

APPETIZERS

Crispy Hand Rolled Duck & Vegetable Spring Roll
Served with A Spicy Peach Sauce 9

Prince Edward Island Mussels Simmered in Red Curry Coconut Broth
Garnished with Kaffir Lime Leaf & Thai Basil 9

Bruschetta of the Day
Kitchen Inspired Toppings on Toasted Crouts 8

Tuscan Bean Spread Served with Olives, Marcona Almonds,
Manchego Spanish Cheese, Coppa Secca Ham & Grilled Crustini 9

Jumbo Lump Crab and Chevre Cakes
Roasted Garlic Aioli 12

SOUPS & SALADS

New England White Bean w/
Roasted Pork & Root Vegetable Soup 5

Country Vegetable Chicken Soup 5

House Salad
Baby Greens with Cucumber, Grape Tomatoes, & Sunflower Seeds
Choice of Dressing : Vinaigrette, Balsamic, Blue Cheese or Ranch 5
(Crumbled Blue Cheese add 1.00)

Spinach Salad
Egg, Bacon, Caramelized Red Onion & Roasted Tomato
Sherry Vinaigrette 7

Caesar Salad
Romaine Hearts with Classic Caesar Dressing & Shaved Parmesan 7

Split Plate Charge 3.00

PASTA / RISOTTO

*Roasted Tomato Risotto with Sautéed Shrimp,
Artichokes & Garlic Herb Wine Butter Sauce* 21 Full / 12 Half

*Fresh Fettuccini Tossed with Assorted Mushrooms
Roasted Garlic Sauce & Just a Touch of-Cream* 18 Full / 10 Half

Classic Macaroni & Cheese with Spiral Noodles 12 Full / 6 Half

ENTREES

*Pan Roasted Chilean Sea Bass with Ginger, Lemongrass,
Shiitake Mushrooms & Chili infused Soy Broth w/ Rice Noodles* 29

*Grilled Tasmanian Salmon & Sautéed Spinach
Brown Butter Caper Lemon Sauce and Basmati Rice* 27

*Pan Seared Sea Scallops with Herbed Barley Risotto
Garnished with Crispy Prosciutto & Parmigiano Reggiano Broth* 26

*Acorn Squash Gratin with Cauliflower,
Carrots, Raisins, Toasted Walnuts & Gruyère Cheese* 18

*Roasted All Natural Chicken Breast
Roasted Cipilini Onions & Garlic Sage Sauce w/ Basmati Rice* 19

*14 oz. Angus Rib Eye Steak, Marinated and Grilled
Shallot Demi-glaze and Mashed Golden Yukon Potatoes* 29

*Veal Ossobuco, Slow Roasted Veal Shank
Roasted Vegetables, Veal Jus and Pommes Frites* 24

*Grilled Marinated Australian Lamb Loin Chops
Braised Baby Lentils & Grilled Tomatoes* 29

*Grilled Black Pearl Pork Chop
Dijon Spaetzle with Apple Bacon Demi-glaze* 24

***ENTREES SERVED WITH HOUSE SALAD**

(Upgrade to Caesar or Spinach Salad or Soup - Add 2.00)

**Split Plate Charge 3.00*

LIGHT FARE AND BURGERS

CROSS KEYS BURGER

*8 oz. of Grilled Kobe and Angus Beef topped with
Pulled Pork, Apple Wood Smoked Bacon, Caramelized Onions
& choice of American, Swiss or Provolone Cheese
Served with Pommes Frites 13*

INN BURGER

*6 oz. of Grilled Angus Beef topped with Choice of
American, Swiss or Provolone Cheese, Served with Pommes Frites 7*

CUBAN PORK PANINI

*Roasted Pork Tenderloin with Cuban Spices, Grilled with
Red Cabbage Slaw & Swiss Cheese, Served with Pommes Frites 9*

GRILLED CHICKEN SALAD 14

or

GRILLED TASMANIAN SALMON SALAD 16

*Served over Greens with
Toasted Macadamia Nuts and Dried Cherries
Choice of Vinaigrette, Balsamic, Blue Cheese or Ranch Dressing*

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Freshly Brewed Iced Tea 2.25

Boylan's Bottled Sodas

*Root Beer, Birch Beer, Creamy Red Birch Beer,
Diet Black Cherry Diet Root Beer & Cheerwine Cherry Soda 2.25*

Cranberry Juice, Orange Juice, Tomato Juice 2.50

*La Prima Coffee Roasters
Coffee 2.25 / Hot Tea 2.25*