

THE CROSSINGS RESTAURANT & BAR

APPETIZERS

SOUP OF THE DAY	cup 5 bowl 7
NEW ENGLAND CLAM CHOWDER served with oyster crackers	cup 6 bowl 8
SHRIMP COCKTAIL four jumbo chilled shrimp served with cocktail sauce and lemon	12
HUMMUS PLATE house-made garbanzo beans, raw vegetables, grilled pita bread, pita chips	11
FRIED CHEESE served with house-made marinara sauce	10
FRIED CALAMARI lightly fried calamari rings, served with cherry peppers, lemon, and house-made marinara sauce	14
WINGS YOUR WAY boneless or bone-in choice of sauce: buffalo • bourbon barbeque • honey garlic • plain	12
KYLE'S "SHŪ-CHA" WINGS lightly battered and fried, finished with a "shū-cha" sauce and sesame seeds	13
BANG BANG PICKLES & PEPS dill pickle chips and cherry peppers lightly battered and fried, served with house-made bang bang sauce	11

PIZZAS

MARGHERITA roma tomatoes, fresh mozzarella cheese, parmigiano reggiano, fresh basil	14
PESTO SHRIMP olive oil, pesto, garlic, roma tomatoes, fresh mozzarella cheese	14
PIZZA OF THE DAY	14

SALADS

CAESAR romaine hearts, parmigiano reggiano, croutons, lemon, caesar dressing	11
MARINATED TOMATO & MOZZARELLA mixed field greens, cherry tomato, fresh mozzarella cheese, drizzled with balsamic reduction and extra virgin olive oil	13
NEW ENGLANDER baby greens, tomato, cucumber, dried cranberries, candied walnuts, crumbled bleu cheese, balsamic vinaigrette	13

ADD TO YOUR SALAD:
grilled chicken 7 • salmon 8
sirloin* 9 • shrimp 9

ENTRÉES

offered after 5pm

CHICKEN CORDON BLEU sautéed chicken breast stuffed with ham and gruyere cheese, finished with a dijon and tarragon pan sauce, served with chef's choice of starch and seasonal vegetable	24
CLASSIC BAKED SCROD* north atlantic cod topped with seasoned ritz crackers with a butter and white wine sauce, served with chef's choice of starch and seasonal vegetable	25
GINGER CRUSTED SALMON* finished with honey garlic sauce, served with wasabi mashed potatoes and broccolini	26
SUMMER SHRIMP SCAMPI served over linguine, tossed in garlic, white wine, julienne vegetables, tomatoes and caper berries	26
CROSSINGS MEATLOAF beef, pork, and veal topped with mushroom gravy, served with chef's choice of starch and seasonal vegetable	23
12 OZ. NEW YORK STRIP FRITES* topped with smoked tomato and onion jam, served with seasonal vegetables	29
BONE-IN RIBEYE STEAK A LA PAPA 16 oz. pan seared and finished with garlic butter, hot peppers, mushrooms, served with chef's choice of starch and seasonal vegetable	40
PENNE PINK VODKA SAUCE penne pasta topped with pink vodka sauce add: grilled chicken 7 • grilled salmon 8 • grilled shrimp 9	14
FRIED EGGPLANT NAPOLEON crispy eggplant cutlets baked with ricotta and 3-cheese blend to golden brown, serve with polenta fries, topped with house-made marinara sauce	22

SANDWICHES

served with your choice of french fries or baby greens.
upgrade to sweet potato fries 1

THE CLUB choice of roasted turkey or ham, bacon, lettuce, tomato, mayonnaise, served on your choice of white or wheat toast	15
GRILLED CHICKEN SANDWICH grilled chicken breast, lettuce, tomato, served on a bulky roll add: american cheese 1 • cheddar cheese 1 • swiss cheese 1 • bleu cheese 1 • bacon 1	14
CHICK FILET crispy buttermilk boneless chicken thigh, bibb lettuce, remoulade, pickle slices, cheddar cheese, served on focaccia	15
CUBAN roasted pork, ham, swiss, pickles, mustard, toasted and pressed in butter	15
8 OZ. ANGUS SIRLOIN BURGER* grilled to your preference, lettuce, tomato, onion, served on a bulky roll add: american cheese 1 • cheddar cheese 1 • swiss cheese 1 • bleu cheese 1 • bacon 1	14
SIRLOIN BURGER WRAP* grilled to your preference, lettuce, tomato, pickles, bacon, mayonnaise, american cheese	15
STACIE'S STEAK BOMB grilled ribeye steak, cherry peppers, mushrooms, swiss cheese, served on a toasted torpedo roll	16
VEGGIE BURGER avocado spread, sautéed mushrooms, onion, lettuce, tomato, served on a bulky roll add: american cheese 1 • cheddar cheese 1 • swiss cheese 1 • bleu cheese 1	14

DESSERTS

CHOCOLATE CAKE moist chocolate cake, chocolate filling, covered in chocolate icing	8
SEASONAL CHEESECAKE	8
MISSISSIPPIE MUD PIE ICE CREAM	8
BROWN BUTTER CAKE served with fresh strawberries and cream	8

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food cooked. Before placing your order, please inform your server if a person in your party has a food allergy.