
SALADS

APPETIZERS \$7.00 ENTREES \$11.00

Chinese Chicken Salad

Julienne Napa Cabbage, Carrots, Peppers,
Daikon, Red Onion and Ginger Dressing

Mesclun Fried Goat Cheese

Mixed Greens, Tomato, Red Onion,
Pine Nut Goat Cheese and Balsamic Dressing

Butter Lettuce Salad

Poached Pears, Walnuts, Gorgonzola
and Honey Sherry Dressing

Duck Confit Arugula Salad

Candied Pecans, Tomato, Fried Onion
and Port Wine Vinaigrette

Buttermilk Fried Oyster Salad

Mixed Greens, Apple Smoked Bacon, Red Onions,
Cherry Tomatoes and Honey Sherry Dressing

SMALL PLATES

Fried Calamari, Slaw and Sesame Dressing	\$9.75
White Wine Truffled Mussels and Peppers	\$9.25
Fresh Mozzarella, Tomato and Sweet Peppers	\$9.50
Fried Green Tomato, Grilled Shrimp, BBQ Demi	\$10.25

SIDES

Four Cheese Macaroni, Cauliflower Gratine
\$6.50

Seared Mushrooms
\$4.75

Potato Gratin of the Day,
Mashed Potato of the Day, French Fries-Fried
Onions, Sauteed Spinach
\$4.00

DESSERTS

\$6.25

Warm Flourless Chocolate Torte
Cru's Cheesecake with Berries

Bread Pudding

Dessert of the Day \$6.75

PASTA AND RISOTTO

Pan Seared Tilapia and
Lemon Caper Gnocchi

\$19.75

Garlic Scallops and Angel Hair Pasta

Fresh Mozzarella and Spicy Marinara
\$20.75

Grilled Basil Marinated Shrimp

Kielbasa, Peas and Orecchiette Pasta
\$19.25

Thai Seafood Risotto

Coconut Milk, Soy, Sriracha, Basil and Carnaroli Rice
\$21.75

A LA CARTE GRILL

(served with arugula greens and one sauce)

Center Cut Tuna Steak - \$23

Chicken Paillard - \$14

12 oz Jerk Rib Eye - Mkt. Price

New York Strip - Mkt. Price

Sauces: Extra Sauce \$.75

Green Peppercorn, Apple Mustard, Port Wine Demi,
Honey Chipotle, Horseradish Cream

DINNER ENTREE

Pan Roasted Local Trigger Fish

Honey Ginger Glazed Carrots, Sauteed Spinach,
Balsamic Shallot Butter
\$23.75

Poblano and Mozzarella Fried Chicken

Potato Gratin, Vegetable of the day,
Honey Chipotle Salsa
\$19.25

Seared Maple Leaf Duck Breast

Herb and Corn Carolina Rice Pilaf, Sherry Thyme Demi
\$20.75

Double Cut Grilled Pork Chop

Mashed Potato, Balsamic Grilled Vegetable,
Apple Mustard Demi
\$20.75

Center Cut Grilled Wagyu Sirloin

Two Pepper New Potato Hash, Smoked Tomato
Caramel, Gorgonzola Mousse
\$22.75