

APPETIZERS



FOOD, FRIENDS & FOLLY

NOW FEATURING STONE BAKED THIN CRUST PIZZA!

Spinach Artichoke Dip \$8

House made creamy dip with a touch of spice, served with toasted sesame rounds

Salmon Galettes \$10

Fresh salmon patties; hand smashed & folded into fresh herbs, spices, egg whites, parmesan cheese and a hint of lemon, served with gribiche sauce (GF)

Rosemary Red Wine Onion Dip \$9

Caramelized onions, fresh rosemary & spices in a burgundy reduction whipped into a soured crème. Served with fresh vegetable crudité (GF)

Stuffed Button Shrooms \$8

Stuffed mushroom caps with Italia sausage, fetta cheese & egg whites, topped with parmesan and baked until golden brown, finished with an alfredo drizzle (GF)

Non-Traditional Shrimp Cocktail \$11

Succulent shrimp tossed in a sweet chili sauce with a squeeze of lemon, black pepper, clove, toybox tomatoes and avocado served on a bed of mesclun salad with lemon twist and a side of sweet chili cocktail sauce. (GF)

Redefined Tomato Caprese Salad \$8

Toybox tomatoes, fresh mozzarella balls halved and tossed in an herbed white wine vinaigrette with basil chiffonade served on a bed of roma tomatoes and drizzled with a truffle balsamic glaze (GF)

Loaded Baked Potato Pancakes \$7

Picture a loaded baked potato and shred it... pan seared and top with melted cheddar-jack cheese and bacon served with a ranch crème smear (GF)

Margarita \$11

Signature sauce, fresh mozzarella, roma tomato slices and fresh basil chiffonade

Chef Crowe's Peppered Cabernet \$14

Signature cacciatore style sauce, roasted red peppers, roma tomatoes, basil, pepperoni, bacon, cracked black pepper, shredded pepper jack, bell peppers and herbs

Pesto Chicken \$14

Basil pesto cream sauce, julienned chicken, roma tomato, onion, banana peppers, mozzarella blend cheese and finished with crushed red pepper

Loaded Potato Pie \$11

Mashed potatoes, bacon, scallions, cheddar jack cheese topped with a ranch crème

Farmers Pizza \$11

Signature sauce, blend of caramelized onions, red & green peppers, mushrooms black olives and mozzarella cheese

Pig & Pepper \$14

Chipotle infused pizza sauce, pulled pork, diced bacon and blended cheese finished with garlic aioli

Indian Kasundi Pie \$15

Sautéed lamb and eggplant tossed in a tomato Kasundi sauce and topped with shredded cucumber, tomato and tzatziki sauce

Meat Lovers \$15

Signature cacciatore red sauce, sausage, pepperoni, bacon and ham with blended cheese

The Roman \$14

Red sauce, Italian sausage, roasted red peppers, banana peppers, roma tomatoes, red onion and crushed red pepper

Double Stacked Pepperoni \$15

Loaded with pepperoni and then added pepperoni!

CRU SALADS All salads can be ordered as an included side to entrée, ala carte or as a dinner size salad
 Dressings: Ranch, Citrus Vinaigrette, Caesar, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Avocado Ranch

House \$5/10	California Cobb \$6/12	Summer Shrimp \$8/15	Classic Caesar \$4/8
Spinach, mushrooms, red onions and sliced hard boiled eggs tossed in a balsamic vinaigrette	House blend salad, avocado, red onion, bleu cheese crumbles, bacon, grilled chicken, hard boiled egg and cherry tomato	Spinach arcadia blend in a citrus vinaigrette, topped with jerk shrimp, strawberries, candied pecans, feta and apple slaw (GF)	Romaine lettuce, shaved parmesan, toybox tomatoes, croutons with dressing drizzle. Add some basil pesto for a little pizzazz

CRU DINNER ENTRÉES - Each entrée includes a Side or a House or Caesar salad

**** Catch of the Day \$Market**

Chef Crowe's fish special, ask your server for details

**** Jumbo Lump Crab Cakes \$24**

House made jumbo lump crab stuffed cakes. Served with a house remoulade sauce

**** Roasted Duck Breast \$26**

Served on an earthy mushroom risotto finished with a port wine and amarena (dark wild) cherry demiglace (GF)

**** Jumbo Sea Scallops \$24**

Five succulent sea scallops pan seared served with a bacon parmesan mornay (cheese) sauce atop spiced grits

**** Florentine Stuffed Chicken \$19**

Spinach, fire roasted red peppers & fresh mozzarella baked with a parmesan crust on a bed of Chef's cacciatore sauce (GF)

**** Chicken Macadamia \$19**

Macadamia nut crusted breast on a bed of smashed potatoes & basil pesto topped with a nutty spiced cream sauce

**** Ginger Sesame Marsala Flank Steak \$22**

Marinated overnight and grilled to your liking, sliced and served with drunken banana sweet potato mash (GF)

**** Filet Mignon, 8 oz. \$29**

Seasoned, pan seared and finished in the oven served with mushroom red wine demiglace sauce (GF)

Add au poivre (peppercorn) brandy cream sauce for \$3

**** Black and Blue Prime NY Strip Steak 14 oz. \$27**

Blackened and topped with gorgonzola cheese and caramelized onions

**** Filet De Porc Du Jour \$19**

Grilled pork tenderloin medallions, cooked to your liking and served with the Chef's sauce du jour

**** Frenched Rack of Lamb \$20**

Three (4 ounce) bone in lamb chops grilled to your liking atop our garlic mashed potatoes and finished with a sage and thyme demiglace sauce (GF)

** 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 or House or Caesar salad Ala carte side dishes — \$4.00 ea.

Spinach Risotto (GF)

Vegetable du jour

Smashed roasted garlic potatoes (GF)

Beer mac & cheese

Lemon & bacon asparagus (GF)

Drunken banana sweet mash (GF)