

## SOUPS

SHRIMP & CRAB BISQUE CUP 4 BOWL 6 CHEF SOUP FEATURE CUP 4 BOWL 6

## SALADS

ADD ONS: CRAB CAKE 8 SHRIMP 9 SEARED SCALLOPS 11 CHICKEN 5 SALMON 10

HOUSE SALAD – MIXED GREENS, ONION, GRAPE TOMATO, FETA CHEESE, WALNUTS, BALSAMIC VINAIGRETTE 7

CRU WEDGE – GRAPE TOMATO, RED ONION, APPLEWOOD SMOKED BACON, CORNBREAD CROUTON, BLUE CHEESE DRESSING, BALSAMIC REDUCTION 8

CHICKEN CHERRY SALAD – MIXED GREENS, GRILLED CHICKEN, TOASTED ALMOND, APPLEWOOD SMOKED BACON, DRIED CHERRY, PARMESAN, HONEY-DIJON VINAIGRETTE 11 (GF)

\* CAESAR – ROMAINE, CHERRY TOMATO, PARMESAN, CROSTINI WITH CAESAR DRESSING 7

## SMALL PLATES

\* CHEESE PLATE – ASSORTED CHEESES, FRUIT JAM, WALNUT, CROSTINI, KALAMATA OLIVE TAPENADE, TARRAGON GRAPES 18

HUMMUS – ROASTED RED PEPPER HUMMUS, OLIVE TAPENADE, CUCUMBER, FETA, NAAN BREAD 7 (V)

BAKED ARTICHOKE DIP – BUTTERED PANKO BREAD CRUMBS WITH CROSTINI 7 (V)

\* AMERICANA SLIDERS – A PAIR OF MINI ANGUS BURGERS, APPLEWOOD SMOKED BACON, GRILLED RED ONION, AGED SMOKED CHEDDAR, GARLIC AIOLI 9

\* TENDERLOIN SLIDERS – A PAIR OF MINI BEEF TENDERLOIN SLIDERS, SAUTÉED MUSHROOMS, BOURSIN CHEESE 15

PESTO GRILLED CHICKEN CLUB SLIDERS – A PAIR OF MINI GRILLED CHICKEN SLIDERS, PROVOLONE, BACON, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 9

GRILLED BUTTERMILK CORNBREAD – HOUSE-MADE SMOKED PIMENTO CHEESE, ROASTED RED PEPPER, GRILLED GREEN ONION 7 (V)

SALT AND PEPPER CALAMARI – WITH WHITE REMOULADE AND SPICY RED REMOULADE DIPPING SAUCES 12

FRIED CHICKEN AND WAFFLE – SOUTHERN FRIED CHICKEN, WAFFLE, BENTON'S BACON – APPLE GASTRIQUE 10

SHRIMP QUESADILLA – GRILLED SHRIMP, CHEDDAR-JACK CHEESE, SALSA, AVOCADO, CILANTRO SOUR CREAM 15

BAKED BRIE – HAZELNUT STRUDEL OR HOT PEPPER JAM, WATER CRACKER, TARRAGON GRAPE 15 (V)

SCALLOP BLT – PAN SEARED SCALLOPS, BENTON'S BACON-TOMATO CREAM, ARUGULA, TOASTED BAGUETTE 19

STUFFED MUSHROOMS – CHIMICHURRI MARINATED PORTABELLA, RED PEPPER, GINGER, CILANTRO, QUINOA, SWEET CHILI SAUCE 8 (V, VG, GF)

\* SOUTHERN STYLE CRAB CAKES – CRAB CAKES, MIXED GREEN SALAD, LEMON AIOLI 18

PAN SEARED SALMON CAKES – TWO SEARED SALMON CAKES, BENTON'S BACON AND YUKON POTATO HASH 16

SEARED SCALLOPS – OVER BASIL CREAM CORN 19

## SHUCK RAW BAR & GRILL



\* THE TOWER – BOILED SHRIMP, LUMP CRAB, PICO DE GALLO, AVOCADO, SHREDDED LETTUCE, HONEY CHIPOTLE DRESSING 18

BAJA TACOS – PANKO FRIED FISH OR SHRIMP, BAJA SAUCE, SHREDDED LETTUCE, PICO DE GALLO, MANGO, SERVED WITH FRIES 13

## CRU PASTAS

ADD ONS: CRAB CAKE 8 SHRIMP 9 SEARED SCALLOPS 11 CHICKEN 5 SALMON 10

GRILLED CHICKEN ALFREDO – BENTON'S BACON, SLICED ASPARAGUS, RED ONION, GARLIC, PARMESAN AND ALFREDO SAUCE OVER LINGUINE 17

WILD MUSHROOM AND PESTO PASTA – TOMATO, SPINACH, WILD MUSHROOM CONFIT, ARTICHOKE HEART, BASIL PESTO, PARMESAN OVER LINGUINE 17

BLACKENED SALMON CAJUN PASTA – ANDOUILLE SAUSAGE, TOMATO, RED PEPPER, GARLIC, RED ONION IN A CAJUN CREAM SAUCE OVER LINGUINE 20

GLUTEN FREE PASTA AVAILABLE ON REQUEST  
(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

**8" STONE FIRED BISTRO PIZZAS** FLAT BREAD OR HAND-TOSSED

- PEPPERONI – BASIL PESTO, KALAMATA OLIVE, HOUSE MARINARA, PROVOLONE, PARMESAN 10
- WILD MUSHROOM – ROASTED GARLIC OIL, FRESH THYME, CARAMELIZED ONION, MOZZARELLA, GOAT CHEESE 9 (V)
- BENTON'S BACON – MARINARA, PROVOLONE, MOZZARELLA, CARAMELIZED ONION, BENTON'S BACON 11
- MARGHERITA – GARLIC OIL, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL 9 (V)
- FILET AND BLEU – BEEF TENDERLOIN, CARAMELIZED ONION, BLEU CHEESE, ARUGULA, BALSAMIC REDUCTION 13
- CHICKEN BACON RANCH – GRILLED CHICKEN, BENTON'S BACON, MOZZARELLA, PROVOLONE, PARMESAN, RANCH 11
- FIVE CHEESE – MARINARA, PARMESAN, PROVOLONE, MOZZARELLA, BUFFALO MOZZARELLA, GOAT CHEESE, FRESH BASIL 9 (V)
- PESTO VEGGIE – BASIL PESTO, SUNDRIED TOMATO, ARTICHOKE HEART, ROMA TOMATO, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA 10 (V)

**\*SPECIALTY BURGERS AND SANDWICHES** WITH HOUSE-SEASONED FRIES (SUB WITH SWEET POTATO FRIES ADD 2)

- \* CRU AMERICANA BURGER – GRILLED ANGUS BEEF, SMOKED CHEDDAR, APPLEWOOD SMOKED BACON, ROASTED GARLIC AIOLI, MIXED GREENS, TOMATO, GRILLED RED ONION 12
- \* BLACK AND BLEU BURGER – BLACKENED ANGUS BEEF, CARAMELIZED ONION, BLEU CHEESE CRUMBLES, MIXED GREENS, TOMATO 12
- \* FILET MIGNON SANDWICH – SLICED BEEF TENDERLOIN, WILD MUSHROOM CONFIT, BOURSIN CHEESE, ARUGULA 19
- PESTO GRILLED CHICKEN CLUB – GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, PROVOLONE, MIXED GREENS, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 11

**LAND AND SEA ENTRÉES**

**ADD ONS:** HOUSE SALAD 5 SOUP CUP 3 SHRIMP 9 CRAB CAKE 7 SEARED SCALLOPS 11 SALMON 10

- SOUTHERN SHRIMP & GRITS – BENTON'S BACON, MUSHROOM, RED ONION, TOMATO POBLANO DEMI-GLACE, SMOKED GOUDA GRITS 19
- \* BORDEAUX FILET MIGNON – SLICED BEEF TENDERLOIN OVER MUSHROOM CONFIT, BORDELAISE, SMOKED GOUDA POLENTA 27
- GRILLED PORK CHOP – SPICY APPLE, PEAR, AND BENTON'S HAM GLAZE, GARLIC AND CHEDDAR MASHED POTATO, SPINACH TOPPED WITH GOUDA MORNAY 24
- \* CRU FILET MIGNON – GRILLED FILET TENDERLOIN, ASPARAGUS, CHEDDAR & GARLIC MASHED POTATOES, DEMI-GLACE, HORSERADISH CREAM 27
- \* GRILLED SALMON – BLUE CRAB BUTTER, BROCCOLI, ROASTED GRAPE TOMATO 19 (GF)
- \* SEARED PETIT FILET – BLUE CHEESE CRUMBLE, ASPARAGUS, GRAPE TOMATO, BALSAMIC REDUCTION 19 (GF)
- NASHVILLE HOT CHICKEN – DRY RUBBED CHICKEN BREAST BREADED AND DEEP FRIED, WHITE BREAD, SLAW, FRIES, HOUSE MADE HOT SAUCE AND BREAD AND BUTTER PICKLES 16
- BLUEBERRY BBQ PORK – BENTON'S BACON HASH, ASPARAGUS, BLUEBERRY BALSAMIC BBQ SAUCE 18

**SIDES**

- |                    |          |                    |                                |
|--------------------|----------|--------------------|--------------------------------|
| HOUSE FRENCH FRIES | BROCCOLI | SWEET POTATO FRIES | SMOKED GOUDA POLENTA           |
| SAUTÉED SPINACH    | QUINOA   | ASPARAGUS          | CHEDDAR GARLIC MASHED POTATOES |

**DESSERT**

- |   |                                       |
|---|---------------------------------------|
| CHOCOLATE FLOURLESS TORTE WITH RASPBERRY 6 (GF) | PEACHES AND CREAM CRÈME BRULEE 6 (GF) |
| CHILLED PEANUT BUTTER CHOCOLATE CREAM PIE 6     | * FROZEN SALTED CARAMEL MOUSSE 6      |

(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

JOIN US FOR SATURDAY & SUNDAY BRUNCH

OPEN DAILY FOR LUNCH AND DINNER

141 SOUTH GAY ST., KNOXVILLE, TN 37902

P: 865-544-1491

F: 865-544-1732

CRUBISTROANDWINEBAR.COM