



**Sheraton®**

MISSION VALLEY  
SAN DIEGO  
HOTEL



# Cru Bistro

Lead by the renowned Chef Brislin, Cru Bistro is known to serve carefully cultivated, progressively Californian dishes. As one of the top Mission Valley restaurants, our establishment is known for superb cuisine while providing attentive yet delightful service.

Cru Bistro's menu is based on San Diego favorites but enhanced with a palette of global flavors, and features a wide array of selections made from only the freshest and highest quality ingredients.

Complemented by warm and comfortable surroundings, great wines, cocktails and a typical bistro ambiance, this Mission Valley restaurant offers the perfect combination of great food, attentive service, and comfortable surroundings that are sure to make your visit memorable.

## HOURS

### **BREAKFAST**

DAILY BUFFET - 6:30 A.M. - 10:30 A.M.  
BREAKFAST SERVED - 6:30 A.M. - 11:00 A.M.

### **LUNCH & DINNER**

DAILY - 11:00 A.M. - 10:00 P.M.

### **CRU BISTRO BAR**

DAILY - FROM 11:30 A.M.



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## Small Plates

### **SPINACH ARTICHOKE DIP \$11**

House made tortilla chips, shaved parmesan

### **CHICKEN QUESADILLA \$10**

Diced chicken, flour tortilla, sour cream, guacamole, and cilantro

### **FIESTA NACHOS \$14**

Beef tri-tip or chicken, jalapeno, tomato, sour cream, and guacamole

### **PORK AREPAS \$12**

Smoked pork, flaky corn tortillas, chipotle sauce, avocado, pico de gallo

### **SEARED SCALLOPS \$16**

Diver scallops, creamed kale polenta, and micro wasabi

### **HUMMUS DUO \$10**

Garlic and red pepper, grilled naan, and olive oil

### **WINGS \$14**

Bone in or boneless wings, choice of buffalo, or garlic parmesan

### **BURRATA \$16**

Fennel toasted almonds, lemon zest, and evoo

### **CHEESE BOARD \$16**





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## Soups and Salads

### **HARVEST SALAD \$15**

Grilled chicken, candied pecans, cranberries, blue cheese crumbles, honey mustard dressing

### **CRAB CAKE SALAD \$19**

Mix greens, dungeness crab cakes, avocado, tomato, lemon vinaigrette

### **TUNA NICOISE \$15**

Poached yellow fin, haricot verts, fingerling, olives nicoise, farm fresh egg, champagne vinaigrette

### **CLASSIC CAESAR SALAD \$10**

Chopped romaine, garlic crouton fresh shaved parmesan, caesar dressing

### **CHICKEN NOODLE \$7**

### **CLAM CHOWDER \$7**

### **TORTILLA CHICKEN \$8**

Artisans cheese, fig jam, classic accoutrements, toasted baguettes

## Sandwiches

### **TURKEY + BRIE \$18**

Baby spinach, cranberry mayo on a ciabatta roll

### **TUNA CROISSANT \$12**

Albacore tuna with sweet relish, bibb lettuce

### **SHORT RIB TACOS \$18**

Braised beef Short rib, corn tortillas, pickled onion, smashed avocado, queso fresco, chipotle aioli

### **GRILLED CHICKEN \$14**

Provolone, red onion jam, tomato, lettuce, avocado, whole grain roll

### **BUILD YOUR OWN BURGER \$14**

8oz angus patty, lettuce, tomato, onions, choice of cheese and garlic aioli

### **PHILLY CHEESESTEAK \$16**

Thinly-sliced sirloin, provolone, onions, red and green peppers on a long bread roll

### **THE GRAND CLUB \$13**

Sliced tri-tip, smoked turkey, lettuce, tomato, bacon and chipotle mayo



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## Entrées

### **PENNE ARRABIATA \$19**

Whole grain penne pasta, spicy marinara, olives

### **SOUTH OF THE BORDER FAJITAS \$22**

Beef or chicken strips, red & greens peppers, and white onion

### **RIBEYE STEAK \$28**

10oz, roasted fingerlings, red wine demi-glace

### **MOM'S MEAT LOAF \$22**

House made with mushroom demi glaze served with cheddar-jalapeno smashed potatoes

### **CHICKEN MADEIRA \$25**

Roasted fingerling potatoes, market vegetables, button mushrooms, dried apricots

### **SESAME CRUSTED TUNA \$30**

Sliced and drizzled with wasabi ranch and sriracha mayo

### **POTATO CRUSTED SALMON \$24**

Roasted potatoes, sautéed carrots and asparagus, and roasted tomato

### **BRAISED SHORT RIBS \$30**

Tender beef, baby carrots, cheddar-jalapeno smashed potatoes