

# Courtyard at Crane

## Dinner Menu

### Appetizers

Crab Cakes - Lump crab meat, tossed with scallions, bell peppers, garlic Andouille sausage, pan seared and served with a sweet onion relish and roasted tomato remoulade

\$12.95

Fried Green Tomatoes - Green tomato slices, dusted in corn meal, fried crispy served with slaw, roasted corn and chipotle mayo

\$9.95

Crab and Lobster Spring Rolls - Lobster, crab and scallions in a crisp spring roll with sherry aioli

\$12.95

Fried Calamari - Breaded and served with tomato and olive marinara

\$10.95

Stuffed Portobello Mushroom - Marinated Portobello mushroom stuffed with garlic, basil, provolone, and spinach, baked with Gorgonzola cream and balsamic reduction

\$9.95

Cottage Shrimp - Jumbo shrimp baked in garlic, thyme and tomato sauce topped with feta cheese

\$10.95

Combination Platter - A sampling of fried green tomatoes, calamari and crab cakes served with their appropriate sauces.

\$18.95

## Soups

Roasted Corn and Crab Chowder - Roasted sweet corn, lump crab, bacon and potatoes served with French bread  
Cup \$6.95

Soup du jour - Prepared daily with the freshest ingredients  
Cup \$6.95

## Salads

Loggia Caesar Salad - Romaine lettuce, tossed in our own Caesar dressing with Kalamata olives, sun-dried tomatoes, herbed croutons and Parmesan cheese  
With Grilled Chicken - \$11.95  
With Grilled Shrimp - \$15.50

Sesame Tuna Salad - Pan seared sesame-encrusted Ahi tuna over a bed of spinach with tomatoes, shiitake mushrooms and marinated grilled Hericot verts wasabi-ginger vinaigrette  
\$14.95

## Entreés

All entrees served with a house salad, vegetable du jour, and freshly baked bread

Osso Buco - Pan seared slow roasted veal shanks with pan jus accompanied with creamy fresh mozzarella risotto

\$28.95

Seafood Scampi - Jumbo shrimp and sea scallops sautéed with garlic, wine, herbs, asparagus and butter tossed over angel hair

\$28.95

Filet of Beef - Prosciutto-wrapped Filet Mignon, pan seared and finished with peppercorn demiglace and roasted potatoes

\$32.95

Blackened Mahi-mahi - Mahi-mahi, blackened, with a spicy citrus and melon chutney served with rice pilaf

\$25.95

Chicken Scaloppine - Parmesan crusted chicken breast, sautéed spinach and angel hair tossed with Alfredo and finished with tomato basil salsa

\$25.95

Grouper Cherokee - Grilled grouper medallions with a sherry cream sauce served with rice pilaf

\$28.95

New York Strip - Blue cheese crusted and finished with Cabernet demiglace and roasted potatoes  
\$30.95

Lobster Francais - Twin 4 oz. lobster tails, sautéed with capers, lemon juice, garlic, white wine and served over creamy herbed risotto and asparagus spears  
\$34.95

Grilled Pork Chop - Honey mustard marinated with grilled apples, peach grits and orange sweet and sour beurre blanc \$26.95

Lemon Ginger Salmon - Grilled salmon glazed with lemon ginger sauce served with rice pilaf  
\$26.95

Glazed Duck - Duck breast sautéed with grapes, wine, white balsamic and butter with duck confit, creamy risotto and grilled asparagus  
\$28.95

Vegetarian Primavera - Zucchini, squash, red bell peppers, onions and garlic sautéed with a pesto cream sauce, Ditali pasta and French bread  
\$25.95

Fresh Catch - Your server will describe our chef's fresh catch of the day  
Market Price

Advisory

The consumption of raw or undercooked foods may result in an increased risk of food borne illness