

CREW SEASONAL MENU

SPRING / SUMMER 2025

BREAKFAST

WILD BLUEBERRY PANCAKES

crispy hashbrown potatoes, over easy eggs

EVERYTHING BAGEL SANDWICH

scrambled eggs, thick cut bacon, heirloom tomato, gruyere cheese, seasoned breakfast potatoes with onions & peppers

SKYLINE OMELET

goat cheese & chive, roasted tomato served with white chocolate raspberry bread pudding, chicken apple sausage

DINNER

SPRING ORZOTTO

fresh peas, broccolini, asparagus served with silver lining salad or minestrone soup

OVEN BAKED CHICKEN THIGHS

shaved fennel, artichoke, cous cous served with southern chopped salad or cream of asparagus soup

MISO GROUPER

charred asparagus with blistered sherry tomatoes, served with cucumber salad or iceberg wedge salad

SLICED NY STRIP

horseradish mash, sautéed spring peas & asparagus, served with chopped italian salad or pasta fagioli

LUNCH

GNOCCHI ANTIPASTO SALAD

berry cup, crisp baguette

ITALIAN SEMOLINA LOAF BLT

avocado, fresh fruit, pesto pasta salad, terra chips

STRAWBERRY SPINACH SALAD

blackened shrimp, fried goat cheese, white balsamic vinaigrette

CREAMY FETA-LEMON PENNE

asparagus, garlic toast

DESSERT

please choose one dessert to go with any lunch or dinner item:

TIRAMISU

CHOCOLATE PISTACHIO TART

CARROT CAKE

WILD BERRY CHEESECAKE

COOKIE / BROWNIE