



FOOD, FRIENDS & FOLLY

## APPETIZERS

### **Tomato Soup with Roasted Fennel Bowl 9 Cup 5**

Topped with chick pea croutons (GF, V)

### **\*\* Salmon Galettes 14**

Fresh salmon patties served with lemon caper crème (GF)

### **\*\* Stuffed Button Shrooms 12**

Stuffed mushroom caps with Italian sausage finished with a sausage alfredo and parmesan cheese (GF)

### **\*\* Crab Cakes 18**

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

### **\*\* Yellow Fin Tuna 16**

6 ounces of yellow fin tuna marinated in ginger soy, seared rare and shingled. Accompanied by baked wonton chips and a wasabi cream sauce

### **\*\* Two Giant Meatballs 10**

Two 3 ounce meatballs in our house cacciatore sauce served with bread sticks

### **\*\* Nachos in a Can \$13**

A layered nacho platter with beef, beans, cheese, sour cream, guacamole sauce and jalapeño presented in a can!

### **\*\* Mini Nann Pizza Du Jour 12**

Three 4" mini naan pizzas topped with our signature topping of the day

### **\*\* Quesadilla**

### **Chicken 12 Shrimp 16 Chicken and Shrimp 18**

Your choice mildly spiced with caramelized artichoke, roma tomato, and mozzarella in a grilled flour tortilla.

## SALADS

### **Spinach House Salad 6/9**

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

### **House Caesar Salad 6/10**

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

**\*\* Add 6 oz. Salmon Filet for 16**

### **\*\* Dinner California Cobb Salad 18**

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

### **\*\* Jerk Shrimp Dinner Salad 25**

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

### **\*\* Salmon Salad 26**

Spiced salmon filet over a mesclun salad tossed in a honey fig vinaigrette with red peppers, charred corn, and julienned green apples (GF)

## CRU SIDE DISHES

Ala carte side dishes — \$6.00 ea.

Jasmine Rice (GF, V)

Seared Vegetable Medley (GF, V)

Garlic Smashed Potatoes (GF)

Smoked Apple Coleslaw (V)

Beer Mac & Cheese

Bacon Parmesan Brussel Sprouts (GF)

Tri-Color Tortellini Alfredo

Cheesy Grits

Hashbrowns O'Brien (GF)

Broccoli with Cheese

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

### Does not to apply to Dinner Salads!

**\*\* Spiced Rubbed Grilled Salmon 34**

6 ounce Norwegian salmon served with our seared vegetable medley finished with a truffle honey (GF)

**\*\* Baked Parmesan Crusted Walleye 29**

8 ounce skin on walleye seasoned and baked served on a bed of cacciatore sauce and jasmine rice

**\*\* Braised Lamb Shanks 29**

Two bone in lamb shanks seared and spiced and finished in the oven with a red wine demi glace served with our cheesy grits (GF)

**\*\* Shrimp Tacos 30**

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

**\*\* Sausage Fennel Rigatoni 24**

Savory sausage and fresh fennel in a tomato cream sauce over rigatoni

**\*\* Chicken Pot Pie 22**

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 24**

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

**\*\* Filet Mignon, 8 oz 48**

Seasoned, pan seared topped with a horseradish bleu cheese sauce served with garlic smashed potatoes

**\*\* Sirloin Bon Marche' 32**

10 ounce angus prime sirloin steak seasoned with peppercorn brandy cream sauce finish and a side of garlic smashed potatoes. (GF)

**\*\* BBQ Ribs 35**

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

**\*\* Jaeger Schnitzel 29**

8 ounces breaded pork cutlet sauteed and smothered with a mushroom sauce served with our hash browns.

**\*\* Hamburger Poutine 22**

Classic Canadian street food. Eight ounce burger topped with caramelized onions over hashbrowns with cheddar cheese curds and gravy.

**\*\* Chicken Tiki Masala 25**

Classic Indian dish with chicken breast sauteed in a spicy Masala creamy red sauce over white rice. Medium spice level.

**\*\* Shrimp Etouffee 32**

Cajun favorite of 5 subtly spiced shrimp and vegetable in a southern sauce served over rice, served with a dipping bread stick

**\*\* Meat Loaf 22**

House made served with our garlic mashed potatoes. Topped with our cacciatore sauce.

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