

THE CRESCENT CLUB

STARTERS

Crescent Tortilla Soup 9

avocado, sour cream, corn tortilla strips

Soup of the Day 7

Roasted Cauliflower Soup 12

Blue cheese crumbles, pear relish

Chicken Liver Pate 15

Apple butter, raspberry shallot jam, grilled baguette

Seared Scallop 20

fennel puree, pickled butternut
maple bacon crumble, balsamic reduction

Cheese and Charcuterie 32

Selection of three cheeses, honeycomb, pickled vegetables,
prosciutto, grilled baguette and crackers
(serves 2)

Chipotle Caesar Salad 12

Crisp romaine, parmesan cheese,
tortilla chips and pepitas

Lyonnaise Salad 15

Artesian mixed greens, shaved fennel, red onion, heirloom tomato
crispy bacon, soft poached egg, balsamic maple vinaigrette

Kale and Goat Cheese Salad 15

Roasted butternut, dried cranberry, fresh apple,
orange supreme, toasted pine nuts, cider vinaigrette

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ENTREES

Braised Beef Short Rib 32

Celeriac puree, glazed baby carrots, caramelized cipollini onion

Lobster “Macaroni” 35

Dill havarti mornay, cavatappi pasta, parmesan cracker crust

Wild Ocean Trout 32

Parsnip apple puree, roasted baby beets, herb potato rosti,
pickled butternut and arugula salad, citrus beurre blanc

Chicken ‘Pot Pie’ 26

root vegetables, peas mushrooms
puff pastry crescents

Grilled Ribeye 48

16oz bone-in ribeye, whipped potato
seasonal vegetables, mushroom ragout, red wine sauce

Roast Cornish Hen 37

brioche dumpling, root vegetable puree
roasted brussel sprouts, hazelnut crumble, lemon thyme jus

Seared Lamb Rack 50

Creamed farro, roast baby fennel, rosemary jus

DESSERTS

Black Forest Chocolate Cake 14

Brandied cherries

Warm Blackberry Cobbler 12

Lemon Thyme Crème Anglaise

Spiced Apple Cheesecake 12

Pecan Streusel

Madagascan Vanilla Bean Crème Brulee 12

Brandy Snap and Berries

Add Ice Cream Ala Mode 2

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness