



Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

APPETIZERS

Tuna Poke Tacos (2) \$24

Diced Ahi Tuna, avocado and baby greens tossed in a light sesame dressing and served on warm flour tortillas. Topped with pickled ginger.

Shredded BBQ Brisket Tacos (2) \$22

Shredded, slow-cooked brisket served on warm flour tortillas. Topped with BBQ sauce and house-made cabbage slaw.

Crispy Buffalo Fish Bites \$20

Chunks of fresh Cod dusted in seasoned flour and fried. Tossed in buffalo sauce and served with celery. Accompanied by a Cajun remoulade.

Beef Poutine \$20

Hand-cut fries topped with beef gravy, fried tofu, melted vegan cheddar, and mozzarella, finished with a garlic aioli.

Smoky Cheese Steak Egg Rolls \$22

Vegan cheddar, caramelized onion, chipotle aioli dipping sauce.

Vegetarian Stuffed Mushrooms (6) \$22

House-made vegetable stuffing, seasoned breadcrumbs, and melted vegan mozzarella.

Grandma's Meatballs \$18

Fresh tomato basil sauce. Extra virgin olive oil drizzle.

Burnt Ends \$20

Smoked brisket tips tossed in house-made BBQ sauce and topped with shoestring fried onions.

Yossi Wings* (8 wings) \$19

Tossed in your choice of buffalo, bbq or Cajun sauce, served with celery sticks and dairy-free ranch.

SALADS

Chopped Salad \$14

Chiffonade of romaine hearts, sweet corn, green beans, cannellini beans, grape tomato, red onion, and cucumber tossed in red wine vinaigrette.

The Greek \$14

Mix of romaine and baby greens, plum tomatoes, red onion, cucumber, and roasted bell pepper tossed in a lemon oregano vinaigrette topped with herb-marinated tofu.

Roasted Heirloom Beets \$14

Roasted golden & red beets, shaved fennel, red onion, baby arugula, and Cajun walnuts tossed in aged balsamic vinaigrette.

Tri-Color Insalata \$16

Baby arugula, endive, radicchio, roasted portabella mushrooms, fennel, and hearts of palm. Tossed in a light truffle vinaigrette.

SOUPS

Wild Mushroom Purée \$10

Touch of truffle.

Texas Style Chili \$16

Red beans, ground beef, smoked brisket, and sausage. Topped with vegan cheddar.

**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.*

MAIN COURSE

Pan Roasted Crispy Skin Salmon	\$38
Over garlic spinach and slow-roasted plum tomatoes. Finished with a balsamic reduction glaze.	
Braised Short Ribs	\$58
Served over saffron risotto, finished with red wine braising sauce.	
Spaghetti and Meatballs	\$24
House-made Italian meatballs, fresh tomato basil sauce.	
Seasonal Vegetable Penne	\$22
Seasonal vegetables sautéed in garlic oil, tossed in penne and finished with fresh herbs.	
Classic Irish Shepherd's Pie	\$34
Ground beef and lamb braised with vegetables and topped with creamy whipped potatoes. Baked golden brown.	
Slow Roasted Brisket	\$44
Sliced thin and smothered in house-made gravy. Served with whipped potatoes and vegetable of the day.	
12 oz Boneless Ribeye	\$65
Grilled to your liking. Topped with caramelized onions. Served with vegetable of the day and choice of potato.	
Chicken Murphy	\$30
Chunks of white meat chicken sautéed with sweet and spicy peppers, onion, mushroom, and sliced potato in a Madeira wine sauce.	
Branzino Meunière	\$44
Pan-roasted in a light white wine lemon sauce with a touch of tomato. Served with vegetable of the day and choice of potato.	
Cajun Seared Skirt Steak	\$62
Grilled to your liking. Served with vegetable of the day and choice of potato.	
Rack of Lamb	\$90
Grilled to your liking, served with vegetable of the day and saffron risotto.	
Amish Chicken	\$34
Semi-boneless, herb-marinated and slow-roasted chicken finished with house-made gravy. Served with house-made stuffing, whipped potatoes, and vegetable of the day.	
Pumpnickel Meatloaf	\$38
A blend of fresh ground beef, vegetables, and herbs. Baked golden brown and finished with house-made gravy. Served with vegetable of the day and choice of potato.	
Cajun Seared Halibut	\$45
Cajun-dusted, pan-roasted, served over saffron risotto. Finished with white wine reduction.	
Grilled Vegetable Platter	\$24
Assorted fresh vegetables. Flame-grilled, served with roasted potatoes, and finished with roasted garlic and oil.	



SIDES

All side dishes are \$9

Whipped Potatoes

Garlic Spinach

Seasonal Mixed Vegetables

Pomme Frites

Steamed Broccoli

Truffled Wild Mushrooms

Sweet Potato Fries

Buttery Sweet Corn

BURGERS & SANDWICHES

Cajun Burger

Cajun-grilled 10 oz beef patty topped with caramelized onion, ripe avocado, lettuce, tomato, and Cajun remoulade. Served on a toasted house-baked roll.

Citron & Rose Burger

10 oz beef patty topped with caramelized onions and wild mushrooms, served on a toasted roll.

Big Texas Burger

10 oz beef patty topped with smoked brisket, Texas chili, and crispy onions. Served on a toasted roll.

The Vegetarian

Grilled portabella mushroom, eggplant, and roasted pepper. Finished with balsamic vinaigrette and served on a toasted roll.

House-made Slow Roasted Beef

Piled high on a toasted roll with vine-ripe tomato, romaine lettuce and garlic aioli.

\$26

Wild Mushroom Burger

10 oz beef patty topped with grilled portabella mushrooms, melted vegan mozzarella, and roasted garlic aioli. Served on a toasted roll with brown gravy on the side.

\$26

Grilled Steak Sandwich

Grilled ribeye, caramelized onion, wild mushrooms, melted vegan mozzarella, garlic aioli, and a touch of truffle.

\$30

Shredded BBQ Brisket Sandwich

House-smoked shredded brisket tossed in our house-made BBQ sauce. Served on a toasted roll and topped with cabbage slaw.

\$14

Classic Grilled Chicken Sandwich

Grilled chicken breast served on a toasted roll with lettuce, tomato, onion, and pickles. Finished with roasted garlic aioli.

\$21

Cajun Chicken Sandwich

Vine-ripened tomato, romaine lettuce, sliced red onion, and chipotle aioli. Served on a toasted roll.

\$28

\$32

\$30

\$22

\$22

