

APPETIZERS

Baked Brie in Puff Pastry 13.95

Fig Jam, blueberry balsamic reduction raspberry puree, toast points and crackers.

Freshly Baked Flat Breads 12.95

Choose one of the below options

Fresh Mushroom, Mozzarella, Bruschetta Sauce
Grilled Chicken, Mozzarella, Bruschetta Sauce
Italian Sausage, Mozzarella, Bruschetta Sauce

Tournedos of Beef Henry VIII 16.95

Four-ounce sautéed medallions of tenderloin with artichoke garlic and fresh herbs accompanied by bordelaise and bearnaise sauce

Teriyaki Mushroom Beef Tips 12.95

Sautéed beef tips and mushrooms served in a teriyaki sauce.

Shrimp Cocktail 15.95

Colossal shrimp with cocktail sauce

Coconut Shrimp 15.95

Colossal shrimp with plum sauce

Crab Cake 14.95

Two house-made cakes w/ mustard horseradish sauce

Calamari 12.95

Served in a garlic butter sauce with mild pepper rings

House Smoked Aukra Salmon 12.95

Served with capers, hardboiled egg, red onion, cucumber dill, toast points and crackers

Seared Ahi Tuna 16.95

Rare with sesame seeds over julienne vegetables, honey lemon dressing, wasabi and pickled ginger

SALADS

Crews Inn Salad 9.95

Crumbled blue cheese, dried cherries, pecans, tomatoes, red onions and cucumbers atop Fresh romaine, radicchio, and escarole

Mandarin Chicken Salad 14.95

char-grilled chicken, mandarin oranges, almonds, onions, tomatoes and cucumbers on a bed of fresh mixed greens

Caesar Salad 9.95

Toasty croutons and Parmesan cheese tossed with fresh romaine and Caesar dressing

Greek Salad 9.95

feta, black olives, beets, red onions, cucumbers, tomatoes and pepperoncini atop fresh mixed greens

Cobb Salad 13.95

Bacon, hardboiled egg, red onion, tomatoes, cucumber, cheddar and crumbled blue cheese atop fresh iceberg and romaine mix

Salad Add Ons

Char grilled chicken 5.95
Grilled Shrimp per piece 3.75
Salmon 8.95
Tuna 9.95

Dressings

Caesar, Raspberry Vinaigrette, Ranch, Balsamic Vinaigrette, Creamy Garlic, 1000 Island, Honey Mustard, French, Italian Blue Cheese-1.25

Soups

Famous Clam Chowder

Friday and Saturday Only
Cup-\$5.95 Bowl -\$7.95

Soup Du Jour

Ask your server about our seasonal favorites
Cup-\$4.95---Bowl -\$6.95

Entrees

Oscar Style

Angus Reserve Filet 39.95

Aukra Salmon 25.95

Sautéed Chicken breast 22.95

Topped with oven baked Crab cake bearnaise sauce
served with asparagus and potatoes

BBQ Baby back Ribs 19.95

Served with French fries and cole slaw
Monday thru Wednesday

Angus Reserve Prime Rib*

Seasoned and Slow roasted
12 oz.-\$23.95--16 oz. \$26.95

Thursday thru Saturday

Turkey Dinner 14.95

The traditional with stuffing, mashed potatoes,
gravy and vegetable
Sundays only

Featured Signature Steak Market Price

We proudly serve Aged Angus Reserve Midwestern
Grain fed beef

Ask your server what we have tonight

Tournedos of Beef Henry VIII 36.95

Two 4 oz. sautéed medallions of tenderloin with
artichokes, garlic and fresh herbs, served with
sautéed mushrooms, bordelaise and béarnaise
sauces

Angus Reserve Filet Mignon 34.95

8-ounce center cut Angus Reserve beef tenderloin
broiled to your taste finished with béarnaise sauce

Woodsmen Style Chicken 19.95

Chicken sautéed with mushrooms, pecans, dried
cherries and herbs in a creamy woodsmen sauce

Chicken Picatta 19.95

6 ounce Boneless breast of chicken sautéed with
mushrooms, artichoke hearts and capers in a light
white wine sauce served over pasta

Lakes and Seas

Fresh Catch of the Day Market Prices

Crab Cakes 19.95

House made cakes with mustard horseradish sauce

Seared Aukra Salmon* 19.95

Zesty lemon herb crust

Fresh Water Lake Perch 19.95

Lightly breaded in seasoned flour and deep fried to a golden brown
Sautéed add \$1.50

Seared Ahi Tuna 21.95

Rare with sesame seeds, julienned vegetables, honey lemon dressing, wasabi and pickled ginger

LaBelle Style Perch 22.95

Sautéed lake perch with capers, tomatoes and garlic

Coconut Shrimp 22.95

Five colossal shrimp coated with coconut served with plum sauce

Seafood Platter Royale 26.95

Crab cake, colossal coconut shrimp and perch
No substitutions.

Fish & Chips 16.95

Beer-battered cod served with fries.

POMANTE PASTA

Chicken and Broccoli Alfredo 18.95

Char grilled chicken and fresh broccoli with our in-house alfredo over fettucine.

Sandwiches

Crews Burger* 12.95

1/2 lb. Black Angus burger broiled, served on a toasted brioche bun with lettuce, tomato and pickle

Digger O'Dell 12.95

Broiled chicken breast served on a toasted bun with lettuce, tomato and pickle

Capt. Gil's Seaburger 12.95

Perch fillets, breaded and deep fried and served on a toasted bun with lettuce, tomato and tartar sauce

Steak and Fries 12.95

Eight ounce Angus reserve sirloin served on Toast points

Philly Steak 12.95

House roasted prime rib thinly shaved served with sautéed peppers and onions on a toasted Italian sub

Sandwich Add Ons

Cheese .95

Bacon .95

Sauteed Onions .95

Sauteed Mushrooms .95

All Sandwiches served with French fries

Kids Menu

12 and under

Hot dog and fries	5.95
Chicken tenders and fries	7.95
Hamburger and fries	6.95
Wing dings and fries	6.95
Pasta Marinara	6.95

Al a Carte

Chicken tenders and fries	7.95
Wing dings and fries	6.95
French Fries	3.95
Onion rings	5.95
House made cole slaw	3.95
Asparagus	5.95
Tossed Salad	4.95
Veg du jour	4.95
Chips	1.25
Marinara	1.95

Beverages

Coke, Diet Coke, Sprite, Ginger Ale,
Iced Tea, Lemonade, Juice, Hot Tea and Coffee 2.95

Root Beer 3.50

The Crews Inn Is Proud to Offer Premium Beers, Wines and Mixed Cocktails Ask your Server to see Our Drink List

Finish Off Your Meal with A Delectable Dessert Ask Your Server

Visit Us at CREWSINNRESTAURANT.COM or Like Us On FACEBOOK For Special Events And Menu Specials