

appetizers

10" Wood-Fired Personal Pizza | 12

Cauliflower Puree, Roasted Brussel Sprouts, Pancetta, Red Onions, Butternut Squash & Reggiano Parmesan

Optional Gluten-Free Cauliflower Crust | 2

Meatballs in Pecorino Broth | 12

Two House Made Veal Meatballs, Escarole, Garlic & Cannellini Beans, Garlic Ciabatta

Shrimp Cocktail | 18

Three Large Tiger Shrimp, Cocktail Sauce
Additional Shrimp | 6 each

Charcuterie Board | 15

Serrano Ham, Manchego Cheese, Sweet Onion-Blue Cheese Crostini, Cornichons, Marcona Almonds, Dried Apricot, Fig-Marsala Compote

soup

House Made Soup of the Day or Chicken Noodle **6 Cup | 8 Bowl**

greens, grains & bowls

ADDITIONS: ALL NATURAL CHICKEN TENDERLOIN 8 | SALMON 10 | THREE SHRIMP 12

Caesar Salad | 13

Toasted Focaccia Croutons, Shredded Reggiano Parmesan

Side Serving | 4

Mixed Baby Greens | 10

Vine Ripe Tomatoes, Cucumbers, Carrots, Your Choice of Dressing

Side Serving | 4

Southwest Crabmeat Salad | 23

Jumbo Lump Crabmeat, Olive Oil & Cilantro, Green Leaf Lettuce, Avocado, Roasted Corn, Tomato & Red Onion, Green Chili Vinaigrette

Ancient Grain & Quinoa Bowl | 18

Quinoa, Millet, Kaniwa, Amaranth & Teff Mix, Sweet Potato, Charred Red Onion, Shiitake, Broccoli, Toasted Sesame Seeds, Teriyaki-Miso Broth

Salmon Salad Bowl | 18

Poached Salmon, Basmati Rice, Mixed Greens, Avocado, Edamame, Cucumbers, Nori, Carrots & Toasted Sesame Seeds, Ginger Soy Dressing & Siracha Mayo

Fiesta Bowl | 18

Black Beans, Corn, Roasted Poblano Pepper, Red Onion, Tomato, Avocado, Quinoa, Cilantro Charred Tomato Salsa Roja, Cashew-Chipotle Drizzle

CRCC Cobb Salad | 18

Grilled Chicken Breast, Bacon, Avocado, Egg, Tomato, Cucumber, Gorgonzola Cheese & Mixed Greens, White Balsamic Vinaigrette

Thai-Curry Bowl | 18

Brown Rice, Zucchini Noodles & Spaghetti Squash, Asparagus, Carrots & Red Bell Pepper, Green Thai Curry Sauce, Cilantro & Lime

main event

10 oz. Beef/Cheese Burger* | 16

Black Angus Beef Patty on a Kaiser Roll, Vine Ripe Tomato, Lettuce, Red Onion & Pickle with Fries

***6 oz. Beyond Meat Vegan Patty**  

Additional Toppings | .75 each

House Made Duck Confit Ravioli | 23

Slow-Cooked Duck, Mascarpone, Pine Nuts, Oregano, Port Wine Demi, Fried Leek & Cranberry-Orange Relish

Available as Tasting | 18

Grilled Faroe Salmon Fillet | 24

Over Angel Hair Pasta with Capers, Asparagus, Roasted Cherry Tomatoes, Dill-Cream Sauce

Available as Tasting | 19

Steamed Mussels | 23

Italian Sausage, Fennel, Garlic, Red Pepper Flakes, Pernod Broth & Grilled Sourdough Bread

Available as Tasting | 18

Macadamia Nut Crusted Mahi-Mahi Fillet | 26

Oven-Baked Mahi-Mahi, Coconut-Ginger Sauce, Yucca Fries, Asparagus & Grilled Pineapple Salsa

Available as Tasting | 21

Chilean Sea Bass | 28

Smoked Tomato & Roasted Corn Polenta, Wilted Spinach, Port Wine Reduction

Available as Tasting | 23

Beef Short Rib | 26

Slow-Braised Short Rib, Grilled Baby Carrots, Horseradish & Sour Cream Mashed Potatoes

Available as Tasting | 21

Chicken Milanese | 22

Pounded Thin, Breaded Chicken Breast Served on Baby Arugula, Cherry Tomatoes, Shaved Red Onions, Reggiano Parmesan, Pepperoncini & Garlic Ciabatta Bread

Available as Tasting | 18

steakhouse corner

SERVED WITH DEMI-GLACE AND BÉRNAISE SAUCE

All-Natural Beef Tenderloin

10 Ounce | 49

6 Ounce | 36

USDA Prime New York Strip Steak

12 Ounce | 48

Choose Your Sides | 4 each

Grilled Asparagus Mashed or Baked Potato

Grilled Baby Carrots Sweet Potato

Sautéed Mushrooms Truffle Fries

Sautéed Spinach Roasted Brussel Sprouts

Au Gratin Potatoes