



STARTERS

Sesame Rubbed Tuna \$12

Sushi grade tuna, avocado-tomato salsa, grapefruit gastrique

CR's Famous Sliders (2)

Pan Seared Tenderloin \$14 or Maine Lobster Salad \$18
Served with house-made chips

Oysters Rockefeller \$14

New England oysters (4), spinach, bacon, parmesan. Additional oysters \$2

Wagyu Meatballs \$10

House made, wagyu beef, ground pork, simmered in marinara

Lamb Lollipops \$12

Grilled NZ chops (3), garlic-rosemary marinade, tomato jam, crumbled feta,
red pepper coulis

Shrimp Cocktail \$16 gf

Fresh jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

Spicy Chicken Spring Roll \$10

Fried crispy, sweet chili dipping sauce

Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

Butternut Squash Ravioli \$10

House-made, sage brown butter, parmesan, toasted almonds

Steak Tartare for 2 \$16

Beef tenderloin, capers, shallots, fried quail egg, toasted focaccia, petite salad

Crab Tower \$14 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

SOUPS & SALADS

CR's Favorite Chowder \$5/8

Ever changing, made fresh daily

Soup du Jour \$4/7

Chef's seasonally inspired selection

House Salad \$6 gf

Spring mix, cherry tomatoes, diced cucumber, choice of dressing

Roasted Beets \$10 gf

Red and yellow beets, pesto, balsamic drizzle, goat cheese,
crumbled blue cheese, field greens

Quarter Wedge Salad \$8

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

Caesar Salad \$7

Romaine lettuce, house-made dressing, croutons. Boquerone Anchovies add \$2

Butternut Squash & Apple Salad \$10 gf

Roasted squash, apples, goat cheese, toasted almonds, dried cranberries,
fresh greens, balsamic vinaigrette



ENTRÉES

Steak Frites \$30

12 oz. hangar steak, French fries, sautéed green beans

🍷 *Franciscan Cabernet Sauvignon, 2013, Napa Valley, California \$15*

Chicken Piccata \$24

Bell & Evans all natural breast, artichokes, spinach, capers, penne pasta, parmesan

🍷 *St. Supery Sauvignon Blanc, 2016, Napa Valley, California \$12*

Shrimp Alfredo \$32

Jumbo shrimp, house pappardelle, broccoli crowns, grape tomatoes, prosciutto, parmesan cream

🍷 *Strasserhof Kerner, 2012, Alto Adige, Italy \$14*

Grilled Veal Chop \$38 gf

14 oz. bone-in, griddled blue cheese-bacon polenta, sautéed asparagus, mushroom demi

🍷 *Italo Pietrantoni Montepulciano d'Abruzzo, 2013, Tuscany, Italy \$13*

Atlantic Halibut \$30

French black lentils, crispy Brussels sprouts, orange brown butter, toasted almonds

🍷 *Bouchard Aine & Fils Bourgogne Chardonnay, 2013, Beaune, France \$13*

Pan Fried Pork Schnitzel \$22

Seasoned pork sirloin cutlets, spaetzle Florentine, bourbon mustard glaze

🍷 *Artezin Zinfandel, 2014, Mendocino County, California \$12*

Pan Seared Local Scallops \$30

Dry sea scallops, house-made gnocchi, roasted butternut squash, smoked bacon, pine nuts

🍷 *True Myth Chardonnay, 2014, Edna Valley, California \$11*

Pine Nut Crusted Salmon \$27

Creamy farro risotto, roasted butternut squash, balsamic drizzle, dried cranberries

🍷 *Elouan Pinot Noir, 2015, Oregon \$13*

Beef Short Ribs \$26

Red wine braised, Vermont cheddar mac 'n cheese, Brussels sprouts, crispy onion strings

🍷 *Storypoint Cabernet Sauvignon, 2014, California \$11*

Vegetable Gnocchi \$20

House potato gnocchi, asparagus, grape tomatoes, exotic mushrooms, spinach, tomato cream

🍷 *H3 'Les Chevaux' Red Blend, Horse Heaven Hills, Washington \$10*

Brick Chicken \$24 gf

Commonwealth Poultry chicken, baby carrots, sautéed spinach, caper-tarragon butter

🍷 *Sonoma Cutrer Chardonnay, 2014, Russian River Valley, California \$14*

Filet Mignon Au Poivre \$34 gf

Pepper crusted 7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre

🍷 *Chateau Mamin Bordeaux, 2011, Graves, France \$16*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*



SIDES

- Prosciutto Wrapped Asparagus \$8 gf
- Truffle Mushroom Risotto \$8 gf
- Creamed Spinach \$8 gf
- Hand Cut Parmesan Truffle Fries \$9
- Brussels Sprouts & Applewood Bacon \$7 gf
- Maine Lobster Mac & Cheese \$16
- Loaded Smashed Potatoes \$7 gf
- House Gnocchi & Pesto Cream \$8
- Brown Sugar Baby Carrots \$8 gf

PREMIUM SUPPLIERS

- Bell & Evans All Natural Chicken, Pennsylvania
- Blueberry Bay Farm, New Hampshire
- Commonwealth Poultry, Maine
- NH Mushroom Co., New Hampshire
- North Country Smokehouse, New Hampshire
- Pete & Gerry's Organic Eggs, New Hampshire
- Strauss Free Raised Veal, Wisconsin