



Soups & Salads

Soup du Jour

Chef's daily creation ~6/8

Krazy Kat's Crab Bisque

Jumbo lump crab, chive crème fraîche ~7/9

French Mushroom Soup

Crouton, provolone, Gruyère ~6/8

Hearts of Romaine

Kalamata olive tapenade, grilled focaccia, shaved parmesan, white anchovy, Parmesan dressing ~6/10

Field Greens Salad (VO,GF)

roasted beets, goat cheese, pickled red onions, mesclun greens, spiced almonds, white balsamic vinaigrette ~6/10

Chopped Salad

romaine, frisée, grape tomatoes, cucumber, smoked bacon, avocado, red onion, focaccia croutons, creamy garlic dressing ~8/12

Burrata Salad (GF)

Boston lettuce, crushed avocado, prosciutto, tomato, aged balsamic, extra virgin olive oil, black salt ~9/13

Add a Protein to any Salad: Chicken ~5 Crab Cake ~12

Filet Mignon ~10 Smoked Salmon ~6 Shrimp ~7

Sandwiches & Burgers

Sandwiches served with gaufrette potatoes and cornichons

Substitute soup, Pomme Frites, Caesar or field green salad ~2

Smoked Salmon

avocado, baby arugula, tomato, red onion, horseradish aioli, brioche bun ~13

Turkey Panini

Jack cheese, smoked bacon, baby arugula, tomato, roasted jalapeno aioli, ciabatta ~12

Short Rib

White cheddar, crispy onions, bourbon blackberry bbq, onion roll ~14

Crab Cake Sandwich

Baby Arugula, tomato, lemon basil aioli, brioche bun ~16

Grilled Chicken

Brie, smoked bacon, caramelized onions, apricot mostarda ~13

Mixed Game Burger

Elk, Bison and Wagyu blend, Tomato-shallot jam, white cheddar, peppercorn aioli, baby arugula, tomato, brioche ~15

Beef Burger ~13

Substitute Beyond Vegan Burger ~12

Krazy Kat's Lunch Combination

Includes: half a sandwich, cup of soup or side salad and gaufrette potatoes ~10

Entrees

Quiche du Jour

Petite green salad, white balsamic vinaigrette ~13

Vegetable Lettuce Wraps (V)

Bibb lettuce, roasted mushrooms, onions, red bell peppers, carrot, black rice, peanuts, citrus hoisin ~ 11

Lettuce Wraps with Chicken ~13

Scallops a la Lyonnaise (GF)

frisée, caramelized onions, smoked bacon, fingerling potatoes, hedgehog mushrooms, sherry-thyme vinaigrette ~24

Truffle Crab Mac & Cheese

Fusilli, jumbo lump crab, truffle Mornay, old bay butter crumbs, petite green salad ~13

Steak Fritte (GF)

Flat iron steak, sea salt-herb frites, horseradish aioli, black truffle butter ~20

Executive Chef Dan Tagle Sous Chef Corey Baunchalk

Children's menu available upon request.

(GF) ~ Gluten Free (V) ~ Vegan/Vegetarian (VO) ~ Vegetarian Only

Please note that kitchen equipment and prep area are shared with non-gluten free items. Many dishes can be modified to accommodate dietary restrictions. Please ask your server.

Join us for our

3 course prix fixe menu Sunday thru Thursday ~\$35

Weekend Brunch 8-2

Consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk for food borne illness.

Ask about our private dining rooms and conference center for private functions