \$12

House made creamy lobster and cheese dip, served with lavash chips

Tomato Caprese Salad \$7

Sliced tomatoes with fresh mozzarella, basil chiffonade and finished with balsamic glaze

Mexican Corn Fritters \$6

Grilled corn cakes served with a lime sour cream

CRU HOUSE MADE THIN CRUST PIZZA

Margarita \$11

Red Sauce, fresh mozzarella slices, tomato slices and fresh basil

Cru Mac Pie \$13

Olive oil base, beer mac and cheese, diced bacon topped with provolone and mozzarella blended cheese

Pesto Chicken \$13

Julienned chicken, basil pesto base, diced tomato and blended cheese

Garlic Crème Italiano \$14

Garlic creamy cheese base, ham, salami, onion, banana peppers blended cheese finished with a drizzle of apple cider vinaigrette

Farmers Pizza \$11

Red sauce base, a hearty blend of onions, red & green peppers, mushrooms black olives and blended mozzarella/provolone cheese

Pig & Pepper \$14

Chipotle pesto base, pulled pork, diced bacon and blended cheese finished with a garlic aioli

BBQ Chicken \$13

BBQ sauce base, chicken, red onion and blended mozzarella/provolone cheese finished with fresh cilantro

Meat Lovers \$13

Red sauce base, sausage, pepperoni and ham with cheese

CRU SALADS

All salads can be ordered as an included side to entrée, an ala carte or as a dinner size salad
Dressings: Ranch, Apple Cider Vinaigrette, Pesto Caesar, Avocado Ranch, Balsamic vinaigrette

House \$5/10	Romaine House \$4/8	BLT Salad \$4.50/9	Pesto Caesar \$4/8
Spinach, mushrooms and diced hard boiled eggs	Romaine lettuce, sliced tomato, cucumbers and shaved parmesan	Arcadian salad mix, bacon crumbles, diced tomatoes	Romaine lettuce, shaved parmesan, croutons with dressing drizzle

CRU DINNER ENTREES

Each entrée includes a side or a salad

**Beef Brisket \$16

Angus beef slow cooked in house for 12 hours, served with risotto finished with a sherry sauce

** Crab Cake \$17

A house favorite, house made jumbo lump crab cake drizzled with a remoulade sauce

** Seafood Paella \$21

Clams, mussels, calamari and shrimp sauté over saffron rice

** Scallops \$20

5 succulent sea scallops, pan seared served with a bacon cream sauce

** Veal Chop \$23

Tender 16 oz. veal bone, sous-vide to a perfect medium and served with a garlic brown butter sauce

** Chicken Marsala \$17

Sautéed chicken breast in a marsala mushroom sauce

Vegan Tuscan Penne \$15

Gluten free penne tossed in a cream sauce with spinach, tomato, mushrooms and cashews

** Filet Mignon \$21

8 ounce filet cooked to your liking and served with an au jus, red wine mushroom sauce

** Pork Tenderloin \$17

Grilled pork tenderloins medallions served with the chef's sauce du jour, ask your server about today's sauce

** Lamb Lollipops \$20

5 lamb rack bones cooked to a medium temperature and finished with a lavender balsamic sauce

**Duck Breast \$21

Seared 10 ounce Duck breast served in a port wine reduction sauce (your desired temp—medium rare to well)

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

CRU SIDE DISHES

All Entrees include a side of choice or salad
Ala carte side dishes — \$4.00 each

Smashed Red Potatoes

Vegetable Du Jour

Spinach Risotto

Beer Mac & Cheese

Corn Casserole

Sweet Potato Mash

Roasted Red Potatoes — Plain or Seasoned with Truffle Salt , Ancho Pepper, Chorizo or Pesto