



**SMALL PLATES**

*Sea Bass Skewers*  
Shallot-Dill Remoulade...11

*Crü Classic Spicy Crab Roll*  
Sriracha & Sweet Teriyaki Glaze...8

*Yellow Fin Tuna & Tomato Crustinis*  
Avocado, Wasabi Oil,  
Mirin Vinaigrette.....11

*Tuna Sashimi "Nine"*  
Citrus Ponzu, Pickled Ginger & Wasabi...13

*Sautéed Crispy Calamari*  
Sweet Tomatoes, Peppers, Sherry Wine...9

*Kuto's Meatballs & Dumplings*  
Champagne Emulsion...8

*Fried Green Tomato*  
Stuffed with Goat Cheese,  
Topped with Jumbo Scallop  
Horseradish Coulis...9

*Cru Crab & Garden Vegetable Bisque...6*

**GO "GREEN" !!!!**

*Mixed Field Greens*  
Manchego, Grape Tomatoes,  
Shallot, Walnuts, Fuji Apples  
White Balsamic-Fig Vinaigrette...7

*Crü Caesar*  
Garlic Baguette Croutons,  
Creamy Parmesan,  
Apple Smoked Bacon Powder....7

*Cru Cobb Salad*  
Avocado, Radish, Corn, Olives, Scallions,  
Hard Boiled Egg, Grape Tomatoes  
Creamy Oregano Dressing...12

*Ugly Heirloom Tomato Salad*  
Onion, Tomato, Blue Cheese,  
Fresh Mozzarella, Basil,  
Grilled Onion Cider Vinaigrette...12

*Yukon Gold Potatoes*  
w/ Reggiano, Bacon & Scallions  
*Heirloom Tomato & Cheese Risotto*

**GET WET**

*Trigger Fish*  
Wild Mushroom & Herb Risotto,  
Parmesan & Mushroom Cappuccino...26

*Black & Blue Yellow Fin*  
Red Pepper Pearled Pasta Cake,  
Chilled Cucumber Soup,  
Sea Salt Crème Chantilly...27

*Caramelized Diver Scallops*  
Cauliflower "Risotto", Rock Shrimp  
Pine Nut Relish ...24

**FRESH**

*Poulet Rouge Premier*  
Roasted Lemon-Rosemary All Natural  
French Chicken, Double Whipped Potatoes,  
Fried Parsley, Chicken Jus...21

*Chefs Fresh Pasta*  
House Made Fettuccini, Sweet Tomatoes,  
Basil Pesto...17

*Truffle Fries*  
w/ Crü Signature Steak Sauce  
*Rock Shrimp*  
w/ Roasted Cauliflower,  
*Soy Caper Brown Butter*

**GRILL MARKS**

*Certified Black Angus Filet Mignon*  
Blue Cheese Sauce...29

*8oz Buffalo Tenderloin Hanger Steak*  
Brandied Peppercorn Sauce...31

*\*\* Above Grilled Items Come with Herb & Roasted*  
*Garlic Kale & Chorizo,*  
*Bourbon Butter & House Smoked Sea Salt*

*Herb - Marinated & Grilled Crü Steak*  
Crü Steak Sauce, Over Skinny Fries...23

*White Marble Farms Pork Chop*  
Organic Braised Beef & Bean Cassoulet  
Sundried Tomato Crème Fraiche...29

**"B" Liner Snapper**  
Whole Grilled Herb Stuffed Snapper  
**3 Sauces:**  
*Orange Gremolata,*  
*Grilled Chimi Churi,*  
*Herb Vinaigrette...32*

*Spaghetti Squash*  
w/ Popped Pumpkin Seeds  
**Chef De Cuisine**  
**Josh Zeman**

**EXTRAS**

\$6 each

**Executive Chef**  
**Richie Wilim**