

THE CROSSINGS RESTAURANT & BAR

LUNCH MENU

KICK START 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**

SNACKS

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 c
up 6 bowl **8**

SHRIMP COCKTAIL

Jumbo Shrimp-Lemon-Cocktail Sauce **13**

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**

**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.*

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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 **15**

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

CRISPY CHIPOTLE CHICKEN SANDWICH

Buttermilk Chipotle Chicken Thigh Red Cabbage Slaw-Spicy Aioli
Buttermilk Biscuit-French Fries **13**

LOBSTER MAC & CHEESE PENNE PASTA

Swiss and Cheddar Sauce-Lobster Prosciutto-Panko Bread Crumb **25**

LOBSTER PANINI

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

MAHI TACOS

Grilled Mahi-Mahi-Soft Shell Tacos-Avocado-Sour Cream Pineapple Salsa-Chipotle Aioli
Arugula-French Fries **16**

CROSSINGS BURGER

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

ANGUS BURGER

Lettuce-Tomato-Onion-Choice of Cheese-French Fries **14**

STEIK PANINI

Sliced Grilled Sirloin-Caramelized Onions
Banana Peppers-Pepper Jack Cheese-Spicy Mayonnaise
Texas Toast-Parmesan Truffle Fries **14**

TO SHARE *7 per plate*

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

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