



# The Crush House

## appetizers

- PROVOLONE CARROZZA 7.** *velluto*  
hand-rolled italian style cheese sticks, served with marinara sauce
- ROASTED PEPPER HUMMUS 7.** *tesoro*  
basil pesto, tomatoes, cucumbers, served with pita chips
- ITALIAN LOADED POTATO CHIPS 9.** *brigante*  
crumbled pancetta, gorgonzola, scallions, tomatoes, blue cheese sauce
- LOADED PITA CHIPS 8.** *pieve*  
corn, black bean salsa, white cheddar, sliced jalapeños, jalapeño cream
- CRISPY RISOTTO CAKES 7.** *lucello*  
arugula, sun dried tomato pesto aioli
- CRISPY FIG CROSTATAS 7.** *dolce sera*  
dried figs, cream cheese, roasted walnuts, clover honey
- MEATBALL SPIEDINI 9.** *nebbiolo*  
tomato, marinara, fresh mozzarella, basil, olive oil, balsamic vinegar
- CALAMARI 9.** *malvasia bianca*  
bell peppers, cilantro aioli, pickled ginger
- BRUSCHETTA TRIO 8.** *truscano*  
marinated tomatoes, olive tapenade, smoked eggplant with ricotta
- ITALIAN MEAT AND CHEESE PLATE 13.** *abbraccio*  
italian cheeses and meats with traditional accoutrements and crostini
- FIRE ROASTED BELL PEPPER CHEESE DIP 8.** *jabbawocky*  
tomatoes, scallions, house made potato chips or pita chips

## soup and salad

add: chicken **5.** • steak\* **12.** • shrimp **9.** • salmon **11.**  
dressings: italian, greek, balsamic, maple, creamy avocado

- SIMPLE SALAD 5.** *romanza*  
mixed greens, cucumbers, tomatoes, italian dressing
- CRUSH HOUSE SALAD 6.** *lambusco*  
mixed greens, crumbled pancetta, apples, raisins, gorgonzola, maple dressing
- FRENCH LENTIL & WHEATBERRY SALAD 8.** *bellina*  
fresh avocado, spinach, cucumber, italian dressing
- GREEK SALAD 6.** *pieve*  
mixed greens, cucumber, tomatoes, olives, feta, croutons, greek dressing
- WEDDING SOUP** **CUP 4. / BOWL 6.**
- CREAM OF CHICKEN SOUP** **CUP 4. / BOWL 6.**
- CUP OF SOUP AND SIDE SALAD** any combination **8.**

## Happy Hour

Monday-Friday • 2-6 pm

5 Select Appetizers for \$5 ea.

\$5 Well Drinks

\$5 Well Martinis

\$5 off a Bottle of Wine

\$2 Select Domestic Beers

\$1 off a Glass of Wine

## THEME NIGHTS

6-9 pm after Happy Hour

### CRAFT BEER MONDAY

\$2 off select bottled craft beers

### TASTY TUESDAY

\$5 select appetizers

### WINE DOWN WEDNESDAY

\$10 off bottle wine | \$5 off splits  
(dine-in only)

### THIRSTY THURSDAY

Extended happy hour specials till 9 pm

**HOURS OF OPERATION** • mon- sat open at 11 am, closed sun  
**call ahead seating weekdays starting at 5pm • saturday all day**  
**330.497.1000, extension 520**

## entrées

served with red skin mashed potatoes and seasonal vegetable unless otherwise noted

- CHICKPEA CRUSTED CHICKEN BREAST \$18** *malvasia bianca*  
spinach, sun dried tomatoes, mushrooms, red marsala sauce
- SEARED SALMON \$22** *velluto*  
crushed cashews, mango and plum glaze
- NEW YORK STRIP STEAK \$31** *abbraccio*  
caramelized onions, mushrooms, rosemary butter
- SMOKED PORK CHOP \$24** *zin zin*  
maple demi glace, bacon onion jam, served with creamy polenta

## pasta

substitute fresh spinach for pasta  
add side: cup of soup • simple salad **4.**

- CHICKEN LINGUINI 14.** *lucello*  
spinach, capers, roasted tomatoes, garlic cream sauce, lemon zest
- SHRIMP AND LEEK LINGUINI 15.** *barbera*  
pancetta, white wine butter sauce
- HOUSEMADE GOAT CHEESE RAVIOLI 16.** *nebbiolo*  
goat cheese filled, eggplant "meatball", spinach, cherry tomatoes, marinara
- BEEF GNOCCHI 16.** *abbraccio*  
mushrooms, caramelized onions, beef short rib, red wine demi glace, Parmesan cheese
- GREEK CHICKEN ORZO 12.** *bellina*  
tomatoes, peppers, feta, olives, olive oil and garlic
- SAUSAGE MARINARA 13.** *brigante*  
roasted bell peppers, cherry tomatoes, orzo, topped with ricotta

## sandwiches

all served with a pickle and choice of housemade chips or coleslaw

- VEGETARIANO PIADA 10.** *nebbiolo*  
eggplant "meatballs", arugula, fresh mozzarella, spicy marinara
- CRUSH HOUSE BURGER\* 13.** *sawmill ipa*  
8oz hand-pressed burger, housemade bun, lettuce, tomato, onion  
choice of: *gorgonzola, provolone, american, swiss cheese, white cheddar*  
cooked medium-well unless otherwise specified  
*caramelized onions, mushrooms, roasted peppers / .75 each*  
*bacon, avocado / 1.00 each*
- GRILLED CHICKEN ON MULTIGRAIN BUN 11.** *ciao bella*  
roasted peppers, red onion, pesto mayo
- TOASTED SMOKED TURKEY WRAP 9.** *farmhouse ale*  
garlic herb wrap, bacon, provolone cheese, spinach, tomatoes, sweet mustard dipping sauce
- ROSEMARY ROASTED BEEF 16.** *fioretto*  
thinly sliced prime rib, housemade bun, crush house slaw, caramelized onions, provolone, horseradish aioli
- SHORT RIB SLIDERS 12.** *farmhouse ale*  
bell pepper cheddar sauce, caramelized onion, horseradish aioli

## sides

- CUP OF SOUP • SIMPLE SALAD • GARDEN ORZO 4.**
- CREAMY POLENTA • RED SKIN MASHED POTATOES**
- VEGETABLE OF THE DAY**

### ASK TODAY ABOUT OUR LOYALTY REWARDS PROGRAM

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

a 20% service charge is applied to parties of 8 or more

gluten free options available upon request - gluten free items are prepared in a common kitchen with risk of gluten exposure; guests with severe sensitivity to gluten should exercise caution

Our goal at The Crush House is to exceed your expectations. If we did not, please let us know while you're here. Your complete satisfaction is paramount to our team.

*go favorite drink pairings*