

SALADS

GRAND CRU SALAD 7 / 12
mixed field greens, apples, nuts,
pomegranate-champagne drizzle
add grilled chicken +4
add hanger steak +7

MEDITERRANEAN SHRIMP SALAD 17
chopped jumbo shrimp, radicchio,
endive, tomatoes, capers, with
olive oil & red wine vinegar

GRILLED OCTOPUS SALAD 16
tossed with english cucumbers,
green peppers, celery, fresh oregano

FILET CARPACCIO 14
served with arugula, thin sliced apples,
finished with light truffle oil drizzle

SASHIMI SEARED TUNA SALAD 16
seared black & white sesame crusted ahi tuna
over baby arugula with orange-miso drizzle

PROSCIUTTO WRAPPED SHRIMP 17
over salad of lola rosa, frisee, and radicchio
with white beans, fresh avocado and mango
finished with lemon vinaigrette

FIRE GRILLED PIZZAS

TOMATO & BASIL PIZZA 12
heirloom tomatoes, fresh mozzarella, grand cru
marinara & basil chiffonade

SIGNATURE CRU PIZZA 14
wild mushrooms with fresh mozzarella, italian
fontina & truffle oil

PROSCIUTTO & FIG PIZZA 14
julienne prosciutto, figs, mozzarella,
pesto and balsamic glaze

SMALLER PLATES

BRUSCHETTA TRIO 9
tomato shallot, artichoke white bean,
eggplant caponata

TUNA TARTARE 18
marinated sashimi grade tuna
sliced cucumber topped with baby greens

CHEF'S SOFT FLOUR TACOS 14
with sour cream, pico de gallo and guacamole

SATÉ OF BEEF & CHICKEN 16
grilled skewers of beef and chicken
spicy peanut sauce and sweet chili sauce

BUTTERFLIED SHRIMP SKEWER 15
shell on grilled shrimp served with a
creamy garlic paprika sauce

FRESH GNOCCHI BOLOGNESE 15
with a plank of fresh sliced parmesan

CHICKEN DUMPLINGS 10
sesame soy dipping sauce

KOBE BEEF SLIDERS 14
3 char grilled with aged cheddar, pickle chip
on potato rolls with crispy shoestring fries
add truffle shoestring fries +2
add extra slider +4

JUMBO LUMP CRABCAKE 14
saffron aioli

SHRIMP & CRAB NACHOS 16
jumbo lump crab and shrimp with monterey jack
and cheddar cheeses over corn chips

SHELLFISH COCKTAIL 18
colossal shrimp and jumbo lump crabmeat
cocktail sauce and lemon

LARGER PLATES

SIGNATURE CRU BURGER 15
char-grilled certified angus beef layered
with heirloom tomatoes, aged cheddar, baby arugula,
house dijonaise with seasoned shoe string fries
add sauteed mushrooms +2
add truffle shoestring fries +2

FISH OF THE DAY MP
ask your server about the chef's fresh fish
selection of the day

HANGER STEAK 14 / 24
pan seared hanger steak, whole roasted
garlic butter, mashed sweet potato,
over sauteed spinach

LAMB CHOPS 16 / 32
slow roasted lamb chops,
chick pea, wild mushroom and
asparagus ragu with rosemary infused jus

PAN-SEARED CHICKEN BREAST 18
pan seared frenched chicken breast
finished with cilantro-lime vinaigrette
avocado, tomato and pickled onion salad

SHRIMP SCAMPI PROVENCALE 20
over lemon scented basmati rice

SIDES / NIBBLES

TRUFFLE SHOESTRING FRIES 8

FRIED PICKLES W/HONEY MUSTARD 6

TRADITIONAL COUNTRY OLIVES 5

SAUTEED ASPARAGUS 6

TRUFFLED MACARONI & CHEESE 10

FRESH MADE GUACAMOLE W/TORTILLA CHIPS 9