

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 chilled jumbo 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 banana 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 banana peppers lightly battered and fried, served with house-made bang bang sauce	11
FRIED BRUSSELS topped with bacon, pickled onions tossed with marsala wine reduction	13
SAFFRON MUSSEL CHOWDER fresh local mussels steamed in creamy saffron and white wine broth with potatoes, caramelized onions and roasted red peppers. served with grilled crostini	15
FRIED BRIE drizzled with honey and balsamic glaze	13

PIZZAS

MARGHERITA	14
roma tomatoes, fresh mozzarella cheese, parmigiano reggiano, fresh basil	
OLD FASHION PIZZA	14
pepperoni, sausage, mozzarella cheese finished with oregano and parmesan cheese	
HARVEST PIE	14
roasted butternut squash, fig, mascarpone cheese and scallions	
GRECIAN	14
grilled chicken, red peppers, kalamata olives, feta cheese, spinach and banana peppers	

SANDWICHES

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



THE CLUB	15
choice of roasted turkey or ham, bacon, lettuce, tomato, mayonnaise, served on your choice of white or wheat toast	
GRILLED CHICKEN SANDWICH	14
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	
8 OZ. ANGUS SIRLOIN BURGER*	14
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	
SIRLOIN BURGER WRAP*	15
grilled to your preference, lettuce, tomato, pickles, bacon, mayonnaise, american cheese	
VEGGIE BURGER	14
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	
CLASSIC RUEBEN	15
lean corned beef, sauerkraut, swiss cheese, thousand island dressing served on marble rye bread	
FRIED CHICKEN CAPRESE	15
crispy chicken breast, roasted red peppers, fresh mozzarella cheese, pesto, and balsamic reduction served on foccacia	
CAJUN STEAK QUESADILLA	16
flour tortilla, pepperjack cheese, grilled blackened ribeye served with pickled onions, shredded lettuce, pico de gallo, avocado smash, and achiote-orange crema	

*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.

ENTRÉES

offered after 5pm

- GINGER CRUSTED SALMON*** 26
finished with honey garlic sauce, served with wasabi mashed potatoes and tri-colored carrots
- CROSSINGS MEATLOAF** 23
beef, pork, and veal topped with mushroom gravy, served with chef's choice of starch and seasonal vegetable
- PENNE PINK VODKA SAUCE** 14
penne pasta topped with pink vodka sauce
add: grilled chicken 7 • grilled salmon 8 • grilled shrimp 9
- FRIED EGGPLANT NAPOLEON** 22
crispy eggplant cutlets baked with ricotta and 3-cheese blend to golden brown, serve with polenta fries, topped with house-made marinara sauce
- GRILLED SHRIMP OR CHICKEN AGLIO OLIO** 25
penne, olives, broccoli and sundried tomatoes
- CAJUN CHICKEN ALFREDO** 24
long fusilli pasta tossed in a spicy alfredo sauce with chicken, sundried tomatoes and julienne peppers
- SIRLOIN GORGONZOLA** 29
12oz sirloin steak finished with gorgonzola butter served with garlic smashed fingerling potatoes and seasonal vegetable
- APPLE AND SAGE PORK LOIN** 26
rolled and roasted with bacon, sausage, apple, and smoked gouda served with sage pan jus, house mashed potato and vegetable
- BAKED COD FLORENTINE** 25
finished in a spinach and grape tomato garlic cream sauce



DESSERTS

- CHOCOLATE CAKE** 8
moist chocolate cake, chocolate filling, covered in chocolate icing
- SEASONAL CHEESECAKE** 8
- MISSISSIPPI MUD PIE ICE CREAM** 8
- BROWN BUTTER CAKE** 8
served with dark chocolate and cherry compote

SALADS

- CAESAR** 11
romaine hearts, parmigiano reggiano, croutons, lemon, caesar dressing
- MARINATED TOMATO & MOZZARELLA** 13
mixed field greens, cherry tomato, fresh mozzarella cheese, drizzled with balsamic reduction and extra virgin olive oil
- NEW ENGLANDER** 13
baby greens, tomato, cucumber, dried cranberries, candied walnuts, crumbled bleu cheese, balsamic vinaigrette
- SPINACH** 13
chevre, roasted butternut squash, croutons, candied nuts, sliced granny smith apples and cider vinaigrette

ADD TO YOUR SALAD:

- grilled chicken 7 • salmon 8
sirloin* 9 • shrimp 9

SIDES

- PARMESAN TRUFFLE FRENCH FRIES** 7
- PARMESAN TRUFFLE TATER TOTS** 7
- SIDE TOSSED GARDEN SALAD** 4
- SIDE CAESAR SALAD** 4
- MASHED POTATOES** 4

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