

THE CROSSINGS RESTAURANT & BAR

DINNER MENU

WHET YOUR APPETITE

KASEY SANGRIA

Muddled Orange-Lemon-Lime-Pinot Grigio
Triple Sec-Peach Schnapps-Splash of Fireball 14

BOULEVADIER

Woodford Reserve-Sweet Vermouth
Campari-Luxardo Cherries 16

CRANBERRY MOJITO

Bacardi Maestro Rum-Fresh Cranberry
Muddle Lime-Mint-Cranberries 15

GINGER TONIC

Hendricks-Fresh Cucumber
Ginger Tonic Water-Rosemary Sprig 15

NIBBLES

SPICED NUTS

Mixed Nuts-Cinnamon
Spice-Nutmeg-Touch of Sugar 4

MARINATED OLIVES

Kalamata and Manzanilla Olives-EVOO
Garlic Rosemary-Crushed Red
Pepper-White Balsamic Vinegar 4

BREAD BASKET Warm Bread-Butter 3

PIZ-ZÉT-TA

MARGHERITA

Roma Tomatoes-Fresh
Mozzarella-Reggiano Parmesan-Fresh Basil 13

SCAMPI

Shrimp-Tomato-Shallot-Garlic
Reggiano Parmesan-Scampi Sauce 17

PIZ-ZÉT-TA PHILLY

Grilled Marinated Steak
Tips-Mushrooms-Onions-Swiss Cheese 15

TO START

BOURSIN CHEESE CRAB DIP Lump Crab-Boursin Cheese
Arugula-Panko Crumb-Pita Chips-Grilled Pita Bread 15

GREENWICH CHOWDER Homemade Chowder
Oyster Crackers *cup 6 bowl 8*

SHRIMP COCKTAIL Jumbo
Shrimp-Lemon-Cocktail Sauce 10

GRILLED CHORIZO AND NECKS Chorizo
Local Little Neck Clams-Charred Baby Kale 13

HUMMUS PLATE House Made
Garbanzo Bean-Grilled Pita Bread-Pita Chips 9

PRINCE EDWARD MUSSELS Steam Mussels-White Wine
Shallot-Garlic-Tomato-Fresh Thyme 12

BACON BLUE IN BRUSSELS Steamed Brussel Sprouts
Lightly Fried-Bacon Bits-Blue Cheese Crumbles 11

GRAPE OF THE MONTH

	Glass	Bottle
Crossings Sauvignon Blanc	10	40
Sonoma-Cutrer Chardonnay	12	46
Hob Nob Pinot Noir	11	44
19 Crimes Red Blend	10	40

GREENERY

CAESAR SALAD Romaine Hearts-Caesar Dressing
Reggiano Parmigiano Croutons-Lemon 12

BURRATA CAPRESE Fresh Burrata-Marinated
Roasted Roma Tomatoes-EVOO-Balsamic Reduction
Grilled Pita Bread-Fresh Basil 13

NEW ENGLANDER Baby Greens
Balsamic Vinaigrette-Tomato-Cucumber-Apples
Candied Walnuts-Oven Dried Chèvre 12

ADD TO YOUR SALAD

Chicken 6 Shrimp 9 Sirloin 8 Salmon 7

TO CONTINUE

LOBSTER MAC & CHEESE PENNE PASTA Swiss and Cheddar
Sauce-Lobster-Prosciutto-Panko Bread Crumb 25

CRISPY CHIPOTLE CHICKEN SANDWICH
Buttermilk Chipotle Chicken Thigh-Red Cabbage
Slaw-Spicy Aioli-Buttermilk Biscuit-French Fries 13

LOBSTER PANINI Lobster Salad-Focaccia Bread-Avocado
Vine Ripe Tomato-Arugula-Dill Havarti-Parmesan Truffle Fries 21

CROSSINGS BURGER Angus Beef-Brioche Roll-Bacon
Onion Jam- Goat Cheese-Avocado-Cheddar
Cheese-Parmesan Truffle Fries 16

SPECIALTY MAINS

ROASTED COD

Pan Roasted Cod-Parsnip Mashed Potatoes
Baby Carrots-Carrot Ginger Broth 23

POACHED SALMON

Salmon-EVOO-Rice Pilaf-Grilled
Vegetables-Tomato Compote 24

FILET MIGNON

Grilled Filet-Roasted Fingerling Potato
Baby Carrot-Bourbon Demi-Glace 34

PORT WINE BRAISED LAMB SHANK

Slow Braised Lamb Shank-Mashed Potatoes
Braised Root Vegetables-Braised Jus 26

PASTA PORTUGUESE FETTUCCINI PASTA

White Clam Broth-Steamed Mussels-Little
Necks-Chorizo-White Bean-Baby Kale 24

HALF ROASTED CHICKEN

Half Roasted-Chicken-Rice Pilaf-Grilled Vegetables 21

TO SHARE *all items below 7*

Frites | Rice Pilaf | Mashed Potatoes
Parmesan Truffle Fries | Grilled Asparagus

*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.