



The Crescent

GRILLE

Prices shown exclude tax & service charge.

Starters

Crispy Fried Calamari - \$14

Spicy Cajun Aioli, Roasted Garlic Lemon Butter

Margherita Flatbread - \$12

Mozzarella, Heirloom Tomatoes, Fresh Basil, Pomodoro Sauce

Smoked Sweet Glazed Pork Belly - \$13


Crispy Blue Cheese Slaw

Chorizo and Black Bean Empanadas - \$12

Salsa Verde, Sour Cream

Butternut Squash - \$11 

Roasted Pumpkin Seed, Basil Cilantro Purée, Spiced Yogurt, Toasted Baguette

Coctel De Camarones - \$15 

Chilled Jumbo Shrimp, Spicy Cocktail Sauce, Avocado, Cucumber Pico De Gallo

Bentwater Wings (Half Order - \$12 or Full Order - \$18)

Spicy Buffalo, Sweet Chili, Lemon Parmesan, Carrot Sticks, House Ranch or Blue Cheese

Chefs Soup Creation (Cup - \$6 or Bowl - \$9)

Handhelds

Served with your choice of House French Fries, Sweet Potato Fries, or Ranch Potato Chips

800 Burger - \$14

Blend of Black Angus, Short Rib, and Brisket, Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Bun

Add Bacon - \$2, Fried Egg - \$1.50, Extra Patty - \$7

Thai Fried Chicken Sandwich - \$14

Asian Slaw, Brioche Bun, Sweet Chili Sauce, Swiss Cheese

Herb Grilled Chicken Breast - \$15

Melted Provolone Cheese, Bacon, Grilled Red Onions, Arugula, Drizzled Hot Honey, Whole Grain Bun

California Club - \$15

Avocado, Roasted Turkey, Cheddar, Tomato, Lettuce, Bacon, Sourdough Bread, Spicy Mayo

Classic Reuben - \$14

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye Bread

Salsa Black Bean Burger - \$13 

Avocado, Green Salsa, Greens, Tomatoes, Onions, Whole Grain Bun

Salads

Steak and Blue Salad - \$18

Blackened Tenderloin Tips, Iceberg Lettuce, Stilton Blue Cheese, Heirloom Tomatoes, Crispy Bacon, Avocado, Fried Onions, Blue Cheese Dressing

Asian Crisp Ahi Tuna Salad - \$18

Napa Bok Choy Salad, Roasted Peanuts, Crispy Noodles, Sesame Tamarind Dressing

Balsamic Grilled Chicken Cobb Salad - \$15

Lettuce Blend, Cherry Tomatoes, Gorgonzola, Avocado, Peppered Bacon, Boiled Egg, House Ranch

Caprese Salad - \$12 

Mozzarella, Heirloom Tomatoes, Baby Arugula and Spring Mix, Honey Balsamic Dressing

Wild Berry Fields Salad - \$12 

Fresh Seasonal Berries, Baby Mixed Kale, Quinoa, Walnuts, Feta, White Balsamic Honey Vinaigrette

Southwestern Caesar Salad - \$12 

Roasted Corn Pico, Queso Fresco, Avocado, Chipotle Caesar Dressing, Chili Lime Strips

Add Ons:

5 Chipotle Lime Shrimp - \$10

5oz Seared Salmon - \$10

6oz Herb Grilled Chicken - \$5

Chef Creations

Honey Chipotle Seared Salmon - \$27

Wild Rice Pilaf, Roasted Corn Relish, Chipotle Lime Cilantro Glaze

Creamy Cajun Shrimp & Sausage - \$19

Gemelli Pasta, Peppers, Onions, Cajun Cream Sauce

Sesame Ahi Tuna - \$23

Napa Bok Choy Stir Fry, Steamed White Rice, Sweet Chili Sauce

Spicy Korean Fried Chicken - \$16

Spicy Hot Korean Sauce, Steamed White Rice

Enchilada De Pollo Ahumado - \$16


Smoked Chicken, Oaxaca Cheese, Asadero, Monterey Jack, Sour Cream Sauce, Roasted Street Corn

Lobster Mac 'N' Cheese - \$26

Creamy White Cheese, Gemelli Pasta, Golden Herb Parmesan Crust

Stuffed Vegetarian Portobello Mushroom - \$14  

Roasted Vegetables, Goat Cheese, Aged Balsamic

 Vegetarian Option

 Gluten Free Option

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. All of our food is made in shared cooking and preparation areas or may have been made in a facility with allergens. As a result, cross-contact with food containing allergens is possible. If you inform us of your food allergy, we will take appropriate measures to prevent any cross-contact, but we cannot guarantee that any of our menu items are completely free of allergens.

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Butcher Block

Available 5pm - Close

USDA Angus Certified Beef

(Served with your choice of two sides)

Angus Filet Mignon 6oz - \$36

Angus Filet Mignon 8oz - \$40

Cipollini Onions, Wild Mushrooms and Fig Demi

Prime Ribeye 14oz - \$42

Caramelized Onion Bacon Jam

Charred NY Strip 12oz - \$39

Shallot Herb Butter

Double Bone-In Pork Chop - \$32

Cipollini Onions, Apple Demi

Sides

Mashed Potatoes - \$4

Red Bliss Potatoes, Sweet Cream

Mac 'N' Cheese - \$6

Creamy White Cheese, Gemelli Pasta, Golden Herb Parmesan Crust

Roasted Street Corn - \$5

Sour Cream, Parmesan Cheese, Mayo, Chili Limon

Seasonal Farm Fresh Vegetable - \$4 ✓ (🌾)

Napa Bok Choy Stir Fry - \$4 (🌾)

House French Fries - \$4

Sweet Potato Fries - \$4

Ranch Potato Chips - \$4

Small Garden Salad - \$5 ✓

Small Caesar Salad - \$6 ✓

Fruit Cup - \$6 ✓ (🌾)

Dessert

Available All Day!

Crème Brûlée Cheesecake - \$8

Fresh Berries

Seasonal Berries - \$8 (🌾)

Vanilla Bean Crème Anglaise

Warm Double Chocolate Skillet Brownie - \$8

Vanilla Bean Ice Cream

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