

PRIX FIX MENU FOR TWO \$150 PER COUPLE / \$75 PER PERSON

A BOTTLE OF 375ML RUFFINO PROCESSCO BEFORE STARTERS & SALAD

STARTER

BAKED BRIE AND RASPBERRY IN PASTRY
BOURBON MEATBALLS

SALAD

CONFETTI KALE SALAD

KALE, RED CABBAGE, YELLOW BELL PEPPER, EDAMAME, ENGLISH CUCUMBERS, POMEGRANATE SEEDS WITH A PEAR GORGONZOLA VINAIGRETTE

A GLASS OF CABERNET SAUVIGNON FOR EACH BEFORE ENTREES

ENTRÉE

TWIN TENDERLOIN MEDALLIONS WITH GARLIC BUTTER LANGOSTINOS. DAUPHINOISE POTATO AND ROASTED ROOT VEGETABLES

DESSERT

FLOURLESS CHOCOLATE CAKE WITH VANILLA BEAN ICE CREAM SERVED WITH A GLASS OF LATITUDE 42 PORT

CHEERS TO 2024!

New Jeans Eye CROSSWINDS GRILLE

STARTERS		ENTREES	
Charcuterie Board	23		
Na*Kyrsie charcuterie and salumi,		Port W <mark>i</mark> ne Duck	33
pickled vegetäbles, local cheeses, grilled crostini		Slow fire <mark>d-</mark> roasted 1/2 duck with a port w <mark>ine</mark> and dark northwest	
Local Cheese Board	20	cherry sauce	
Assorted local cheeses and spreads, fresh fruits, grilled crostini and crackers		Chicken Oscar Sauteed breast of chicken topped with crabmeat and béarnaise sauce	31
Bread Service	7/14	served with asparagus spears	
Oven-baked bread, parmesan cheese with olive oil & balsamic reduction		Mushroom Wellington	28
with olive oil & balsamic reduction		Garlic mushroom filling, seasoned	20
Shrimp Lonza	20	spinach and melted gorgonzola, wrapped in thin layers of phyllo pastry	
Sauteed shrimp with lonza in a white wine, garlic & sage sauce			
, gg		Shrimp Linguini Fresh linguini, sautéed shrimp with	29
SALADS		spinach <mark>, a</mark> nd Buckeye vodk <mark>a red</mark> sauce. Topped with parmesan cheese.	
House Salad	8	7 1 5 51	47
Fresh mixed greens, carrots, celery, red onion & house-made balsamic vinaigrette		7 oz Angus Reserve Filet Na*Kyr <mark>sie</mark> bacon wrapped filet mignon Served with smashed potatoes	47
Roasted Beet Salad	11	and vegetable	
Fresh greens, roasted beets,		Sirloin & Shrimp	40
chevre cheese, candied walnut with house-made honey-whole mustard vinaigrette		6 oz sirloin with jumbo shrimp. Topped with Buffalo Trace peppercorn sauce. Served with smashed potatoes and vegetable	
Caesar Salad	11		
Crisp romaine tossed with house-		Coulette Steak	37
made croutons, creamy Caesar dressing, and shredded parmesan cheese		Blue cheese crusted 8 oz. steak. Served with smashed potatoes and vegetable	
Confetti Kale Salad	11		
Kale, red cabbage, yellow bell		DESSERT	
pepper, edamame, english cucumbers, pomegranate seeds with a pear gorgonzola vinaigrette		Strawberry Champagne 10 Cheesecake	0
		Grand Marnier Créme	1
		bruiee with riesh beriles	
		Ch <mark>ocolate Lava</mark> Cake with 13 Cabernet Blackberry Sorbet	3