

# 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\* (e3 farm) – 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.