

Appetizers

*Savory Potato Pancake with Smoked Salmon,
Crème Fraiche, Red Onion & Capers 10*

*Warm Toasted Bruschetta Topped with Roasted Tomatoes,
Grilled Eggplant, Fresh Mozzarella & Basil 8*

*Ahi Yellow Fin Tuna Carpaccio
Thinly Sliced Raw Tuna with A Niçoise Dressing 12*

*Main Coastal Mussels Simmered in A Red Curry Coconut Broth
With Kaffir Lime Leaf & Thai Basil 9*

*Fresh Black Bean & Corn Salsa
Served with White & Blue Corn Tortilla Chips 5*

*Grilled Marinated Shrimp with
Sun-Dried Tomato, Roasted Garlic Chipotle Aioli 10*

Soups & Salads

Northern White Bean, Tomato, Sausage & Escarole Soup 5

Rosemary Roasted Chicken & Vegetable Soup with Egg Noodles 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)*

*Pittsburgh Wedge, Iceberg Lettuce Served with Bacon, Blue Cheese,
Egg, Red Onion & Tomato, Choice of Dressing 7*

*Baby Spinach Salad topped with Warm Chevre Cheese,
Golden Beets & Red Onion with A Sherry Basil Vinaigrette 7*

*Classic Caesar Salad, Romaine Hearts
Tossed with Caesar Dressing, Shaved Parmesan & Toasted Croutons 7*

Grilled Tasmanian Salmon Entrée Salad 16

Seared Sea Scallops Entrée Salad 16

Grilled Chicken Entrée Salad 14

*Served on A Bed of Young Greens
Tossed with Jicama, Red Onions, Toasted Almonds & Citrus Dressing*

Split Plate Charge 3.00

Pastas/Risotto

Roasted Tomato Risotto with Seared Sea Scallops, Shrimp & Mussels
Served w/ A Saffron Tomato Broth 21 Full/ 12 Half

Fresh Fettuccini with Broccoli, Oyster Mushrooms,
Lemon, Garlic Oil & Shaved Parmesan 18 Full / 10 Half

Campanelle Pasta w/ Asparagus, Pancetta, Braised Fennel, Olives,
Tomatoes, Basil, Garlic Oil & Finished w/ Crème Fraiche 19 Full / 11 Half

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

Entrees

8 oz Angus Beef Filet, Grilled & Topped with Gorgonzola Cheese,
Crispy Leeks & Shallot Demi Glaze w/ Mashed Potatoes 29

Veal Scaloppini Romano Style
Veal Jus & Marsala Wine Reduction, Crimini & Porchini Mushrooms 24

Roasted Amish Chicken Breast
Herbs & Garlic Stock Reduction & Mashed Potatoes 19

Eggplant Parmesan Layered w/ Fresh Mozzarella,
Grilled Onions, Basil & Rustic Roma Tomato Sauce 18

Grilled Tasmanian Salmon w/ Wilted Arugula,
Assorted Mushrooms w/ Lemon Butter Sauce & Jasmine Rice 27

Pan Seared Rainbow Trout w/ Toasted Pecans &
Lemon Brown Butter, Served w/ Crispy Polenta 24

Seared Skate Wing w/ Caramelized Onions & Braised Fennel
w/ Roasted Tomato, Roasted Garlic & Basil Pistou Sauce 24

Seared Day Boat Sea Scallops
w/ Sweet Crab, Corn & Potato Chowder Sauce 28

****Entrees Served with House Salad***

(Upgrade to Caesar, Pittsburgh Wedge 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 & Angus Beef topped with
Pulled Pork, Apple Wood Smoked Bacon, Caramelized Onions
& choice of American, Swiss or Provolone Cheese
Served with Pommes Frites or Vinaigrette Cabbage Slaw 13*

Patio Burger

*8 oz. of Grilled Kobe & Angus Beef topped with Choice of American,
Swiss or Provolone Cheese, Served with Pommes Frites or Slaw 9*

Wraps

*Grilled or Fried Chicken Breast Caesar Wrap
Served with Vinaigrette Cabbage Slaw or Pommes Frites 9*

*Cuban Style Roasted Pork, Beans, Rice & Monterey Jack Cheese Wrap
Served with Vinaigrette Cabbage Slaw or Pommes Frites 9*

Grilled Flatbreads

*Tomato Sauce, Fresh Mozzarella & Basil 8
Pesto, Portabella Mushroom & Asiago Cheese 9*

Beverages

*Freshly Squeezed Lemonade 2.50
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*