



CROSSWATER

Starters

Crisphead

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardons, dried cranberries, golden raisins, candied walnuts and bleu cheese crumbles

9.00

Butter Lettuce

Grapefruit sections, roasted almonds, stilton cheese, pears and port vinaigrette

11.00

Caesar Salad

Hearts of romaine in a classic Caesar dressing with garlic croutons and fresh grated parmesan

10.00

BBQ Shrimp

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

12.00

Fondue

Dungeness crab and cheese fondue, served alongside toasted cubes of ciabatta bread

12.00

Crab and Corn Chowder

Coastal Dungeness crab and sweet corn simmered in cream

8.00

Entrees

Seared Sea Scallops

Baby leek, chanterelle, corn, and Yukon Gold potato stew

29.00

Roast Half Duckling

Kalbi Marionberry sesame glaze, napa cabbage, shitake mushrooms, red pepper - cashew sauté, kaffir lime infused rice pilaf

27.00

Salmon Fruits De Mer

*Gigande bean salad, smoked tomato vinaigrette, fried capers
Alaskan King Crab Legs, fried shrimp ravioli*

32.00

Filet Mignon

*Chive and pepato fingerling potato salad, roasted beets
with pomegranate molasses, cipollini onions*

37.00

Grilled Pork Chop

*Smokey bacon bourbon sauce, braised cabbage,
apples, fennel, and truffled spaetzle*

27.00