

Please join us for Steak Night every Wednesday, Thursday and Sunday. (Excluding Holidays)

## STARTERS

Made to order

Brisket-Stuffed Jalapeños Jalapeños stuffed with smoked brisket and crean cheese, wrapped in applewood bacon, house mad sauce.		Crab & Crawfish Cakes Seared crab and crawfish cakes, remoulade, pico gallo.	17 de
Shrimp & Grits Bacon-wrapped jalapeno shrimp, cheddar grits, house made bbq sauce.	17	Calamari Lightly fried, topped with shaved parmesan and served with roasted red pepper coulis.	13
Crab Stack Lump crabmeat salad stacked with avocados, pico de gallo and served with wonton chips.	17	Fried Crawfish Tails  Hand battered crawfish tails served with roasted red pepper coulis.	12

## SALADS

Soup of the Day Please ask your server.	7	Greek Salad Mixed greens, cucumber, kalamata olives,
House Salad	8	pepperoncini, tomato, red onion, feta and Greek dressing.
Mixed greens, spiced pecans, cranberries, mandarin oranges and feta.		Shaved Brussels Sprout & Farro Salad 10
Classic Caesar Crisp romaine hearts and freshly made	8	Julienned Granny Smith apples, hazelnuts, shaved Parmesan and apple cider vinaigrette.
croutons tossed with our house-made dressing.		Beet Salad 10
Wedge Salad Crisp wedge of iceburg lettuce, grape tomatoes, spiced pecans, bacon and Maytag blue cheese dressing.	10	Roasted beets with baby arugula, shaved red onion, candied walnuts, apricot Wensleydale, & white balsamic orange vinigarette

FROM THE SEA				
Jumbo Gulf Coast Shrimp Grilled or fried shrimp over sautéed spinach and garlic mashed potatoes.	33	Wild Caught Salmon* 32 Wild-caught Salmon with risotto, glazed baby carrots, and lemon caper sauce.		
Seared Jumbo Scallops* Seared scallops, potato gratin, sautéed spinach and a roasted red pepper coulis.	46	Fresh Catch Market Please ask your server about today's fresh catch.		

20% gratuity added to parties of 8 or more.



## STEAKS

Served with choice of two sides. We proudly serve C.A.B. Niman Ranch Prime, All Natural Certified Angus Beef

12 oz. Center Cut Sirloin* Certified Angus Beef TM Chateau Loin, the heart of the sirloin.	35	14 oz. Ribeye* Certified Angus Beef TM Niman Ranch Prime. Served with choice of sauce	<b>58</b> ce.
12 oz. Center Cut NY Strip* USDA Prime. Served with choice of sauce.	47	8 oz. Prime Filet* Certified Angus Beef TM Niman Ranch Prime. Served with choice of sauce.	58
STEA	K A	DD-ONS	

**Mushroom Red Wine Reduction** 

Port Wine Shallot Demi-Glace

Blue Cheese Butter

#### CROSSROADS FAVORITES

CROSSRO	AD	S FAVORILES	
Prime Rib* USDA Prime. 16 oz. cut of prime rib. Slow-cooked, served with choice of two sides, horseradish cream and au jus. Limited quantity nightly.	56	Chicken Fried Steak Akaushi Beef. Served with garlic mashed potatoes, asparagus and topped with homemade peppered gravy.	25
Surf & Turf*  12 oz. center-cut NY Strip. Served with baconwrapped jalapeño shrimp, baked potato and asparagus.	55	Herb Roasted Chicken Au Jus Half-chicken seasoned with fresh herbs, garlic mashed potatoes, asparagus and a whole grain mustard jus.	27
Pork Chop*  14 oz. all natural double-bone chop. Served with garlic mashed potatoes, brussels sprouts and apple compote.	31	Grilled Texas Quail* Texas Quail Farms all-natural quail. Served with cheddar grits, asparagus, and avocado cream.	32

## SIDES

Asparagus 6	Garlic Mashed Potatoes 5	Sweet Potato Fries 4
Baked Macaroni &	Battered French Fries 4	Glazed Baby Carrots 5
Cheese 5	Seasonal Vegetables 4	Brussels Sprouts 5
Baked Potato 6	Enchanted Mushroom	Sautéed Onions 4
Sautéed Spinach 5	Medley 8	Broccolini 4

# KID'S MENU

#### Served with fries or fresh fruit

Grilled Cheese	7	Mini Burgers	10
Chicken Tenders	7	Cheese Quesadilla	7

We know you have choices for dining and live entertainment. Thank you for choosing Crossroads Saloon & Steakhouse. We look forward to serving you again soon!