

# CROSSROADS RESTAURANT

## Appetizers

HOUSE-MADE RUSTIC BREAD 10  
Served with butter, aged balsamic & Cold-pressed olive oil

CHILLED GAZPACHO SOUP 14  
Classic tomato, cucumber & celery gazpacho finished with cold pressed olive oil, garden herbs & petite butter crostini

HAND-CUT FRIES 14  
Served with roasted garlic aioli

VEGETABLE SPRING ROLLS 17  
4 pc. served with a Vietnamese-inspired dipping sauce

GARDEN HEIRLOOM TOMATOES 22  
Hand-picked garden tomatoes, layered with whipped ricotta, fresh basil, Nicoise Olives, thinly sliced red onion & petite butter crostini

## Salads

OUR CAESAR SALAD 17  
Romaine hearts, crispy bacon, buttery crostini, shaved Parmesan cheese & our very own roasted garlic dressing

SUMMER HARVEST GREEN SALAD 17  
Locally farmed hand-picked lettuce, tossed with fresh local strawberries, shaved rhubarb, sunflower seeds & a house-made sherry vinaigrette

## Seafood

STEAMED PEI MUSSELS 24  
Infused with onion, pepper, garlic, tomato, cilantro & white wine served with house-made rustic bread

CLASSIC SHRIMP COCKTAIL 26  
Chilled Jumbo gulf shrimp served with fresh lemon & a house-made creole aioli

YELLOWFIN TUNA CRUDO 24  
Thinly sliced & citrus-marinated yellowfin Tuna Crudo, topped with fennel fronds, garden arugula, lemon expressions, fleur de sel & drizzled with cold-pressed olive oil

EAST COAST OYSTERS  
Fresh oysters served on the half-shell 6pc 28  
with fresh lemon, Champagne vinegar 12pc 54  
mignonette & tabasco

FRESH SEAFOOD TRIO 75  
Enjoy a trio of fresh East Coast oysters, a Classic shrimp cocktail & our citrus-marinated yellowfin tuna Crudo

## Entrées

VEGAN & GLUTEN-FREE CREATION 32  
Harissa glazed carrots & roasted zucchini served with French lentils, a herbed chickpea purée & a local microgreens salad

RICCIOLI PASTA 36  
Fresh Riccioli Pasta cooked in white wine Sicilian almond pesto sauce prepared with sautéed beef tenderloin tips, young asparagus, Julienne onion, spinach & freshly shaved parmesan

CHICKEN PICCATA 38  
Lightly coated & pan seared golden brown served on a bed of saffron-infused risotto & topped with olive oil & parsley soffrito

GEORGIAN BAY PICKEREL 42  
Pan-seared pickerel served on a bed of warm herb-infused potato salad, topped with a fresh cucumber & tomato salsa, garden vegetables & local microgreens

NOVA SCOTIA SCALLOPS 48  
Seared, golden brown scallops served with a Saffron-infused risotto, fresh garden vegetables, finished with preserved lemon, crispy capers & smoked paprika gremolata

7oz GRILLED BEEF TENDERLOIN 62  
Grilled to perfection & served with fresh garden vegetables, rustic farmer french fries dressed with rosemary olive oil & fleur de sel, & topped with blue cheese butter & a thyme red wine reduction

AUSTRALIAN RACK OF LAMB 74  
Balsamic & honey glazed oven-roasted rack of lamb served with caramelized onion & goat cheese lyonnaise potatoes, peach & mint chutney, fresh garden vegetables & finished with a lamb jus

## Market features

CHEF RICHARD'S SIGNATURE CUT  
Prepared with farm-to-table Ingredients, House Butchered & grilled to perfection MP

CATCH OF THE DAY  
From our East Coast, West Coast, local lakes & oceans in between our daily catch is sourced from our premium fishmongers & is paired with local ingredients MP

## Add-on

*the perfect addition to any one of our dishes*

Add Sautéed Garlic Shrimp 18  
Add Grilled Chicken Breast 16  
Add 2 Nova Scotia Scallops 24

