

CHEESES

APPELLATION SLATE 12

Choice of 3 ~ Served with French Bread & Crackers

VILLAGE SLATE 17

Choice of 5 ~ Served with French Bread & Crackers

PREMIER CRU SLATE 22

Choice of 7 ~ Served with French Bread & Crackers

GRAND CRU SLATE 32

Choice of 10 ~ Served with French Bread, Crackers, Grapes, Apples & Berries

FRANCE

DELICE DE BOURGOGNE (Cow's Milk / Triple Cream Brie (75%) – Luscious, Melts on the tongue like Butter)

BRILLAT SAVARIN FRAIS (Cow's Milk / Triple Cream Brie from Burgundy – Buttery, Rich and Decadent)

OSSAU IRATY PYRENEES FERMIER (Sheep's Milk / Luscious Ivory Cheese- Sweet & Buttery, great with Bordeaux))

FOURME D' AMBERT (Cow's Milk / Rich and Creamy Blue Cheese with a slightly nutty finish)

NETHERLANDS

REMRANDT EXTRA AGED GOUDA (Cow's Milk / Crunchy and Firm, Savory Salt Crystals melt on your tongue)

ITALY

REGGIANO PARMESAN (Cow's Milk / Firm with Hints of Toasted Bread- The Original!))

SOVRANO (Cow & Buffalo Milk / Aged 18 Months – Rivals Parmesan)

FONTINA VAL D'AOSTA (Cow's Milk / Semi-Soft and Earthy, Woody with Hints of Mushrooms)

PROSCIUTTO DI PARMA (Aged, Dry Cured, Spiced Italian Ham – Sliced Thin)

SOPRESSATA (Aged, Dry Cured Spiced Italian Salami)

SWITZERLAND

TETE DE MOINE (Cow's Milk / Semi-Soft with Almond-Like Flavors)

UNITED STATES

HUMBOLDT FOG LIGHT GOAT CHEESE – (Goat's Milk / Soft, Buttery and Creamy)

CANADA

QUEBEC VINTAGE CHEDDAR (Cow's Milk / Semi-Hard with some Crystalization, Tangy and CrispTaste)

SPAIN

DRUNKEN GOAT (Goat's Milk / Mild, Tangy & Sweet)

SIGNATURE SALADS

GRAND CRU SALAD 7 / 12

Mixed Field Greens with Apples, Nuts, Pomegranate Champagne Drizzle
ADD GRILLED CHICKEN +4

MIXED BABY FIELD GREENS 7 / 12

Mixed Baby Lettuces, Red & Yellow Pear Tomatoes, Dijon Vinaigrette
ADD GRILLED CHICKEN +4

CHOPPED GREEK SALAD 10

Romaine, Tomatoes, Cucumbers, Black Olives, Red Onion and Feta Cheese
Tossed with Red Wine Vinaigrette and Fresh Oregano

ARUGULA, BEET & GOAT CHEESE SALAD 12

Baby Arugula with Red and Golden Beets, Organic Goat Cheese and
Caramelized Onions Tossed In a Light Vinaigrette

CHOPPED SHRIMP SALAD 17

Colossal Shrimp with Crispy Greens, Tomatoes, Olives, Capers,
Olive Oil and Fresh Lemon

For parties of 6 or more, a 20% gratuity will be added to the check

SMALLER PLATES

TRADITIONAL COUNTRY OLIVES 5

CRISPY CALAMARI with PLUM DIPPING SAUCE 15

FRESH GNOCCHI, HEAVENLY CREAM & PROSCIUTTO AND PEAS 16

SATÉ TRIO OF SHRIMP, BEEF & CHICKEN 17

CHEF'S SOFT FLOUR TACOS 13

FRESH BUTTERNUT SQUASH RAVIOLI, CRANBERRIES & SAGE BUTTER 13

SHRIMP & CRAB NACHOS, BLUE CORN CHIPS, JACK & CHEDDAR CHEESE 16

KOBE BEEF SLIDERS (TRIO) 14

Char Grilled with Aged Cheddar, Pickle Chip on Potato Rolls with Crispy Shoestring Fries

STEAK & TOTS 14

Hangar Steak (5 oz) – Char Grilled with Homemade Truffle Tater Tots & Tempura Onion Rings

LAND & SEA SLIDERS 16

Kobe Beef Sliders (2) with Aged Cheddar and Pickle Chip & Crab Cake Sliders (2) Served with Crispy Shoestring Fries

GRILLED CHICKEN QUESADILLA 15

Grilled Chicken, Goat Cheese, Tomato, Onion & Fresh Cilantro, Served with Guacamole & Sour Cream

SASHIMI SEARED TUNA 16

Seared Black and White Sesame Crusted Ahi Tuna over Baby Arugula with Orange Miso Drizzle

SHELLFISH COCKTAIL 18

Either Colossal Shrimp, Jumbo Lump Crabmeat or a Combination of Both

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 PIZZA 15

Sliced Figs, Pesto and Fresh Mozzarella, With an Aged Balsamic Drizzle

ROASTED GARLIC & CHICKEN PIZZA 15

Grilled Chicken with Roasted Garlic, Fresh Mozzarella, Drizzled With Extra Virgin Olive Oil

LARGER PLATES

SIGNATURE CRU BURGER 15

Our Own Blend Of Certified Angus Beef Char-Grilled and Layered with Heirloom Tomatoes, Aged Cheddar Cheese and Baby Arugula with House Made Dijonnaise, Served with Garlic Parsley Fries

MUSHROOM CRU BURGER 16

Our Own Blend Of Certified Angus Beef Char-Grilled and Topped with White Cheddar Cheese Sautéed Mushrooms and Grilled Onions Served with Garlic Parsley Fries

SPA-STYLE PAN-SEARED CHICKEN BREAST 18

Tomato-Avocado Salad

FISH OF THE DAY MP

Ask Your Server About the Chef's Fresh Fish Selection of The Day

FILET MIGNON STACK 32

Pan Seared and Placed Atop a Potato Stack with Red Wine Demi Glace Garnished with a Parmesan Crusted Baked Tomato

SIDES AND MORE

TRUFFLE TATER TOTS 8

TRUFFLE SHOESTRING FRIES 8

GRILLED SEASONAL VEGETABLES 6

TRUFFLED MACARONI AND CHEESE 10

OLD BAY SHOE STRING FRIES 5

HOMEMADE CHIPS with SEA SALT 5