

Crush XI

923 E New Haven Ave 32901-5434 · +13213126067 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 6

3 Milk Cheese **\$9.00**

crush xi mustard

Nashville Duck Tenders **\$18.00**

breaded duck tenders, spicy sweet sauce, bread & butter pickles

Baked Brie **\$19.00**

shallot marmalade, blueberry compote

Crab Cake **\$18.00**

lump crab,sesamne ginger aioli, Asian style pickled vegetables

Hummus **\$12.00**

garam masala fried cauliflower, asparagus,caramelized onions

Salmon Crispy Rice **\$16.00**

house smoked salmon, lorean barbecue sause, crispy rice cake, pickled vegetables + arugala

SANDWICHES 4

California Chicken BLT **\$17.00**

wheatberry bread, grilled chicken, bacon, avocado, lettuce, tomato

Crispy Chicken Sandwich **\$17.00**

brioche bun, truffle honey hot sauce, bread & butter pickles

Double Smash Burger **\$17.00**

american cheese, mustard pickled onions, brioche

Crush Burger **\$18.00**

caramelized onions, fig jam, havarti, brioche

GREENS 4

French Fry Salad **\$27.00**

romaine blend, chopped egg, tomato, bacon, red onion, parmesan, whole grain creamy dijon served with steak or salmon

Caesar Salad **\$18.00**

romaine blend, grilled chicken, torn ciabatta croutons, shaved parmesan, caesar dressing

Cobb salad **\$26.00**

market salad mix, spicy chicken + fl atlantic shrimp, chopped egg, bacon, aged cheddar, tomato, avocado, sprouts, sweet + spicy mango dressing

Thai Steak Salad **\$26.00**

market salad mix, seared tenderloin slices, arugula, watercress, tomato, mango, rice noodles, mint, cilantro, sweet + spicy lime vinaigrette

PLATES 8

Sriracha Marinated Flat Iron Steak **\$38.00**

avocado mashed potatoes, cocoa demi glace

Chicken Artichoke, Mushroom Fettuccini **\$28.00**

grilled chicken breast, cremini mushrooms, artichokes, alfredo sauce

Market Fresh Catch

forbidden rice, carrot-ginger puree, pickled watermelon rind + shaved apple salad

Peanut Bomb **\$28.00**

grilled chicken breast, peanut sauce, skillet veggies, jasmine rice

Creamy Shrimp Orecchiette (Spicy) **\$32.00**

Argentinian red shrimp, parmesan cheese, tuscan kale

Heritage Pork Chop **\$52.00**

apple butter, sweet potato hash, broken mustard apple spaw

Salmon **\$32.00**

coffee cardamom glaze, succotash, smoked onion coconut soubise

Smoked Duck Fettuccini **\$30.00**

tea scented fettuccini, cremini mushrooms, pistachios, dried cherries, crumbled duck cracklings

SIDES 8

French Fries **\$5.00**

Fries

Black Beans & Rice **\$6.00**

Creme Fraiche, ham, green onions

Skillet Veggies **\$7.00**

Grilled Asparagus, Lemon Aioli **\$9.00**

Brussel Sprouts **\$12.00**

soy + ginger glaze, chopped peanuts, sesame seeds

House Salad **AVAILABLE OPTIONS**

market mix, tomato, egg, bacon, cheddar cheese

\$6.00

\$12.00

Caesar**AVAILABLE OPTIONS**

\$6.00

\$12.00

Thai Peanut Slaw**\$6.00****WEEKEND BRUNCH** 10**Caesar Salad****AVAILABLE OPTIONS**

romaine blend, duck fat croutons, shaved parmesan

grilled chicken breast:

\$18.00

pan seared salmon: \$24.00

French Fry Salad**AVAILABLE OPTIONS**

chopped egg, tomato, bacon, red onion, parmesan, wholegrain creamy dijon

steak: \$28.00

salmon: \$28.00

Buttermilk Waffle**\$16.00**

masserated kiwi + strawberry, coconut, rum whip served with bacon or house turkey sausage

Crab Cake Benedict**\$30.00**

two crab cakes, asparagus, two poached eggs and pickled serrano hollandaise

Basic Breakfast**\$22.00**

three eggs scrambled soft, roasted poblano potatoes, housemade turkey sausage, cheddar biscuit

Steak + Eggs**\$30.00**

flat iron, chimmi-churri, 2 eggs any style, roasted poblano potatoes

Tip & Grits**AVAILABLE OPTIONS**

pimento cheese grits, sauteed tenderloin, mushrooms, cippolini onion & asparagus, sunny side up egg, chow

\$18.00

chow

add shrimp: \$8.00

Breakfast Sammy**\$15.00**

brioche bun, housemade turkey sausage, over-easy free range egg, smokey maple mayo, american cheese

served with french fries, roasted poblano potatoes, or pimento cheese grits

Brunch Burger**AVAILABLE OPTIONS**

brioche bun, frie egg, american cheese, lemon aioli + arugala served with french fries, roasted poblano potatoes

\$20.00

or piminto cheese grits

add fried campo: \$5.00

Chicken Artichoke Mushroom Fettuccini**\$26.00**

grilled chicken breast, cremini mushrooms, artichokes, alfredo sauce

BRUNCH SIDES 8**Pimento Cheese Grits****\$7.00****Roasted Poblano Potatoes****\$6.00****Berries + Cream****\$7.00**

French Fries	\$5.00
Free Range Egg	\$3.00
Turkey Sausage	\$6.00
Bacon	\$6.00
Biscuit	\$4.00

DESSERTS ³

Flourless Chocolate Torte	\$12.00
peanut butter mousse, chopped peanuts	
Vanilla Bean Creme Brulee	\$10.00
blueberry compote	
Carrot Cake Ice Cream	\$10.00
candied ginger, oatmeal cookie crumble, carrot curls	

BUBBLES ⁶

Yulupa, Cuvee Brut, California	AVAILABLE OPTIONS
	Bottle: \$34.00
	Glass: \$9.00
Gruet, Sparkling Rose, New Mexico	AVAILABLE OPTIONS
	Bottle: \$50.00
	Glass: \$13.00
Nicolas Feuillatte, Reserve Brut, Chouilly, France	\$80.00
Schramsberg, Blanc de Blancs, California 2017	\$90.00
Veuve Clicquot, Brut, France	\$110.00
Failla, Brut 2G, Sonoma Coast, California 2016	\$130.00

PINOT GRIGIO ²

Bielber Family, "Daisy", Washington	AVAILABLE OPTIONS
	Bottle: \$38.00
	Glass: \$10.00
Elk Cove, , Willamette Valley, OR	AVAILABLE OPTIONS
	Bottle: \$53.00
	Glass: \$14.00

SAUVIGNON BLANC ³

Purple Corduroy, "Blonde Siren", Lodi, CA

AVAILABLE OPTIONS

Bottle: \$53.00

Glass: \$14.00

Patricia Green Cellars, Willamette Valley, OR

AVAILABLE OPTIONS

Bottle: \$64.00

Glass: \$17.00

Lieu Dit, Santa Ynez Valley, Lompoc, CA 2019

\$68.00

CHARDONNAY 9

Crosby, California

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

Sean Minor, "4 Bears", Central Coast, CA

AVAILABLE OPTIONS

Bottle: \$42.00

Glass: \$12.00

Diatom, Santa Barbra County, CA

AVAILABLE OPTIONS

Bottle: \$60.00

Glass: \$16.00

Hanzell, "Sebella", Sonoma County, CA

AVAILABLE OPTIONS

Bottle: \$70.00

Glass: \$18.00

Flannagan, Russian River Valley, CA 2019

\$90.00

Shafer, "Red Shoulder Ranch", Carneros, CA 2019

\$105.00

Failla, "Platt Vineyard", Sonoma Coast, CA 2018

\$110.00

Sea Smoke, Sta. Rita Hills, CA 2019

\$140.00

Morlet, "Ma Douce", Fort-Ross Seaview, Sonoma County CA 2018

\$150.00

INTERESTING WHITES 4

CZ Cellar, "Sunbreak", Chenin blanc, Snipes Mountain, WA 2019

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

State of Mind, Zillah Ranch Vineyard, Riesling, WA 2020

\$58.00

Elk Cove, Pinot Blanc, Willamette Valley, OR 2019

\$50.00

Eberle, "Mill Road Vineyard", Viognier, Paso, CA 2019

\$58.00

REDS 2

Elizabeth Spencer, Grenache, Mendocino, CA 2020

AVAILABLE OPTIONS

Bottle: \$53.00

Glass: \$14.00

Margerum "Riveria Rose", Santa Barbra County CA

\$60.00

PINOT NOIR 10

Bacchus, "Ginger's Cuvee", California 2019

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

Saintsbury, Carneros, California 2019

AVAILABLE OPTIONS

Bottle: \$58.00

Glass: \$15.00

Ken Wright Cellars, Willamette Valley, OR 2020

AVAILABLE OPTIONS

Bottle: \$64.00

Glass: \$17.00

Adelsheim, Willamette Valley, OR 2020

\$70.00

McIntyre Vinyards, Santa Lucia Highlands, CA 2017

\$78.00

Elizabeth Spencer, Sonoma Coast, California 2019

\$88.00

Ken Wright, "Savoya Vineyard", Yamhill-Carlton, OR 2020

\$105.00

Failla, "Savoy Vineyard", Anderson Valley, CA 2019

\$120.00

Kosta Browne, Russian River Valley, CA 2019

\$150.00

Sea Smoke, "Ten", Sta. Rita Hills, CA 2018

\$180.00

MERLOT 4

Grayson, California

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

L'Ecole, Columbia Valley, Washington 2017

\$65.00

Pedestal, Columbia Valley, Washington 2014

\$110.00

Pahlmeyer, Napa Valley, California, 2016

\$135.00

SYRAH 4

Hedge's Family Estate, Red Mountain, WA 2016

\$65.00

Anjali, Ballard Canyon, Santa Barbra, CA 2016

\$65.00

Sequel, Columbia Valley, WA 2018

\$105.00

Shafer, "Relentless", Napa Valley, California 2018

\$158.00

CABERNET SAUVIGNON 18

Crosby, California

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

Sean Minor, North Coast, California

AVAILABLE OPTIONS

Bottle: \$53.00

Glass: \$14.00

Hedge's, "C.M.S.", Columbia Valley, WA

AVAILABLE OPTIONS

Bottle: \$53.00

Glass: \$14.00

Oberon, Napa Valley, California 2018

AVAILABLE OPTIONS

Bottle: \$68.00

Glass: \$18.00

Quilt, Napa Valley, CA 2019

AVAILABLE OPTIONS

Bottle: \$76.00

Glass: \$20.00

Purple Corduroy, "Lorelei", Lodi, CA 2017

\$80.00

Gundlach Bundschu, "GunBun", Sonoma Valley, CA 2018

\$95.00

Martin Estate, "Bacchanal", Napa Valley, CA 2017

\$110.00

Kamen, "Writer's Block", Sonoma County, CA 2018

\$120.00

Shelter, "The Butcher", Napa Valley, CA 2015

\$130.00

Shafer Vinyards, "1.5", Stags Leap, CA 2019

\$140.00

Caymus, Napa Valley, California 2020

\$140.00

Nickel & Nickel, "Quarry Vineyard", Napa Valley, CA 2018

\$145.00

Gagnon-Kennedy, "Cuvee" Napa Valley, CA 2019

\$150.00

Lamborn Family Vineyards, Howell Mountain, CA 2017

\$175.00

Quilceda Creek, Columbia Valley, Washington 2015

\$230.00

Pahlmeyer, Napa Valley, California

\$240.00

Morlet Family, "Passionement", Oakville, CA 2015

\$270.00

ZINFANDEL 5

Valrav, Sonoma County, California 2018

\$53.00

Purple Corduroy, "Red Siren", Lodi, CA 2018	\$60.00
Day, Sonoma County, California 2017	\$75.00
Elyse, "Korte Ranch", St. Helena, Napa Valley, CA 2018	\$90.00
Orin Swift, "8yrs in the Desert", California 2019	\$92.00

INTERESTING REDS ⁷

Undaunted, Malbec, Columbia Valley, Washington	AVAILABLE OPTIONS
	Bottle: \$38.00
	Glass: \$10.00
L'Ecole, "Frenchtown", Red Blend, Columbia, WA	AVAILABLE OPTIONS
	Bottle: \$58.00
	Glass: \$15.00
Barria of Mendocino, Petit Sirah, CA	\$68.00
Harvey & Harriet, San Luis Obispo County, CA 2019	\$75.00
Blackbird Vineyards, "Arise", Napa Valley, CA 2016	\$92.00
Orin Swift, "Machete", Petite Sirah, California 2018	\$105.00
Stephanie, Proprietary Red, Napa Valley, CA 2011	\$130.00