



CRUSH WINE BAR MENU

Wine, cocktails, and dinner— meant to bring people together.

SMALL PLATES

To begin, to share, or simply to linger.

Oysters (3) on the Half Shell \$9
Lemon, mignonette, cocktail sauce

Roasted Local Beets \$7
Feta, lemon vinaigrette, chives

Mediterranean Olives \$6
House-marinated olives

Thai Cucumber Salad \$8
Carrot, onion, cucumber, peanuts, mint,
cilantro, chili-lime dressing

Baby Greens Salad \$9
Mixed lettuces, strawberries, pecans,
chèvre, balsamic

Smoked Trout Pâté \$12
Garlic, cream cheese, chive, crostini

Grilled & Chilled Sirloin Steak \$14
Chimichurri sauce

Artisan Cheese Plate \$19
Mixed nuts, black mission figs,
caperberries, crostinis

Potato Cheddar Pierogies..... \$12
Caramelized onions, sour cream, chives

Brussels Sprouts \$11
Shallots, bacon, truffle balsamic

Crispy Duck Wings..... \$13
Honey truffle balsamic, Asiago

Sauteed Gulf Shrimp..... \$16
Garlic lemon butter, crostini

Scallops Sambuca \$20
Sambuca, bacon, julienne vegetables

Crispy Fried Calamari..... \$15
Hot peppers, chili-lime sauce

Bacon Wrapped Dates..... \$9
Fontinella

Truffle Fries \$8
Shoestring potatoes, truffle aioli, scallions

Fries..... \$5

Bread Dip..... \$4

SUSHI ROLLS

Prepared to order.

California Roll \$10

Spicy Tuna Roll \$10

Spicy Crab Crunch Roll \$13

Dragon Roll..... \$16

Smoked Salmon Roll..... \$14

Rainbow Roll \$16

Surf & Turf Roll..... \$17

STEAKS & CHOPS

Seasoned, charbroiled, and served with Yukon Gold potatoes and seasonal vegetables.

16 oz Bone-in Ribeye \$46

10 oz Texas Sirloin \$30

8 oz Center Cut Filet Mignon..... \$50

28 Day Dry-Aged 12 oz Prime Strip Steak .. \$68

14 oz Pork Belly Chop..... \$34



CRUSH WINE BAR MENU

Wine, cocktails, and dinner—meant to bring people together.

PIZZA & PASTA

House favorites.

Bianco Pizza.....\$17

Four cheeses, exotic mushrooms,
truffle oil, ricotta sauce

Margherita Pizza.....\$16

Fresh mozzarella, Roma tomato, basil

Salumi Pizza\$17

Dry-cured sausages, tomato-basil sauce,
mozzarella

Duck Confit Pizza\$18

Ricotta sauce, caramelized onion, arugula,
fig-balsamic reduction, mozzarella

Smoked Salmon Pasta.....\$24

Spinach pasta, house-smoked salmon,
sundried tomato, goat cheese cream

Papardelle.....\$21

Mushroom pasta, roasted mushrooms,
garlic, arugula, Taleggio cream

Fettuccine\$24

Black pepper fettuccine, grilled chicken,
pesto cream, roasted red peppers, Asiago

Ragu Bolognese.....\$26

Traditional meat sauce, bucatini,
ricotta, Romano

Lobster “Mac & Cheese”\$34

Penne, lobster meat, white cheddar mornay,
toasted breadcrumbs

Frutti de Mare.....\$32

Sea scallops, shrimp, calamari, squid-ink linguine,
white wine-garlic cream

ENTRÉES

Seasonal selections from the kitchen.

Market Fish.....mkt

Chef’s seasonal preparation

Pork Saltimbocca\$23

Breaded pork cutlet, sage, prosciutto,
provolone, arugula salad, balsamic

Burger\$16

Half-pound beef patty,
caramelized onions, bleu cheese, frites

DESSERTS

A sweet ending.

Madagascar Vanilla Bean Crème Brûlée\$12

Chantilly and seasoned berries

Affogato\$10

Vanilla ice cream,
hazelnut cream, espresso

Belgian Chocolate Mousse.....\$12

Chantilly and chocolate cigarette

Cheesecake\$14

Classic New York style
with weekly topping

Artisan Cheese Plate\$19

Mixed nuts, black mission figs,
caperberries, crostinis