



HOTEL  
CRESCENT COURT

# THE CRESCENT CLUB

## A LA CARTE MENU

### STARTERS

#### CRESCENT TORTILLA SOUP 9

avocado, sour cream, corn tortilla strips

#### SOUP OF THE DAY 7

#### SMOKED TOMATO GAZPACHO 11

avocado, spiced pepitas, cilantro oil

#### LOBSTER CRAB CAKES 17

pan seared lump crab meat & lobster cakes, cayenne remoulade, tangy fennel slaw

#### CAJUN GRILLED SHRIMP 18

marinated jumbo shrimp, cheddar herb grits, roast corn and poblano relish, ancho gastric

#### CHIPOTLE CAESAR SALAD 12

crisp romaine, parmesan cheese, tortilla strips & pepitas

#### BUTTER LETTUCE WEDGE 13

blue cheese crumbles, crispy bacon bits, carrot threads, heirloom baby tomato, green onion & roquefort dressing

#### WATERMELON SALAD 15

compressed watermelon, feta, red onion, orange segments, pickled dikon, petite primavera, smoked salt, mint pesto

### ENTREES

#### LOBSTER PASTA 32

butter poached lobster, capricci pasta, peas, asparagus, baby heirloom tomato, shaved parmesan, white wine garlic sauce

#### PAN SEARED SCALLOPS 34

purple cabbage risotto, petite fennel & red onion salad, yellow pepper coulis

#### SEARED WILD OCEAN TROUT 35

lemon dill red potatoes, kalamata olive, roast baby tomato, marinated cucumber salad, citrus beurre blanc

#### TEA SMOKED DUCK BREAST 37

ginger chili sweet potato pave, braised baby bok choy, gooseberry jus

#### GRILLED RIBEYE 48

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

#### APRICOT PORK CHOP 36

marinated bone in pork chop, whipped celery root, asparagus, morels, dijon honey jus

#### HARISSA MARINATED HALF CHICKEN 32

saffron cous cous, lemon marinated artichoke, cucumber yogurt sauce

### DESSERTS

MADAGASCAN VANILLA CRÈME BRULEE,  
BRANDY SNAP 12

STRAWBERRY & LEMON MERINGUE PIE 12

COOKIES 'N' CREAM BAR 14

WARM SEASONAL FRUIT COBBLER CRÈME  
FRAICHE ICE CREAM 12