

C&R KITCHEN

Fall/Winter Menu 2024-25

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STARTERS

Truffle Hummus & Pretzel Bites **\$16**

Creamy truffle-infused hummus served with warm, salted pretzel bites for a savory twist

Spiced Lamb Popcorn **\$19**

Ground lamb bites tossed in crispy coating with a hint of cumin, paprika, and chili Served with harissa aioli

***Yossi Wings (8 wings)** **\$19**

Tossed in your choice of buffalo, bbq, garlic parmesan, bang bang, honey hot, honey bourbon, Mongolian, served with celery sticks and dairy-free ranch

Hot Honey Salmon Bites **\$22**

Bite size pieces of salmon topped with C&R hot honey sauce

Stuffed Eggrolls DuJour **\$18**

Ask your server

Loaded Tater Tots **\$16**

Crispy tater tots smothered in BBQ pulled beef, jalapeños, and a drizzle of Vegan cheddar cheese

Tempura Cauliflower **\$20**

Tempura battered cauliflower with choice of Buffalo, Mongolian, General Tso's

Butternut Squash Soup **\$14**

Soup DuJour **\$14**

**Yossi Rosner A"H was taken from this world way too soon Yossi was extremely fond of the C&R wings and, in his memory, we have named the wings "Yossi Wings" We will be donating 10% of all Yossi Wing sales to Chai Lifeline, a charity his family specifically supports LI"N Yossi*

SALADS

Add Chicken Add Steak Add Salmon

\$10 \$13 \$13

Crispy Pastrami Caesar Salad **\$24**

Romaine hearts, vegan parmesan, croutons, and house-made Caesar dressing, topped with crispy pastrami bites

Mediterranean Salad **\$18**

hummus cherry tomatoes, Red onion, spinach, cucumber, sliced olives, hummus, olive oil, lemons wedges topped a lemon-tahini dressing and oregano sprinkle

Harvest Beet Salad **\$18**

Mixed greens, sweet potato, beets, red onion, tomato, cucumber, apples, walnuts

Apple Arugula Salad **\$18**

With lemon vinaigrette

C&R House Salad **\$12**

Lettuce, tomato, onion, carrots, in a red wine vinaigrette

TACOS

Chicken **\$22**

Grilled chicken with roasted onions and peppers, pico de gaio with a sweet chili drizzle

Steak **\$26**

Shredded romaine, roasted onions and peppers, pico de gaio drizzled with our Secret Sauce

Brisket **\$26**

Soft corn tortillas filled with slow-cooked, smoked brisket, topped with house-slaw and pickled onions

BURGERS & SANDWICHES Comes with house-cut fries

	<small>Single</small>	<small>Double</small>	<small>Triple</small>	
Classic Smash Burger				
Lettuce, tomato, onion, pickles <i>Add melted vegan cheddar - \$3</i>	\$16	\$20	\$24	
C&R Smash Burger				\$22
Two smash patties with caramelized onion, mushrooms, cherry pepper, melted vegan mozzarella cheese Served with lettuce, tomato, and pickles				
Chili Cheese Smash				\$22
Two patties topped with house made chili and melted vegan cheddar				
NY Smash				\$22
Two smash patties topped with crispy pastrami, sliced pepper, fried onions and melted vegan mozzarella				
City Line Burger				\$26
8 oz burger with lettuce, tomato, pickle, and onions				
The Black Garlic Burger				\$26
8 oz beef patty smothered in house-made black garlic aioli, topped with caramelized onions, arugula, and crispy pastrami				
The Smokehouse Stack				\$28
Double beef patties, smoked brisket, crispy onions, pickles, and a smoky chipotle BBQ sauce on a toasted brioche bun				
Lamb Shawarma Burger				\$28
Ground lamb patty seasoned with shawarma spices, topped with roasted eggplant, tahini sauce, pickled cucumber, and parsley				
Truffle Mushroom Beef Burger				\$28
Grilled beef patty topped with sautéed wild mushrooms, truffle oil, and vegan cheddar cheese, finished with garlic aioli				
The Ruben Burger				\$26
8oz beef patty topped with sliced pastrami and house-made slaw				
The BBQ Burger				\$26
8 oz beef patty topped with shredded BBQ beef, melted vegan cheddar and BBQ sauce				
All The Meats				\$34
8 oz beef patty with pastrami, BBQ shredded beef, Beef Facon topped with melted vegan cheddar, lettuce, tomato, and pickles				
Citron & Rose Burger				\$26
8 oz beef patty topped with caramelized onions and wild mushrooms, served on a toasted roll				
Big Texas Burger				\$30
10 oz beef patty topped with smoked brisket, sweet chili, and crispy onions Served on a toasted roll				
Sweet Chili Burger				\$26
8 oz burger with house-slaw, pickles, and our special sweet chili sauce				
Maple BBQ "Bacon" Burger				\$28
8 oz burger with "bacon", lettuce, and onion rings				
Hot Honey Chicken Sandwich				\$22
Crispy fried chicken breast glazed in a house made hot honey Topped with lettuce, tomato, onion and pickles				
BBQ/Grilled/Fried Chicken Sandwich				\$22
Topped with coleslaw, fried onions, and our secret sauce				
Twin Chili Dogs				\$20
Two all-beef hot dogs topped with homemade chili and melted vegan cheddar served on a toasted bun				
The Vegetarian				\$14
Grilled portabella mushroom, eggplant, and roasted pepper Finished with balsamic vinaigrette and served on a toasted roll				
House-made Slow Roasted Beef Sandwich				\$21
Piled high on a toasted roll with vine-ripe tomato, romaine lettuce and garlic aioli				
Grilled Steak Sandwich				\$32
Grilled ribeye, caramelized onion, wild mushrooms, melted vegan mozzarella, garlic aioli, and a touch of truffle				
Shredded BBQ Brisket Sandwich				\$30
House-smoked shredded brisket tossed in our house-made BBQ sauce Served on a toasted roll and topped with house-slaw				
Cajun Chicken Sandwich				\$22
Vine ripe tomato, romaine lettuce, sliced red onion and chipotle aioli Served on a toasted roll				

GRILLED SPECIALTIES

Korean BBQ Short Ribs \$35

Marinated in a sweet and spicy soy-free sauce, these short ribs are grilled to perfection, served with sesame coleslaw

Harissa Glazed Chicken Thighs \$28

Juicy chicken thighs brushed with a harissa glaze, grilled until crispy, and served with roasted garlic potatoes

Smoked Beef Rib Platter \$38

A giant, fall-off-the-bone beef rib smoked for hours, served with house-made pickles and slaw

CHICKEN ENTREES

Baby Rosemary Chicken \$36

Seasoned to perfection

Chicken Cacciatore \$36

Chicken leg quarters simmered in a savory Italian tomato sauce with, onions, peppers, tomatoes, green olives, fresh minced garlic, thyme, fresh basil, & oregano

C&R Half or Quarter Chicken \$32

Choice of: BBQ, Baked, or Mongolian

CHEF SPECIALS

Mediterranean Steak Bowl | \$38

Hummus, red onion, cherry tomatoes, sliced olives
lemon wedges, with avocado 7oz skirt steak

Stuffed Butternut Squash Bowl | \$32

Stuffed with jasmine rice, ground beef, red
and peppers, and side salad

Beef Cacciatore | \$45

9oz ribeye cubed cut and simmered with
peppers, tomatoes, and carrots served with
jasmine rice

PRIME MEAT ENTREES *Choice of 2 sides*

16oz Ribeye \$75

7oz Steak Frites \$45

Asian Marinated Steak \$65

Red and green peppers, and onions
covered with a sweet savory soy sauce

Marinated Skirt Steak \$65

Marinated in classic sour orange mojo

FROM THE SEA

Teriyaki Salmon \$36

Pan seared

Cod Harissa \$38

Harissa marinated in cacciatore sauce

Tea-poached Chilean Sea Bass \$45

With apple cranberry salad on top of a
bed of garlic green beans

Black Cod Fish N' Chips \$36

Served with remoulade sauce, malt
vinegar, and garlic

SIDES - \$10

Garlic Green Beans

Sweet Potato

Baby Carrots with Honey and Almonds

Mashed Potatoes with Gravy

House-cut Fries

Sweet Potato Truffle Fries

Sweet potatoes drizzled with truffle oil,
sprinkled with sea salt, and served with a
garlic aioli

Herb Roasted Potatoes

Italian seasoning, garlic Salt and pepper

Sauteed Spinach with Garlic

Salt and Pepper

Risotto

Cooked in garlic, onion, white wine,
veggie stock

KIDS - \$15 EACH

10 years and under only

Slide & Fry

One Slider and Fries
Choice of: Chicken, Beef, or Fish

Flying Mac

Mac N' "Cheese" and three Chicken Wings
Choice of: Buffalo, Garlic, BBQ, Honey
Bourbon, or Citron Sauce

Tendy Fries

Chicken tenders and fries