

# Crossings DINNER MENU



## SOUPS & SALADS

### HOUSE SALAD ♥ 🌱 🌿 \$3

Mixed greens, cucumbers, red onion, cherry tomatoes, croutons.

### CAESAR SALAD ♥ 🌱 \$3

Romaine, Parmesan cheese, croutons, Caesar dressing.

### PEAR AND GOAT CHEESE SALAD 🌱 ♥ 🌱 \$3

Arugula, fresh pear slices, walnuts, goat cheese, blackberry vinaigrette.

### SOUP DE JOUR (Bowl) \$3



## SANDWICHES

### BUFFALO CHICKEN SANDWICH \$9

Fried or grilled chicken tossed in buffalo sauce on grilled Texas toast served with lettuce, tomato, and onion.

### MUSHROOM GOUDA BURGER \$9

Topped with sautéed mushroom and Gouda cheese.

### SLICED PEAR & HONEY GRILLED CHEESE SANDWICH \$8

Swiss cheese, cheddar cheese and Gouda cheese, sliced pear served with warm honey to dip.

### CARNITAS TACOS \$8

Pulled pork, pico de gallo, purple cabbage, avocado, cilantro-lime sour cream, flour tortillas. Served with white rice and black beans.

### CHIPOTLE BLACK BEAN BURGER ♥ 🌱 \$9

Lettuce, tomato, onion, cilantro-lime sour cream.



## DINNER FEATURES

### MONDAY

#### BUTTERNUT SQUASH

#### RAVIOLI 🌱 \$12

Ohio City squash ravioli tossed in a brown butter sage sauce.

### TUESDAY

#### CHICKEN TERIYAKI

#### LO MEIN ♥ \$15

Lo Mein noodles, grilled chicken, carrots, broccoli, mushrooms, bok choy, tossed in a teriyaki glaze.

### WEDNESDAY

#### ROASTED PORK WITH PEAR

#### DEMI-GLACE 🌱 \$14

Roasted pork topped with a pear sauce, served with mashed potatoes and roasted asparagus.

### THURSDAY

#### SALMON

#### EN PAPILOTE ♥ \$13

Steamed salmon served with cauliflower mash and steamed broccoli.

### FRIDAY

#### PRIME RIB 🌱 \$20

10oz Prime Rib served with baked potato and roasted corn.



## ENTREES

### GRILLED PORK CHOP \$12

Marinated pork chop served with mashed sweet potatoes and sautéed spinach.

### SLOW-ROASTED POT ROAST \$12

Natural jus, micro greens, mashed potatoes, glazed carrots. 540 cal.

### CHICKEN CACCIATORE \$12

Dark meat chicken, onion, bell pepper, tomato “stew” served over white rice .

### GRILLED RIBEYE \$19

Ribeye steak, baked potato, glazed carrots.

### ANGEL HAIR PASTA

#### POMODORO \$11

Ohio City Angel Hair Pasta tossed with homemade pomodoro sauce.

### JUMBO LUMP CRAB CAKES \$12

Served with Cajun aioli and roasted corn.

### CHIPOTLE CHERRY GLAZED SALMON \$15

Spicy cherry glaze, served with rice and broccoli.



## SIDES

### A LA CARTE \$3

Small House Salad    

Cup of Soup

White Rice    

Mashed Potatoes  

Baked Potato    

French Fries  

Roasted Asparagus   

Mashed Sweet Potatoes   

Fresh Cut Fruit    

Glazed Carrots   

Roasted Corn   

Steamed Broccoli    

Sautéed Spinach

Baked Sweet Potato   



## DESSERTS

### MIXED BERRY COBBLER \$5

#### ALA MODE \$6

Seasonal mixed berries topped with a warm cobbler crust.

### BANANAS FOSTER BREAD PUDDING \$5

#### ALA MODE \$6

Served with a rum sauce.

### RASPBERRY NUTELLA ZEPOLLES \$5

Warm zepolles drizzled with raspberry and chocolate hazelnut sauce, topped with powdered sugar, great for sharing!

### ASSORTED ICE CREAMS \$2

### FEATURED PIE \$3

Ala Mode, add \$1



GLUTEN FREE



HEART HEALTHY



VEGETARIAN



VEGAN



## DRINKS

\$1.50

SODA

ICED TEA

HOT TEA

COFFEE

ASSORTED JUICES

LEMONADE