

THE CROSSING LUNCH MENU

STARTERS 8

- 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*10, Missouri trout*16, sautéed gulf shrimp*17, Atlantic salmon*18)
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

- Strozzapreti – beef ragù alla Bolognese 22
Casarecce – gulf shrimp, brandy, cream 22
Torchio – tomatoes, pesto, crispy prosciutto 22
Tagliolini – sautéed mushrooms 24

SANDWICHES

- Add House-Made French Fries or Mixed Vegetables 6 –
Cheddar Burger* (Newman Farm) – horseradish romaine slaw 16
Grilled Chicken – cheddar, bacon, pesto ranch slaw 16
The Crossing's Blue Crab Cake – arugula, sambal aioli 22
Salmon BLT* – bacon, lettuce, tomato, mayonnaise 24

ENTRÉES

Served with pomme purée, vegetables and a light sauce. Extra vegetables – add \$5

Grilled Chicken	22	Missouri Trout*	26
Atlantic Salmon*	30	Gulf Shrimp Scampi*	28
Maryland Style Blue Crab Cake	26	Sea Scallops	34

DRINKS

Brewed Iced Tea	3	Coffee or Espresso	4
Soda (Coke, Diet, Sprite, Ginger Ale)	4	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.