St. Louis County Requires That All Individuals Wear A Face Covering While In Public Places And While A Staff Member Is Attending Your Table.

Should You Need To Leave Your Table, Please Wear Your Face Covering.

Thank You For Your Co-Operation In Helping Us Keep Everyone Safe.

THE CROSSING LUNCH MENU

STARTERS 7

Soup: Today's creation in a small bowl
Classic Caesar – romaine, Parmigiano Reggiano, croutons (add cured anchovies \$4)
Mixed Greens – Granny Smith apples, vinaigrette, honey
Romaine Salad – creamy blue cheese, tomato, onion, bacon

ENTRÉE SALADS

(add – chicken or cured anchovies 8, Missouri trout*, sautéed gulf shrimp* or sea scallops* 12)

Classic Caesar – romaine, Parmigiano Reggiano, croutons 14

Field Greens – mixed vegetables, red onions, lemon, extra virgin olive oil 14

The Crossing's Beet Salad – goat cheese, pine nuts, sherry, pesto 14

HOUSE MADE PASTAS

Garganelli – beef ragù alla Bolognese 15 Campanelle – gulf shrimp, sea scallops, brandy, tomato, cream 17 Orecchiette – English peas, prosciutto, cream 15 Tagliolini – sautéed mushrooms 18

SANDWICHES

add house-made French fries or mixed vegetables 4 —
 Cheddar Burger* (Creekstone Ranch) – horseradish romaine slaw 15
 Maryland Blue Crab Cake – arugula, sambal aioli 15
 Grilled Chicken – cheddar, bacon, pesto ranch slaw 15
 Yellowfin Tuna BLT* – crisp bacon, lettuce, tomato, caper dill aioli 20

ENTRÉES

Served with pomme purée, vegetables and a light sauce. Extra vegetables – add \$4

Grilled Chicken 20 Maryland Blue Crab Cake 20

Yellowfin Tuna* 32 Gulf Shrimp Scampi* 24

Missouri Trout* 24 Sea Scallops* 26

DRINKS

Brewed Iced Tea	3	Coffee or Espresso	4
Soda (Coke, Diet, Sprite, Ginger Ale, Dr. Pepper)	3	Davidson's Organic Hot Tea	4
Cappuccino or Latté	5		

If you are interested in a glass or bottle of wine please ask to see our wine list.