

VALENTINE'S DAY MENU

AVAILABLE FEBRUARY 14TH - 17TH

BREAD SERVICE 7/14

FRESH BREAD, PARMESAN CHEESE WITH
OLIVE OIL & BALSAMIC REDUCTION

SHRIMP LONZA 20

SAUTÉED SHRIMP IN A WHITE WINE, GARLIC &
SAGE SAUCE

CHARCUTERIE BOARD 23

NA*KYRSIE CHARCUTERIE & SALUMI,
PICKLED VEGETABLES, LOCAL CHEESES
AND GRILLED CROSTINI

LOCAL CHEESE BOARD 20

ASSORTED LOCAL CHEESE AND SPREADS, FRESH
FRUIT, GRILLED CROSTINI AND CRACKERS

HOUSE SALAD 8/6.5

FRESH MIXED GREENS, CARROTS,
CELERY, RED ONION & HOUSE-MADE
BALSAMIC VINAIGRETTE

CAESAR SALAD 11/7

CRISP ROMAINE TOSSED WITH HOUSE-MADE
CROUTONS, CREAMY CAESAR DRESSING, AND
SHREDDED PARMESAN CHEESE

WINTER SPINACH SALAD 12/7

DELICIOUS AND TANGY SALAD WITH SPINACH,
FRESH SEASONAL FRUIT, AND GORGONZOLA

BUTTERNUT FETA SALAD 12/7

BUTTERNUT SQUASH, ARUGULA,
WALNUTS & MAPLE DRESSING



ALL ENTREES SERVED WITH DAILY SIDES UNLESS OTHERWISE SPECIFIED

MEDITERRANEAN SHRIMP PASTA 29

SHRIMP, GARLIC, VINE RIPE TOMATOES, ONION,
CRUSHED RED PEPPER, WHITE WINE & HERB

SIRLOIN & CRAB CAKES 48

6 OUNCE FILET OF SIRLOIN WITH MUSHROOM
PEPPERCORN SAUCE AND TWO HAND FORMED
CRAB CAKES WITH CAJUN REMOULADE

PRIME RIB 48

PEPPER & HERB CRUSTED PRIME RIB OF BEEF WITH A
CREAMY HORSERADISH SAUCE &
A TWICE-BAKED POTATO

HONEY GARLIC SALMON 37

WITH SMOKED PAPRIKA, GARLIC, HONEY, SOY
SAUCE, SRIRACHA AND LEMON

MARRY ME (AGAIN) CHICKEN 28

CHICKEN BREAST SAUTÉED WITH SUN-DRIED
TOMATOES, CREAM, PARMESAN CHEESE & HERBS

VEGETABLE LASAGNA 27

LAYERED WITH BROCCOLI, CARROTS, SPINACH AND
A LIGHT CREAM SAUCE WITH CHEESE

SMOKED PORK CHOP 34

GRILLED, SMOKED PORK CHOP SERVED WITH
APPLES AND ONIONS WITH AN APPLE CIDER WHITE
WINE PAN GRAVY

6 OZ. ANGUS RESERVE FILET 44

8 OZ. COULETTE STEAK 36

BLUE CHEESE CRUSTED

8 OZ. BAVETTE STEAK 32

14 OZ. BONE-IN DRY AGED RIBEYE 53

CROSSWINDS

Desserts

RASPBERRY ITALIAN CREAM CAKE 9

AWESOME APPLE WITH VANILLA BEAN ICE CREAM 10
PASTRY WRAPPED BAKED APPLE

PEANUT BUTTER BLONDE CAKE 11

VALENTINE'S DAY CHARCUTERIE BOARD 30
COMES WITH A BOTTLE OF PORT WINE
ASSORTED TREATS AND STRAWBERRIES
WITH CHOCOLATE DIPPING SAUCE