

Courtyard at Crane

Dinner Menu

Appetizers

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

\$12.95

Pesto Shrimp Tempura- Jumbo shrimp seasoned and battered in a basil pesto tempura, fried and served with a chickpea aioli

\$10.95

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

\$9.95

Confit Duck Spring Rolls- Duck Confit, Napa cabbage, bell peppers, and onions, fried and served with an orange-balsamic vinaigrette

\$11.95

Mediterranean Chicken Gratin- Chicken, spinach, and wild mushroom "meatballs" baked with sun-dried tomato cream sauce, finished with Parmesan cheese

\$9.95

Beef Carpaccio Pinwheels- Thinly sliced beef, rolled with Napa cabbage, capers roasted garlic and carrot. Finished with a Pommery aioli

\$11.95

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

\$18.95

Soups

Seafood Chowder- Shrimp, calamari, clams, scallops, potatoes
and corn in a creamy broth

Cup \$6.95

Soup du jour- Prepared daily with the freshest ingredients

Cup \$5.95

Salads

Loggia Caesar Salad- Romaine lettuce, tossed in our own Caesar dressing with feta
cheese, Kalamata olives, sun-dried tomatoes, herbed croutons and Parmesan cheese

With Grilled Chicken- \$11.95

With Grilled Shrimp- \$14.95

Sesame Tuna Salad- Pan seared sesame-crusting Ahi tuna over a bed of spinach, with
tomatoes, shiitake mushrooms, and marinated grilled Hericot vert

wasabi-ginger vinaigrette

\$14.95

Duck Confit Salad- Confit of duck leg, Bibb lettuce, mandarin oranges, shaved goat
cheese, tomatoes, spiced pecans, caramelized onions, and champagne vinaigrette

\$14.95

Entrees

All entrees served with a house salad, vegetable du jour and choice of starch unless specified

Curry Chicken Breast- Grilled, with mint scented couscous and a cucumber-yogurt sauce

\$25.95

Pork Au Poivre- Pork medallions crusted with cracked pink and black peppercorns
pan-seared and finished with garlic, brandy and cream

\$26.95

Grilled Rib-eye Provencal- 12 oz. Rib-eye steak with a tomatoes, scallions, garlic
white wine butter sauce

\$30.95

Medallions of Beef- Pan-seared twin medallions of beef tenderloin with
Pommery mustard, garlic, Portobello mushroom, Pinot Noir

\$32.95

Veal Chop Marsala- Pan-seared veal chop with shiitake and Porcini mushrooms
garlic, Marsala wine and butter

\$32.95

Grilled Lamb Porterhouse- Two marinated and grilled petite New Zealand Lamb
Porterhouse steaks with a blueberry Dijon sauce

\$35.95

Vegetarian Paprikash- Zucchini, squash, red bell peppers, onions, garlic, and tofu
sautéed with paprika and sour cream and tossed with Fusilli pasta

\$25.95

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

\$28.95

Grouper- Baked grouper finished with peach butter over Andouille cheese grits

\$28.95

Salmon and Shrimp Florentine- Pan seared salmon filet with jumbo shrimp, garlic and spinach, white wine

\$26.95

Lobster Français - Twin 4 oz. lobster tails, sautéed with capers, lemon juice, garlic white wine and served over creamy herbed Risotto and asparagus spears

\$34.95

Herb Crusted Mahi-Mahi - topped with herbed breadcrumbs, sautéed, finished with a tomato-basil cream

\$27.95

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