



FOOD, FRIENDS & FOLLY

APPETIZER

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)

Stuffed Button Shrooms 8

Stuffed mushroom caps with Italian 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)

NOW FEATURING STONE BAKED THIN CRUST PIZZA!

Margarita 11

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

Pesto Chicken 14

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

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

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

Plain Cheese or Pepperoni Pizzas available, ask your server

All pizzas are available on a
gluten free shell.

CRU HOUSE SALADS — can be included as a side to entrée, ala carte or dinner sized

Dressings: Ranch, Citrus Vinaigrette, Caesar, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Avocado Ranch

Spinach House Salad 5/9

Spinach, mushrooms, red onions and sliced hard boiled eggs tossed in a balsamic vinaigrette

House Caesar Salad 5/9

Romaine lettuce, shaved parmesan, toybox tomatoes, croutons with dressing drizzle. Add some basil pesto for a little pizzazz

CRU DINNER ENTRÉES - Each entrée includes one side or house salad.

**Mahi Mahi Provence 27

Pan seared Mahi Filet seasoned with classic French Herb de Provence spice blend on a bed of tomato caprese risotto

** Jumbo Lump Crab Cakes 28

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

** Jumbo Sea Scallops 31

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

** Chicken Macadamia 19

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

** Frenched Rack of Lamb 29

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)

** Ginger Sesame Marsala Flank Steak 27

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

** Filet Mignon, 8 oz. 34

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. 32

Blackened and topped with gorgonzola cheese and caramelized onions

Dinner California Cobb Salad 12

House blend salad, avocado, red onion, bleu cheese crumbles, bacon, grilled chicken, hard boiled egg and cherry tomato

Jerk Shrimp Dinner Salad 16

Spinach arcadia blend tossed in a citrus vinaigrette topped with jerk shrimp, strawberries, candied pecans, feta and apple slaw

** 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 one side or house 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)