



CROSSWATER

Starters

- BBQ Shrimp** 12
Creole rubbed shrimp in a rich Louisiana-style BBQ sauce, served over jasmine rice.
- Fondue** 14
Dungeness crab and melted smoked Gouda cheese, served with toasted cubes of ciabatta bread.

Soup and Salad

- Clam Chowder** 8
Ocean clams, Yukon gold potatoes and vegetables simmered in cream
- Crisphead** 11
Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardons, dried cranberries, golden raisins, candied walnuts and bleu cheese crumbles.
- Greek Salad** 11
Romaine, Kalamata olives, cucumbers, cherry tomatoes, roasted yellow peppers, sliced red onions, feta cheese and crisp pita triangles with lemon parsley vinaigrette.
- Caesar Salad** 10
Hearts of romaine in a classic Caesar dressing with garlic croutons and fresh grated parmesan

Entrée Selections

- Char Broiled Delmonico Strip Loin** 39
Oregon Rogue blue cheese crust, house made Worcestershire sauce, caramelized onions, chardonnay-oak, sea salt and crab potato puree, goat cheese roasted artichokes.
- Kataifi Crusted Sea Scallops** 29
Asparagus, sweet peas, hearts of palm and bacon risotto, caramelized shallot beurre blanc.
- Grilled Salmon Fillet** 32
Chilled salad of Oregon heirloom tomatoes, tarragon infused slipper tail lobster, fresh corn, and house pickled radishes, served with grilled asparagus.
- Chicken Marrakesh** 21
Fig and apricot marinated breast of chicken, grilled zucchini, eggplant and roasted yellow peppers, tomato-fennel and feta rice, apple raisin compote.
- Chef's Choice Fish** *market price*
Fresh Daily
- Grilled Filet Mignon** 42
Slipper tail lobster meat, roasted shallot and herb whipped potatoes, roasted fennel, tomato cognac Hollandaise, broccolini and summer corn
- Bacon wrapped Pork Tenderloin** 27
Grilled pineapple and mango chutney, chèvre cheese and roasted garlic polenta, house pickled red onions, and grilled asparagus.