



Wood Fire Bistro & Taverna

APPETIZERS

- Pepper Crusted Yellow Fin Tuna*** 13
Pickled onions, Arugula, Cucumbers, Ponzu Sauce
- Wagyu Beef Carpaccio*** 12
Arugula, Red Onions, Shaved Parmesan, Garlic Citrus Aioli
- Calamari Fritti Misti*** 14
Shrimp, Cauliflower, Zucchini, Jalapeño, Aioli and Arrabiatta sauce
- Oven Baked Eggplant Mozzarella** 13
Texas Tomatoes, Basil, Aged Balsamic Glaze
- Charcuterie*** 14
Prosciutto, Sopresatta, San Andres, Manchego
- Black Mussels*** 12
Spanish Chorizo, Roasted Peppers, Tomato Sauce
- Lump Crab Crostini*** 12
Shrimp, Avocado, Roasted Peppers, Lemon Aioli
- Shaved Ribeye Crostini** 12
Caramelized Onions, Gorgonzola Dolce, Balsamic Glaze
- Veal Meatballs** 12
Herb Parmesan Polenta

SOUPS & SALADS

- French Onion Soup Cup** 7
- Creamy Basil Tomato** 7
- Mixed Greens Salad** 6
Dried Cranberries, Candied Walnuts, Gorgonzola, White Balsamic Vinaigrette
- Caesar Salad** 7
Parmesan Cheese, Polenta Croutons
- Spinach Salad** 8
Goat Cheese, Spicy Pecans, Poached Pears, Strawberries, Pomegranate Vinaigrette
- Caprese Tower** 10
Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, and E.V.O.O.
- Greek Salad** 8
Artichokes, Cherry Tomatoes, Olives, Feta Cheese

PIZZAS & FLATBREADS

- Pizza Margherita** 13
Tomatoes slices, Fresh Mozzarella, Fresh Basil
- Prosciutto di San Danielle Pizza*** 14
Caramelized Onions, Portabello Mushrooms, Fontina
- Pizza Di Carne e Mozzarella** 15
Italian Sausage, Veal Meatballs, Pepperoni, Tomatoes sauce
- Pepperoni Pizza** 13
Pepperoni, Mozzarella, Fresh Basil
- Chicken Flatbread** 12
Caramelized Onions, Spinach, Wild Mushrooms, Mozzarella
- Smoked Salmon Flatbread*** 12
Spinach, Onions, Capers, Fontina Cheese, Creme Fraiche

HOUSE SPECIALTIES

- Oven Roasted Cedar Plank Salmon** 23
Roasted Garlic Potatoes, Brussels Sprout, Orange Dijon Glaze
- Parmesan Crusted Chicken** 16
Parmesan Polenta, Garnished with Arugula and Cherry Tomatoes
- Blue Lump Crab Stuffed Shrimp*** 24
Mascarpone Risotto, Shaved Asparagus, Roasted Peppers
- Oven Roasted Maple Chicken** 18
Fingerling Potatoes, Zucchini, Squash
- Sea Scallops & Lobster Tortelloni*** 29
Asparagus, Lobster Sherry Sauce

CRUDO HAND CUT STEAKS AND CHOPS

- Pork Chop** 28
Herb Polenta, Pancetta Brussel Sprouts, Baby Carrots
- Angus CAB Ribeye** 33
Brussels Sprouts, Roasted Fingerling, Gorgonzola Butter
- Kobe Pepper Crusted Flat Iron Steak** 31
Pomme Frites, Brandy Demi-Glaze
- Pistachio Lamb Chops** 38
Wild Mushroom Risotto
- Filet Mignon** 32
Garlic Mashed Potatoes, Asparagus, Chianti Glaze
- Sides**
 - **Add a Lobster Tail *** 18
 - **Add 2 Shrimp *** 6
 - **Add 2 Sea Scallops *** 14
 - **Add Crab Meat *** 12

PASTAS

- Blackened Shrimp & Sea Scallop Linguini*** 21
Asparagus, Spinach, Chardonnay Roasted Pepper Sauce
- Pappardelle Bolognese** 16
Ribeye, Pancetta, Fresh Herb
- Prosciutto Gnocchi*** 15
Tomato Cream sauce, Basil
- Veal & Pork Tortelloni** 16
Wild Mushrooms, Fresh Thyme
- Lobster Ravioli Pescatora*** 27
Shrimp, Sea Scallop, Gulf Crab, Asparagus, Sherry Lobster Sauce

LIVE MUSIC TUESDAYS, WEDNESDAYS, AND THURSDAY

HAPPY HOUR MONDAY TO FRIDAY 4PM TO 6:30 PM

www.CrudoTaverna.com

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy. No outside food or beverage allowed. All parties of 8 or more people may incur 20 percent of service charge.