

Appetizers

*Savory Potato Pancakes with Smoked Salmon,
Crème Fraîche, Red Onion & Capers 10*

*Warm Toasted Bruschetta with Assorted Field Mushrooms,
Truffle Oil and Shaved Parmesan 9*

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

Lump Crab & Risotto Cake w/ Roasted Garlic & Mustard Aioli 13

Braised Boneless Short Rib, Veal Jus, Crispy Shallots 12

*Tapas of Spanish Marcona Almonds, Olives,
Manchego Cheese & Dried Salami 9*

Pommes Frites with Sun Dried Tomato & Basil Aioli 4

Soups & Salads

Soup of the Day 5

Roasted Chicken, Vegetable & Pasta Soup 5

House Salad,

*Baby Greens with Cucumber, Grape Tomatoes, & Sunflower Seeds
Choice of Dressing: Tarragon 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*

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

*Salad of Baby Spinach w/ Chevre Buttermilk Dressing
w/ Grated Beets & Sautéed Red Onions 7*

*Grilled Tasmanian Salmon 16, Seared Sea Scallops 16 or Grilled Chicken 14
Entrée Salad of Young Greens, Candied Almonds & Pecans
Dried Cranberries & Apple Cider Vinaigrette*

**Consuming raw or undercooked meats & seafood may increase your risk of foodborne illness.*

***Split Plate Charge 3.00*

Pastas/Risotto

Sautéed Shrimp, Calamari, Clams, Mussels & Spicy Sausage

Light Tomato Broth & Saffron Risotto 14 sm / 23 lg

Fresh Fettuccini Sautéed w/ Shrimp Scampi

Olive Oil, White Wine, Lemon, Garlic Sauce 14 sm / 23 lg

Classic Macaroni & Cheese w/ Spiral Noodles 6 sm / 12 lg

Entrées

14 oz. Angus Rib Eye Steak, Marinated and Grilled

Crispy Leeks, Shallot Demi-Glaze, & Mashed Potatoes 29

Veal Ossobuco, Slow- Roasted Veal Shank

w/ Roasted Root Vegetables & Veal Jus 28

Grilled Black Pearl Pork Chop

Cabernet Wine Jus w/ Leek & Whole Grain Mustard Potatoes 26

Slices of Gerber Farms Chicken Breast Sautéed

Field Mushrooms & Vegetables

Light Cream Broth, served over Buttermilk Biscuit 19

Tasmanian Salmon Grilled Medium Rare w/ Sautéed Baby Spinach

Tarragon Hollandaise Sauce & Jasmine Rice 28

Seared Sea Scallops w/Pancetta, Cannellini Beans,

Sautéed Onions, Garlic & Escarole in White Wine Sauce 28

New England Cod, Pan Seared

Served in a Vegetable Chowder Sauce w/ a Hint of Bacon 27

Eggplant Parmesan Layered w/ Fresh Mozzarella

Grilled Onions, Basil & Rustic Roma Tomato Sauce 18

****Entrées Served with House Salad***

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

20% added to parties of seven or more

**Split Plate Charge 3.00*

Light Fare and Burgers

Cross Keys Burger

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

Bistro Burger

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

Panini

Cuban Pork Panini

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

Smoked Turkey Panini

*Smoked Turkey, Applewood Smoked Bacon & Tomato
Grilled & covered in an Aged Cheddar Cheese Sauce
Served with Pommes Frites or Slaw 9*

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 2.50*

Cranberry Juice, Orange Juice, Tomato Juice 2.50

La Prima Coffee Roasters

Coffee 2.45 / Hot Tea 2.45

Espresso 3.50