



## Starters

### Truffle Fries v | \$8

White Truffle Oil, Parsley,  
Pecorino Romano

### Salumi Board | \$16

Cured Meats, Pickled Eggs, Toasted Baguette,  
Assorted Mustards and Jams

### Cheese Board | \$15

Chef's Nightly Selection, Dried Fruits,  
Nuts, Crackers

### Bacon Blue Cheese Sliders | \$4 per

Blue Cheese Sauce, Tomato Relish,  
Candied Bacon, Rustic Sweet Roll

### Wild Mushroom Flatbread | \$11

Grilled Oyster Mushrooms, Mushroom Bacon,  
San Marzano Tomato, Mozzarella Cheese,  
Ramp Pesto, Lemon Olive Oil

### Jumbo Lump Crab Cake | \$14

Heirloom Tomato-cucumber Relish,  
Poached Garlic Émulsion, Micro Cilantro

### Burrata v | \$11

Basil, Tomato Jam,  
Spiced Pistachio Brittle, Grilled Bread

## Soup & Salads

### Cru Clam Chowder | \$9

Littleneck Clams, Golden Fingerling Potatoes,  
Bacon, Crispy Russets

### BLT Salad | \$10

Baby Iceberg Lettuce, Heirloom Tomatoes,  
Candied Bacon, Rogue River Smoked Blue Cheese,  
White Balsamic Vinaigrette

### Cru House Salad gf v | \$7

Spring Greens, Carrots, Craisins,  
Sunflower Seeds, Citrus Vinaigrette

### Grilled Shrimp Salad | \$14

Cucumber, Compressed Celery, Micro-greens,  
Peanuts, Hot Sauce, Blue Cheese Dressing

## ENTRÉES

### SMOKED CHICKEN | \$23

Strozzapreti Pasta, Roasted Red Pepper,  
Caramelized Onion, Burrata, Spinach, Mush-  
room Marsala

### CARBONARA | \$18

Bacon, Peas, Sunny-side Egg,  
Bread Crumbs

### CRISPY-ROASTED DUCK LEG gf | \$20

Frisée Salad, Mustard Vinaigrette,  
Duck Egg, Blackberry Port Reduction

### SCALLOPS & PRAWN gf | \$28

Skull Island Prawn, 'Nduja Sausage,  
Sweet Corn Risotto, Roasted Tomato

### SALMON gf | \$25

Saffron-citrus quinoa, Charred Asparagus,  
Lemon-horseradish Butter, Sauce Gribiche

### SEARED AHI TUNA | \$31

Chinese Black Rice, Wakame Salad,  
Soy Dashi, Sweet Chili Aioli

## CRU CUTS

Served with Chef's choice of vegetable.

### 10 oz. Sirloin gf | \$22

### 7 oz. Tenderloin USDA Prime gf | \$38\*

### 12 oz. New York USDA Prime gf | \$42\*

### 14 oz. Ribeye USDA Prime gf | \$43\*

### 12 oz. Pork Porterhouse gf | \$24

#### • SAUCE OPTIONS •

Black Garlic Demi-glace gf

Chimichurri gf v

Creamy Horseradish gf v

Carolina BBQ v

Roasted Garlic Blue Cheese Butter v

Piri Piri gf v

\*\$10 upcharge for meal plan guests.

## SIDES

Not included in MAP.

BBQ Chips, Red Rooster Ranch gf v | \$5

Fingerling Potatoes, Fresh Herbs gf v | \$6

Smoked Cheddar Au Gratin gf v | \$7

Asparagus, Truffle Oil, Aged Parmesan gf v | \$6

Charred Vegetables, Salsa Verde, Cotija Cheese gf v | \$7

Grilled King Oyster Mushrooms, Bacon, Blue Cheese v | \$7

Truffle Mac-n-Cheese v | \$10 | Add Bacon \$3 | Add Crab \$6

Jumbo Shrimp Scampi gf | \$6 per

Oven-poached Lobster Tail, Grilled Lemon gf | \$30

gf Gluten Free v Vegetarian

MAP GUESTS: Please note, server gratuities are not included in your package.

# ARTISAN COCKTAILS & MARTINIS

## CUCUMBER COOLER | \$9

Hendrick's Gin, Muddled Lime, Cucumber and Mint,  
Tonic and Soda Water

## CRU CHERRY SWIZZLE | \$10

Tattersall Blackstrap Rum, Tattersall Sour Cherry,  
Pineapple Juice, Fresh Squeezed Orange and Lime

## MOONSHINE PALOMA | \$10

Mexican Moonshine Silver Tequila, Cointreau,  
Grapefruit Juice, Soda Water, Fresh Squeezed Lime,  
Rosemary Red Wine Syrup

## JAMESON GINGER SMASH | \$9

Jameson Irish Whiskey,  
Muddled Lemon and Mint, Ginger Syrup

## GRAND BELLINI-TINI | \$12

Grey Goose Vodka, Grand Marnier Raspberry Peach  
Liqueur, Prosecco, Blackberry Puree

## MINNESOTA MULE | \$9

Vikre Boreal Juniper Gin, Ginger Beer, Fresh Squeezed Lime

## PIMM'S BLACKBERRY MOJITO | \$9

Bacardi White Rum, Pimm's Blackberry and Elderflower  
Vodka, Muddled Lime and Mint, Blackberry Puree

## CRU TAWNY OLD FASHIONED | \$10

Bulleit Bourbon, Tawny Port, Angostura Bitters,  
Muddled Orange and Cherry

## FLIGHTS

Sommelier's Feature Flight - White | \$10

Sommelier's Feature Flight - Red | \$12

# Liquid Desserts

Bogle Petite Sirah Port *Clarksburg 2007* | \$8

Graham's 10 Year Tawny Porto *Portugal* | \$10

Graham's 20 Year Tawny Porto *Portugal* | \$12

Graham's 30 Year Tawny Porto *Portugal* | \$15

Graham's 40 Year Tawny Porto *Portugal* | \$19

'A Century of Port' | \$30

1 oz. each of of Graham's Tawny 10, 20, 30 and 40 years

# WINES by the Glass

## WHITE

Blu Prosecco *Veneto NV* | \$8

Chandon Rosé, Sparkling *Napa NV* | \$14

Les Vignerons de Buzet Rosé *France 2016* | \$8

St. Urbans-Hof Riesling *Mosel 2015* | \$7

Silverado 'Miller Ranch' Sauvignon Blanc *Napa 2015* | \$8

Jules Taylor Sauvignon Blanc *Marlborough 2016* | \$9

Pullus Pinot Grigio *Slovenia 2015* | \$9

Banfi La Pettegola Vermentino *Toscana 2016* | \$10

Bread and Butter Chardonnay *Napa 2015* | \$9

Daou Chardonnay *Paso Robles 2014* | \$12

Coors Light | \$4.75

Mich Golden Light | \$4.75

Summit Extra Pale Ale | \$5.75

Stella Artois | \$5.75

Blue Moon | \$5.75

Castle Danger | \$6.25  
Castle Cream Ale

Bent Paddle | \$6.25  
Cold Press Black Ale

Surly Furious (16 oz. can) | \$7

Sociable Cider Werks | \$7  
Freewheeler Dry Apple (16 oz. can)

Trappists Rochefort | \$9  
#10 Belgian Quadrupel (330 ml)

The Bruery | \$30  
Feature Bottle (750 ml)

BREWS

## RED

Pike Road Pinot Noir *Willamette Valley 2014* | \$12

Nielson Pinot Noir *Santa Barbara 2014* | \$10

Wenté 'Sandstone' Merlot *Livermore Valley 2013* | \$7

Adelante Malbec *Mendoza 2014* | \$8

Ghost Pines Cabernet Sauvignon *Napa/Sonoma 2014* | \$13

Cousino Macul Antiquas Reserva Cabernet *Chile 2013* | \$10

Pedroncelli Petite Sirah *Dry Creek Valley 2014* | \$10

1000 Stories Bourbon Barrel Aged Zinfandel *California 2014* | \$10

Chateau L'Ermitage Blend *France 2012* | \$7

Two Mountain Hidden Horse Blend #14 *Rattlesnake Hills* | \$9

Murrietta's Well 'The Spur' Blend *Livermore Valley 2014* | \$13