



# CROSSWATER

## Starters

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### Barbecue Shrimp

Creole rubbed shrimp marinated in a rich Louisiana-style BBQ sauce, served over jasmine rice 12.

### Crab Fondue

Dungeness crab and four cheese fondue served with ciabatta crostini, carrot, celery and cucumber 16.

### Brussel Sprouts

Sautéed Brussel sprouts with bacon lardoons, balsamic reduction and shaved aged parmesan 14.

### Shrimp Cocktail

A half dozen jumbo prawns, served with cocktail sauce, butter lettuce, and lemon 14.

## Soup and Salad

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### Clam Chowder

Ocean clams, Yukon gold potatoes, and vegetables simmered in cream 5/9.

### Soup of the Day

Ask your server about our soup of the day 5/9.

### Garden Salad

Field greens, tomato, cucumber, red onion, and garlic croutons 8.

### Crisphead

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardoons, Ale soaked raisins, candied walnuts, and bleu cheese crumbles 12.

### Caesar Salad

Romaine tossed in a classic Caesar dressing with garlic croutons, raisins, candied walnuts, and fresh grated parmesan 11.

### Chop Salad

Chopped romaine and iceberg lettuce with bacon lardoons, asparagus, corn, and tomato with Green Goddess dressing 10.

### Beet Salad

Roasted beet salad with mixed greens, goat cheese, balsamic reduction, basil oil and spiced cashews 12.

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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
We proudly offer the Certified Angus Beef® brand- the Best Angus Beef ever made.  
Twenty percent Gratuity will be added to all parties of eight or more*



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## Entrée Selections

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### Filet Mignon

Seared eight ounce filet mignon topped with brandy-green peppercorn sauce and fried leeks, served with mashed potatoes, baby carrots and green peas 53.

### Idaho Trout

Seared Idaho Trout\* with a bacon almandine served with rice pilaf and snap peas 26.

### New York Steak

Hand cut thirteen ounce Prime New York steak\* with house made Worcestershire sauce served over mashed potatoes with asparagus spears served with Beech, Maitake and King Oyster mushrooms 42.

### Duck Breast

Seared nine ounce duck breast\* over rice pilaf with sautéed Brussel sprouts, spiced nuts, fresh blackberries and a blackberry gastrique 33.

### Stuffed Chicken

Bone-in chicken breast stuffed with prosciutto ham and Fontina cheese served over sautéed kale and mashed potatoes with a Madeira mushroom and smoked garlic pan sauce 26.

### Bacon Wrapped Pork

Bacon wrapped Pork tenderloin served with mashed potatoes, garlic sautéed swiss chard, beech mushrooms, roasted cherry tomatoes, sea salt kale chips and bourbon-pearl onion pan sauce 28.

### Stuffed Acorn Squash

Acorn squash stuffed with pine nuts, celery, golden raisins, onion, craisins, garlic and herbs served over long grain rice 16.

## Member Specialties

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### Bachelor Fish and Chips

Ale battered Alaskan halibut served with coleslaw, tartar sauce and fries 23.

### Shredded Pork Tacos

Three grilled flour tortillas, house shredded pork, Siracha aioli, coleslaw and Pico de Gallo 15.

### Crab Macaroni and Cheese

Coastal Dungeness crab, Bucatini spiral pasta and house made four cheese sauce topped with minced bacon and bread crumbs 22.

### Big Deschutes Burger

Beef\* or spicy black bean patty served with Tillamook cheddar cheese, lettuce, tomato, and onion and served with fries 17.

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