



FOOD, FRIENDS & FOLLY

APPETIZERS

**** Salmon Galettes 12 Add a dinner side for \$5**

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

Stuffed Button Shrooms 9

Stuffed mushroom caps with Italian sausage, feta cheese & egg whites and baked until golden brown, finished with a sausage alfredo and parmesan cheese (GF)

**** Crab Cakes 18 Add a dinner side for 5**

Two of our two ounce, house made crab cakes with a lemon pepper slaw with a jalapeño aioli drizzle

French Bread Pepperoni Pizza 7

Thick cut French bread with cacciatore sauce, pepperoni and mozzarella cheese

**** Chicken Satay 9**

2 skewers of marinated chicken breast bites on a bed of arcadia, drizzled with a sweet and spicy peanut sauce (GF)

**** Pork Belly 10**

Slow roasted pork belly brushed with sriracha bourbon glaze on a bed of apple coleslaw (GF)

**** Chicken Caesar Naan 9**

Sliced chicken breast stuffed in two naan shells with black olives, tomatoes, lettuce and shaved cheese tossed in our basil pesto dressing

**** Quesadilla**

Chicken \$8 Shrimp \$14 Chicken and Shrimp \$ 16

Your choice mildly spiced with caramelized artichoke, roma tomato, and mozzarella in a grilled flour tortilla. Served with cacciatore sauce, romaine lettuce, sour cream and avocado.

SALADS

Spinach House Salad 5/9

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

House Caesar Salad 5/10

Romaine lettuce, shaved parmesan, toybox tomatoes, croutons tossed in our basil pesto caesar dressing

Add 6 oz. Salmon Filet for 12

Dinner California Cobb Salad 17

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

Jerk Shrimp Dinner Salad 22

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

Pork Belly Salad 19

Sweet and smokey glazed cubes of pork belly over a mesclun salad tossed in a honey fig vinaigrette with red peppers, charred corn, and julienned green apples

CRU SIDE DISHES

Ala carte side dishes — \$5.00 ea.

Parmesan Risotto (GF) Vegetable du Jour (GF)

Garlic Smashed Potatoes (GF)

Black Bean and Corn Dirty Rice (GF)

Beer Mac & Cheese

Bacon Parmesan Brussel Sprouts (GF)

Herb Buttered Mushrooms (GF)

Smoked Apple Coleslaw

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

Does not to apply to Dinner Salads!

**** Blackened Grilled Salmon 32**

6 ounce Alaskan wild caught salmon served with a cucumber, grape tomato and avocado salad with our dirty rice (GF)

**** Baked Parmesan Crusted Walleye 27**

8 ounce skin on walleye seasoned and baked served on a bed of cacciatore sauce and our risotto

**** Sea Scallops Scampi 42**

Four diver scallops atop linguini tossed in a garlic, white wine butter sauce with tomatoes and mushrooms

**** Shrimp Tacos 27**

3 creole seasoned wild Argentine red shrimp naan tacos with romaine, red onion, tomatoes, carrots and avocado ranch served with our brussels sprouts

**** Frenched Rack of Lamb 45**

Ten ounce rack of lamb seasoned with nutmeg, cinnamon and ginger atop a dark cherry rosemary compote with side of garlic mash (GF)

**** Chicken Pot Pie 20**

Chef Crowe's take on a classic comfort food baked in a casserole and topped with a puff pastry shell served with a side of garlic mash

**** Cajun Chicken Alfredo 23**

Chicken breast, roasted red peppers tossed with linguini in a spicy alfredo sauce topped with green onions and parmesan cheese

**** Filet Mignon, 8 oz 44**

Seasoned, pan seared served on a bed of herb sauteed mushrooms with a smear of roasted red pepper and garlic coulis (GF)

**** Sirloin Bon Marche' 28**

10 ounce sirloin steak seasoned with peppercorn medley with a brandy espagnole finish and a side of garlic smashed potatoes (GF)

**** Short Ribs Marsala 27**

Braised boneless short ribs atop rice noodles tossed in a marsala pan sauce with blistered grape tomatoes, sugar snap peas and sliced mushrooms (GF)

**** Meat Loaf 20**

Chef Crowe's house made classic blue plate special meatloaf served with our garlic mashed potatoes

**** BBQ Ribs 35**

Full rack of house roasted baby back ribs with Chef Crowe's signature BBQ sauce served with a smoked apple slaw (GF)

**** Brandy Apple Pork Tenderloin 29**

8 ounces, seasoned and pan fried served along side roasted granny smith apples finished with a brandy apple pan sauce with a side of risotto (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.