

DINNER



TAPAS

PULPO A LA GALLEGA..(GALICIAN OCTOPUS) - 13

CHARRED OCTOPUS, SAUTEED CHORIZO AND POTATOES IN A TOMATO SAUCE, SERVED WITH TOAST POINTS (GF BREAD POINTS UPON REQUEST)

BLACKENED TUNA - 13 GF

FRESH YELLOWFIN TUNA SEASONED AND SEARED SERVED WITH CRISPY PLANTAINS ON A BED OF ARUGULA AND TOPPED WITH OUR HOUSE MADE HOT-HONEY SAUCE AND WASABI AIOLI SERVED WITH TOAST POINTS

GARLIC SHRIMP - 12

JUMBO SHRIMP TOSSED WITH FRESH CHOPPED GARLIC, SWEET BASIL AND CALABRESE PEPPERS SERVED WITH BY TOAST POINTS (GF BREAD POINTS UPON REQUEST)

SURF & TURF - 12 GF

COLOMBIAN STYLE CORN CAKE, PILED HIGH WITH TENDER ROPAVIEJA, PAN SEARED SCALLOPS AND FINISHED WITH A SPICY MANCHEGO CREAM AIOLI

PAN SEARED CRAB CAKE - 12

SERVED WITH ROASTED RED PEPPER SAUCE, BASIL CRÈME FRAICHE AND TOPPED WITH DRESSED ARUGULA

PARMESAN CRUSTED CALAMARI - 11 GF

TENDER AND HANDBREADED TOSSED IN SWEET AND SPICY CALABRESE SAUCE AND GARNISHED WITH A SWEET BASIL CRÈME FRAICHE

THAI STYLE CRISPY PORK BELLY - 10 GF

BRAISED PORK BELLY PAIRED WITH YUCA FRITTERS, MICRO CILANTRO AND GLAZED WITH OUR HOUSEMADE HOT-HONEY SAUCE

BLACKENED BEEF TENDERLOIN - 11 GF

BEEF MEDALLIONS, PAN SEARED BLACKENED AND TOPPED WITH GORGONZOLA BUTTER, WASABI AIOLI, SERVED WITH PICKLED CUCUMBER AND RED ONION SALAD

PAN ROASTED BRUSSEL SPROUT AND CAULIFLOWER - 7 V V GF

ROMESCO SAUCE AND SALTED ALMONDS

YUCCA FRIES - 6 V V GF

HAND CUT FRESH YUCCA, TOSSED WITH OLIVE OIL, GARLIC, ESCABECHE ONIONS AND SERVED WITH OUR UNIQUE HOUSE MADE KETCHUP

PAN ROASTED ARTICHOKEs - 5 V

SERVED WITH ROASTED RED PEPPERS, PINE NUTS, BASIL AND LEMON BUTTER SAUCE (VEGAN OPTION AVAILABLE UPON REQUEST)

RICOTTA & PEPPERONATA BRUSCHETTA - 7 V

GRILLED MULTIGRAIN BREAD TOPPED WITH WHIPPED RICOTTA AND STEW OF ROASTED RED PEPPERS, TOMATOES, GARLIC, ONIONS AND BASIL (GF BREAD UPON REQUEST)

BLACK MUSSELS - 11

SAUTEED WITH PANCETTA, GARLIC, WHITE WINE, POMODORO SAUCE, FRESH BASIL AND SERVED WITH TOAST POINTS (GF BREAD POINTS UPON REQUEST)

FRESH PANTRY

HAND CRAFTED SOUP OF THE DAY - 5

CK HOUSE SALAD - SIDE 4 -ENTRÉE 7

ORGANIC MIXED GREENS, BABY SPINACH, GRAPE TOMATOES, PINE NUTS AND SHAVED PARMIGIANO REGGIANO TOSSED IN OUR FRESH SWEET BASIL VINAIGRETTE
ADD CHICKEN +5 SHRIMP +6 SALMON +7 CRAB CAKE +7

CK CAESAR - SIDE 4 -ENTRÉE 7

ARTISAN ROMAINE, GRAPE TOMATOES, HANDCRAFTED PARMESAN GARLIC CROUTONS TOPPED WITH SHAVED PARMESAN (ANCHOVIES BY REQUEST)
ADD CHICKEN +5 SHRIMP +6 SALMON +7 CRAB CAKE +7

BURRATA CAPRESE - 8 GF

FRESH BURRATA CHEESE, VINE RIPE TOMATOES, AVOCADO, ARUGULA, BASIL, OLIVE OIL, BALSAMIC REDUCTION AND FRESH PISTACHIO PESTO

CHARRED OCTOPUS SALAD -15

CANNELLINI BEANS, FINGERLING POTATOES, EGG, GREENBEAN, ARUGULA AND SPINACH BASIL VINAIGRETTE 14 GF (VEGAN OPTION AVAILABLE FOR THIS SALAD WITH GRILLED TOFU UPON REQUEST)

CHARCUTERIE BOARD -15

CHEF CHOICE SELECTIONS OF CURED MEATS AND CHEESES WITH TOMATO-JAM, PICKLED RED ONIONS, GRAIN MUSTARD AND CROSTINIS

CHEESE AND GRILLED VEGETABLES BOARD -12 V GF

CHEF CHOICE SELECTIONS OF CHEESES, ASSORTED VEGETABLES, FRUITS, TOMATO-JAM AND CROSTINIS

VEGETABLE ANTIPASTO - 10 V V GF

MARINATED GRILLED ZUCCHINI, SQUASH, ASPARAGUS, RED ONION, PIQUILLO PEPPER HUMMUS AND SERVED WITH CUBAN BREAD CROSTINIS

GF.....Gluten Friendly V.....Vegetarian V V.....Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



ENTREES

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF CRAFT HOUSE SALAD OR SOUP OF THE DAY
SUBSTITUTE SIDE SALAD +2 CAESAR SALAD +2 SOUP OF THE DAY +2 CAPRESE +4

ROASTED VEGETABLE QUINOA BOWL - 13 GF

WITH PISTACHIO PESTO AND BALSAMIC REDUCTION.
TOFU +3 CHICKEN +4 SHRIMP +5 SALMON +6

CHIMICHURRI STEAK- 22 GF

MARINATED BISTRO FILET, ANCHO CHILI-MUSHROOM RAGOUT
ESCABECHE SALAD, SPICED FINGERLING POTATOES AND FRIED PLANTAINS

BISTECCA ALLA FLORENTINE - 30 GF

14OZ RIBEYE · HERB BASTE · ROASTED GARLIC HERB BUTTER WITH PARMESAN TRUFFLE FRIES, PAN ROASTED
BRUSSEL SPROUT AND CAULIFLOWER

CRISPY CHICKEN -17

PANKO CRUSTED CHICKEN SERVED WITH SPICED FINGERLING POTATOES, GRILLED ASPARAGUS AND LEMON
CAPER SAUCE

PORK SHRIMP AND GRITS - 25 GF

GRILLED LOLLIPOP PORK CHOP, SAUTÉED JUMBO SHRIMP, WHITE WINE, CALABRESE BBQ SAUCE, CREAMY
GRITS, GREEN BEANS AND BASIL OIL

PAPRIKA & CUMIN CRUSTED PAN SEARED TUNA - 22 GF

SERVED OVER SAFFRON RISOTTO, WITH SALSA VERDE, TOMATO COULIS AND TOPPED WITH FRIED CAPERS

BOURBON SALMON - 18 GF V V

GRILLED SALMON, ALMOND QUINOA, GRILLED ASPARAGUS AND BOURBON PECAN BUTTER
14 V V (VEGAN OPTION AVAILABLE WITH GRILLED TOFU UPON REQUEST)

PAN SEARED BRONZINO - 23 GF

CIOPPINO STYLE SAUCE, CONFIT POTATOES, FRESH BASIL AND CRISPY CHORIZO

PAPPARDELLE PESCATORE - 28

SAUTÉED MUSSELS, SHRIMP, SCALLOPS AND LUMP CRAB MEAT TOSSED WITH GARLIC, WHITE WINE
AND POMODORO SAUCE (SERVED WITH GF SPAGHETTI UPON REQUEST)

CRAFT BURGER - 13

FRESH MOZZARELLA, CRISPY PANCETTA, ARUGULA, TOMATO AND GARLIC AIOLI. SERVED WITH WHITE TRUFFLE PARMESAN
FRIES OR YUCCA FRIES.



KIDS PLATES

10 AND UNDER - 5

PASTA ALFREDO OR BUTTER OR RED SAUCE

FRIED CHICKEN with SHOESTRING FRIES

GRILLED CHICKEN with CHEF'S SELECTION OF VEGETABLES

DRINKS & DESSERTS

ALL DESSERTS ARE MADE IN HOUSE DAILY

COCONUT FLAN - 8 GF

INFUSE WITH MALIBU COCONUT RUM
AND SHREDDED COCONUT

DEEP DISH CHEESECAKE - 9

GRAHAM CRACKER CRUST, RASPBERRY
SAUCE

CHOCOLATE MOUSSE CAKE - 9

CHOCOLATE SORBET WITH RASPBERRY
AND CHOCOLATE SAUCE

CREME BRULEE - 8 GF

VANILLA BEAN CUSTARD
GARNISH WITH FRESH BERRIES

COKE, SPRITE, DIET COKE, PINK
LEMONADE, ROOT BEER, MR. PIBB - 2.75

ICED TEA SWEET - UNSWEETENED
or GREEN TEA- 2.75

VOSS BOTTLED WATER
SPARKLING - 5 STILL - 5

MIXED BERRY SPARKLING WATER - 4

FRESH SQUEEZED ORANGE JUICE - 4

FRESH BASIL LEMON INFUSED LEMONADE - 4.50

FRESH COCONUT - MINT LEMONADE - 5.00

FRESH MINT - STRAWBERRY LEMONADE - 4.50

ESPRESSO - 3
CAPPUCCINO - 4
COFFEE -3
HOT TEA - 3

THANK YOU FOR DINING WITH US TODAY

CRAFT CUISINE
handcrafted food & cocktails