



FOOD, FRIENDS & FOLLY

## APPETIZERS

**Broccoli Cheddar Soup**      **Bowl 9**      **Cup 5**

**\*\* 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.

**\*\* Shrimp Stuffed Zucchini Boat 14**

Half of a zucchini stuffed with a house made, slightly spicy shrimp stuffing and baked. (GF)

**\*\* 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.

**Spaetzle With Brown Gravy**

**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!

**\*\* Parmesan Crusted Pesto Grilled Salmon 35**

6 ounce Norwegian salmon crusted and baked finished with a pesto sauce. Served with garlic broccoli. (GF)

**\*\* Pan Fried Walleye 30**

8 ounce skin on walleye breaded and pan fried, finished in the oven topped with a diced tomato, garlic, white wine, mushroom sauce. Served with our brussels sprouts.

**\*\* Braised Lamb Shanks 32**

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 23**

A classic comfort food baked in a casserole and topped with a puff pastry shell served with a side of garlic mash potatoes.

**\*\* Cajun Chicken Alfredo 24**

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

**\*\* Pork Tenderloin with a Mustard Onion Sauce 32**

Tender pork tenderloin cooked to your temp, topped with a caramelized onions and house made Dijon mustard cream sauce. Served with spaetzle.

**\*\* Sirloin Bon Marche' 39**

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

**\*\* BBQ Ribs 36**

**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 over spaetzle.

**\*\* Hamburger Poutine 23**

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

**\*\* Chicken Teriyaki Stir-fry 25**

Chicken and fresh vegetables stir-fried in our house made teriyaki sauce served over rice noodles.

**\*\* Shrimp Etouffee 33**

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

**\*\* Meat Loaf 23**

House made served with our garlic mashed potatoes. Topped with our caccaitore 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.**