



Happy Hour

Monday-Friday
4-5:30pm

Join us at the Bar or in the Lounge

Baked Polenta \$7

Blue cheese polenta cake, rosemary cream sauce

Crab Cakes \$10

Apple arugula salad, remoulade

CR's Chili \$8

Beef chili with sweet kernel corn bread

Blackened Prime Rib Quesadilla \$10

Blackened prime rib bits & caramelized onion, house blue cheese

Black & Blue Cheese Fries \$7

Cajun fries, cheese sauce, blue cheese, pancetta sriracha aioli

Lobster Rangoon (3) \$10

garnished with scallions and ponzu

DRAFTS \$5

Smuttynose

BOTTLED BEER \$4

Bud Light, Sam Adams Summer

WINES BY THE GLASS \$8

Chardonnay Eschol by Trefethen, 2021, California \$8

Valdiguie, J. Lohr, 2021, California \$7.50

Cabernet Sauvignon, Cocha Y Toro, 'Gran Reserva' 2019 Chile \$8.50

COCKTAILS \$8

Juicy Gin

Karner Blue Gin, Deep Eddy Ruby Red Vodka, Grapefruit Juice, Lime, Basil

Blood Orange Margarita

Zapardo Tequila, Fabrizio Blood Orange Liqueur, House Sour Mix