

CROSSROADS RESTAURANT

Appetizers

HOUSE MADE FOCACCIA BREAD

Served with butter, aged balsamic & cold pressed olive oil

8

SOUP DU JOUR

Seasonally inspired & locally sourced ingredients

13

HAND-CUT FRIES

Served with roasted garlic aioli

12

VEGETABLE SPRING ROLLS

4 pc. served with a Vietnamese inspired dipping sauce

17

CRISPY SESAME SHRIMP

Fried crispy shrimp on a bed of spinach, topped with sweet chili-lime sauce, fresh green onions & sesame seeds

20

SMOKED MANITOULIN ISLAND TROUT

Served with crostini, pickled vegetables, horseradish cream cheese & maple mustard

22

ROASTED SQUASH & BURRATA

Burrata & Locally farmed butternut squash roasted with winter spice, pressed olive oil, toasted hazelnuts & balsamic pearls

24

STEAMED PEI MUSSELS

Infused with onion, pepper, garlic, tomato, cilantro & and white wine served with house-made focaccia

23

CHEESE & CHARCUTERIE

Assorted cheese & cured meats with vegetable giardiniera, house made chutney, olives & crostini

2pp 30
4pp 58

OYSTERS

Fresh oysters on the half shell served with fresh lemon, champagne mignonette & tabasco

6pc 28
12pc 54

Salads

OUR CAESAR SALAD

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

17

HARVEST CITRUS GREEN SALAD

Local house green lettuce & tossed with radicchio, cranberries, orange segments, toasted almonds, shaved Manchego & house-made sherry vinaigrette

16

Entrées

VEGAN & GLUTEN FREE CREATION

Harissa glazed carrots & roasted parsnip with French lentils, roasted shallots & served with a herbed chickpea purée

32

LOBSTER RAVIOLI

Lobster stuffed ravioli tossed with onions, garlic & spinach in a spicy sundried tomato white wine sauce topped with grilled lobster tail, freshly shaved parmesan & basil

44

CHICKEN & PROSCIUTTO FETTUCINE

Grilled chicken tossed in a sage cream sauce with mushrooms, prosciutto & cherry tomatoes, topped with shaved parmesan & fried sage

36

PAN SEARED BRANZINI

Served with lyonnaise potatoes, caramelized onions, broccolini, topped with a green olive tapenade, fresh herbs & toasted pine nuts

42

CHICKEN PICCATA

Lightly coated chicken cutlets pan seared golden brown in a lemon caper butter sauce served with a lemon mascarpone risotto

38

7oz GRILLED BEEF TENDERLOIN

Canadian beef tenderloin served with a bacon parmesan potato croquette, caramelized onion, red wine reduction & winter roasted vegetables

54

12oz GRILLED RIBEYE STEAK

Topped with roasted red pepper & herb chimichurri, served with bacon parmesan potato croquette & roasted shallot

68

BRAISED LAMB SHANK

Rosemary braised lamb shank served with French lentils, roasted Parisienne vegetables, finished with a port wine jus

46

CHEF RICHARD'S SIGNATURE CUT

Daily selected premium cut, grilled to perfection

Add Sauteed Garlic Shrimp

16

Add Grilled Chicken Breast

14

Add Lobster Tail

22