

## **SALADS**

APPETIZERS \$7.50    ENTREES \$11.75

### **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 Peppers \$8.75

Fried Green Tomato,  
Herb Goat Cheese, Chutney \$8.75

## **SIDES**

Four Cheese Macaroni \$6.75

Seared Mushrooms \$4.75

Potato Gratin of the Day,

Mashed Potato of the Day,

French Fries, Fried Onions \$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**

Ginger Seared Salmon  
and Lemon Risotto \$19.75

Garlic Scallops and Angel Hair Pasta  
Fresh Mozzarella and Spicy Marinara \$19.75

Grilled Basil Marinated Shrimp  
Kielbasa, Peas and Orecchiette Pasta \$19.50

### **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 - \$15

Beef Tenderloin - Mkt. Price

New York Strip - Mkt. Price

Double Cut Pork Chop - \$20

Sauces: Extra Sauce \$7.50

Green Peppercorn, Smoked Tomato Caramel,  
Sage Demi, Honey Chipotle, Horseradish Cream

## **DINNER ENTREE**

### **Grilled Local Swordfish**

Four Cheese Grits, Housemade Tasso  
Shrimp Gravy, Fried Onions \$19.75

Poblano and Mozzarella Fried Chicken

Potato Gratin, Veg of the Day,  
Honey Chipotle Salsa \$19.75

### **Seared General Tsos' Duck Breast**

Wasabi Jasmine Rice, Duck Confit and  
Goat Cheese Wonton, Stir Fry Vegetable \$20.75

### **Apple Smoked Bacon Wrapped Pork Tenderloin**

Butternut Squash Granny Smith Apple Hash,  
Sage Demi Glace \$20.50

### **Grand Gala Domestic Braised Lamb Shank**

Mash Potato, Vegetable of Day  
and Braising Jus \$22.75