



• *appetizers* •

<b>Artisan Cheese Platter</b> Chef's Selection of Cheese and Fruit	18
<b>Smoked Salmon Flatbread</b> Smoked Salmon, Fried Caperberries, Roasted Red Peppers, Microgreens, Herb Cream Cheese	13
<b>Vegetable Napoleon <b>gf v</b></b> Fresh Mozzarella, Grilled Vegetables, Basil Oil, Balsamic Glaze	11
<b>Crab Cake</b> Saffron Citrus Aioli, Microgreens, Slaw	14
<b>Truffle Fries <b>v</b></b> White Truffle Oil, Parsley, Parmesan Cheese	8

• *soups & salads* •

<b>Soup Du Jour</b> Seasonal Soup of the Day	8
<b>Burrata <b>v</b></b> Heirloom Tomatoes, Toasted Pine Nuts, Pesto, Aged Balsamic, Grilled Bread, Microgreens	10
<b>Grilled Romaine Salad <b>gf v</b></b> Shaved Parmesan, Grilled Lemons, Frico, Tomatoes, Caesar	9
<b>Cru Salad <b>gf v</b></b> Grapefruit, Feta, Onions, Chickpeas, Orange Balsamic Vinaigrette	8

• *entrées* •

<b>Halibut</b> 34 Sweet Chili Soy, Grilled Vegetable Couscous	<b>22oz Belly on Pork Chop <b>gf</b></b> 38* Mango BBQ, Tropical Fruit Salsa, Asian Slaw
<b>Seared Scallops <b>gf</b></b> 27 Wild Mushroom Vegetable Risotto, Saffron Aioli, Asian Blackberry Sauce	<b>Duck Confit</b> 22 Port Cherry Glaze, Duck Confit, Asparagus, Dried Cranberries, Orzo Pasta
<b>Grilled Salmon</b> 27 Udon Noodles, Sautéed Vegetables, Lemongrass Ginger Broth	<b>Frutti di Mare</b> 28 Campanelle Pasta, Shrimp, Scallops, Crab, Leeks, Spinach, Fresh Basil, White Wine Tomato Sauce
<b>Red Wine-Braised Short Rib <b>gf</b></b> 28 Celery Root Purée, Grilled Broccolini	<b>Lobster Mac &amp; Cheese</b> 26 Tomatoes, Truffle, Bread Crumbs
<b>Grilled Ribeye <b>gf</b></b> 44* Roasted Tomato Demi, Roasted Yukon Potatoes, Grilled Asparagus	<b>Carbonara</b> 20 Linguine, Pancetta, Peas, Soft Poached Egg, Toasted Bread Crumbs
<b>Grilled Beef Tenderloin <b>gf</b></b> 39* Sweet Potato-Pancetta-Brussels Sprouts Hash, Cabernet Reduction	

**gf** Gluten Free **v** Vegetarian

\*\$10 upcharge for meal plan guests.

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

Vegetarian and vegan options are available upon request, please ask your server.

No split checks on groups of 10 or more. We can accept multiple payments on one check. In order to protect the environment, straws are only provided upon request.

## • cocktails & martinis •

<b>Cru 75</b>	10
Malfy Gin, Prosecco, Fresh Lemon, Red Wine Syrup	
<b>Blueberry Limon Mojito</b>	10
Bacardi Limon, St. Germaine, Fresh Lemon, Blueberries, Mint	
<b>Espresso Martini</b>	11
Double Shot of Espresso, Vanilla Vodka, Godiva	
<b>Juniper Sweet Tea</b>	9
Vikre Juniper Gin, Earl Grey Simple Syrup, Iced Tea, Fresh Lemon	
<b>Strawberry Moonshine Margarita</b>	13
Mexican Moonshine, Grand Marnier, Fresh Strawberries, Basil, Lime, Red Wine Syrup	
<b>Tito's Blackberry Mule</b>	9
Tito's Vodka, Blackberry Puree, Fresh Lime, Ginger Beer	
<b>Cucumber Cooler</b>	10
Prairie Cucumber Vodka, Fresh Mint, Cucumber, Lemon, Lime, Lemon Thyme Syrup	
<b>Tawny Old Fashioned</b>	12
Bulleit Bourbon, Graham's 10 Port, Angostura Bitters, Filthy Amarena Cherries, Orange Peel	
<b>Minnesota Manhattan</b>	10
Vikre Voyageur Aquavit, Sweet Vermouth, Dashfire Vintage Orange Bitters	

## • beer •

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 Castle Cream Ale	6.25
Bent Paddle Cold Press Black Ale	5.75
Surly Furious (16 oz. can)	7
Sociable Cider Werks Freewheeler Dry Apple (16 oz. can)	5.75
Trappists Rochefort #10 Belgian Quadrupel (330 ml)	9
The Bruery Feature Bottle (750 ml)	30

## • flights •

Sommelier's Feature Flight - White	10
Sommelier's Feature Flight - Red	12

## • wines by the glass •

### WHITE, ROSÉ & SPARKLING

<b>Nino Franco Rustica Prosecco</b>	7
Italy, NV	
<b>Chandon Rosé</b>	14
Sparkling Napa, NV	
<b>Centorri Moscato</b>	7
Italy, NV	
<b>St. Urbans-Hof Riesling</b>	7
Mosel, 2016	
<b>L'Agnostique Rosé</b>	7
France, 2017	
<b>Pullus Pinot Grigio</b>	9
Slovenia, 2016	
<b>Ferrai Carano Fume Blanc</b>	8
Sonoma, 2016	
<b>Jules Taylor Sauvignon Blanc</b>	9
Marlborough, 2017	
<b>P.J. Valckenberg Gewurztraminer</b>	8
Germany, 2016	
<b>Bread and Butter Chardonnay</b>	9
Napa, 2016	
<b>Chalk Hill Chardonnay</b>	12
Sonoma, 2016	

### RED

<b>Pike Road Pinot Noir</b>	12
Willamette Valley, 2015	
<b>Les Volets Pinot Noir</b>	8
France, 2016	
<b>Wenté 'Sandstone' Merlot</b>	7
Livermore Valley, 2013	
<b>Chemin de Compostelle Malbec</b>	9
France, 2015	
<b>Ghost Pines Cabernet Sauvignon</b>	13
Napa/Sonoma, 2015	
<b>Roth Estate Cabernet Sauvignon</b>	14
Alexander Valley, 2015	
<b>Michel &amp; Stephane Ogier Côtés du Rhone</b>	13
France, 2015	
<b>Murrietta's Well 'The Spur' Blend</b>	13
Livermore Valley, 2014	
<b>1000 Stories Bourbon Barrel Aged Zinfandel</b>	10
California, 2014	
<b>La Maialina Chianti Classico</b>	7
Tuscany, 2016	
<b>Silk &amp; Spice Red Blend</b>	7
Portugal, 2015	
<b>Two Mountain Hidden Horse Red Blend</b>	9
Rattle Snake Hills, 2015	