

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*12, Missouri trout*16, sautéed gulf shrimp*17, crab cake 16, 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 16

HOUSE MADE PASTAS

- Strozzapreti – beef ragù alla Bolognese 24
Casarecce – gulf shrimp, brandy, cream 24
Torchio – tomatoes, pesto, crispy prosciutto 24
Tagliolini – sautéed mushrooms 26

SANDWICHES

- Add House-Made Beef Tallow French Fries or Mixed Vegetables 7 –
Cheddar Burger* (Grass Fed) – 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, mixed vegetables and a light sauce. Extra vegetables – add \$5

Grilled Chicken	22	Missouri Trout*	26
Atlantic Salmon*	30	Gulf Shrimp Scampi*	28
The Crossing's Blue Crab Cake	26	Sea Scallops	34

DRINKS

Brewed Iced Tea	4	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.

We cook exclusively using olive oil, butter, clarified butter and beef tallow.
Our pastas and breads are prepared exclusively from imported Italian flour.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.