CR's
THE RESTAURANT

STARTERS

Wagyu Meatballs $18
Housemade veal, pork, beef, Pomodoro, Parmigiana, crispy basil

Caramelized Onion & Fig Tartine $16
Puff pastry, goat cheese, prosciutto, spring greens, local honey

Crispy Calamari $18
Gentle dredge of special spice, lightly fried tubes and tentacles, citrus bits, sweet pepper relish remoulade

Colossal Shrimp Cocktail (4) $24 gf
Poached in wine, housemade cocktail sauce, lemon
Additional Shrimp $5

Crispy Pork Belly $16
Slow cooked confit style, pickled red onion, mixed greens, blueberry BBQ sauce

Lobster Salad & Fried Green Tomatoes $20
Arugula, charred corn relish, chipotle aioli

Balsamic Strawberry Bruschetta $14
Whipped ricotta, arugula, house focaccia, crispy sunchokes, balsamic reduction

Spinach Artichoke Croquettes $16
Saffron soubise, crumbled feta, torn herbs

SOUPS & SALADS

Lobster Bisque (B) $12

"GK's Already Famous" Clam Chowder $8/$10

CR's House Salad $10 gf
Mix greens, cucumber, carrot, heirloom tomatoes, red wine vinaigrette

Steakhouse Wedge Salad $14 gf
Iceberg, Pancetta, pickled red onion, crumbled hard-boiled egg, smoked tomato jam, Bleu cheese dressing

Caesar Salad $10/$14
Romaine, aged pecorino, focaccia croutons, creamy lemon vinaigrette
Boquerón anchovies add $3

Green Goddess Salad $14 gf
Spring mix greens, zucchini, shaved asparagus, spring peas, crispy sunchoke, goat cheese

Heirloom Tomato Panzanella Salad $16
Honey whipped feta, red onion, arugula, house focaccia croutons, lemon infused EVVO, white balsamic

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ENTRÉES

Beef Tenderloin $52 gf
8oz. Center cut Truffle whipped potatoes, charred broccolini, balsamic demi-glace
Cabernet Sauvignon, Quilt, Napa Valley, CA

Swordfish Piccata $38 gf
9oz. pan seared, herb quinoa, zucchini and artichoke, lemon caper beurre-blanc
Sauvignon Blanc/Semillion, Shafts & Furrow, Columbia Valley, CA

Mother's Day Specials

Dijon Herb Crusted Prime Rib $46 gf
12oz., garlic whipped potato, grilled asparagus, rosemary au jus, horseradish cream
Cabernet Sauvignon Blend, harvey & harriet, San Luis Obispo, CA

"Chicken & Dumplings" $32
Herb roasted, Statler-style chicken, potato gnocchi, tuscan kale, caramelized onions,
Goat cheese, sundried tomato cream sauce
Chenin Blanc, Saldo, CA

Honey Miso Bluefin Tuna $38
Sesame crusted, basmati rice, spring peas, purple cabbage, heirloom carrots,
Pickled Fresno peppers, fresh herbs, lemon ginger aioli
Sauvignon Blanc, Ponga, Marlborough, New Zealand

Harissa Pork Tenderloin $36
Roasted new potatoes, shaved brussel sprouts, charred red onion, king oyster mushrooms,
red pepper coulis
Zinfandel Blend, Field Recordings Fiction Red, Paso Robles, CA

N.Y. Sirloin Au Poivre $44
Potato mushroom ragout, haricot vert, carrot puree
Merlot/Cabernet Chateau Bentejac, Bordeaux, France

Pappardelle Primavera $28
House made pasta. zucchini, spring peas, asparagus, arugula pesto cream, burrata, pine nuts
Grenache Noir/Syrah Fleurs de Prairie Rose, Languedoc, France

Veal Chop $50
14oz. grilled, eggplant caponata, crispy fried leeks, citrus herb compound butter
Pinot Noir, Giapoza, CA

Dayboat Scallops $46 gf
Locally caught, spring pea risotto, pancetta, cured egg yolk, micro green salad
Chardonnay, Hoopla, Yountville, Nappa Valley, CA

Meat Temps: Rare – cool, red center **Medium Rare** – warm, red center
Medium – warm, pink center **Medium Well** – warm, barely pink center

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SIDES

Crispy Brussels Sprouts $10 gf
Aged Pecorino, Pancetta, balsamic drizzle

Sauteed Spinach $12 gf
Garlic, lemon

Truffle Baked Mac n Cheese $14
3 cheese blend, truffle & herb focaccia breadcrumbs

Bistro Frites $12
Shoestring cut, truffle oil, herb parm, Fleur de Sal

Charred Broccolini $10 gf
Creamy lemon vinaigrette, toasted sunflower seeds

Prosciutto Wrapped Asparagus $14 gf
Aged pecorino, white balsamic reduction

LOCAL SOURCES

Blue Harbor Coffee, New Hampshire
Wake Robin Farm, New Hampshire
Farming Turtles, Rhode Island
Blueberry Bay Farm, New Hampshire
Seaport Fish, New Hampshire
Jasper Hill, Vermont
Maple Brook Farms, Vermont
Flavor Fields Farm, River Head, Vermont

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DESSERTS

Strawberry Lavender Crème Brûlée $10 gf
Lavender custard, fresh strawberries, lemon zest

Chocolate Mousse $12
Triple chocolate brownie crumble, caramel, shaved dark chocolate, whipped cream

Blueberry Limoncello Trifle $14
Macerated blueberries, vanilla angel cake, Limoncello custard, Chantilly cream

Lemon Pistachio Olive Oil Cake $12
Local honey, lemon zest, Pistachio crumble

Seasonal Sorbet $10 gf

Premium Ice Cream $10 gf

gf Indicates gluten free items
df Indicates dairy free items
*Contains nuts