



# CROSSWATER

## Starters

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### Prosciutto Brussels Sprouts [gf]

Roasted Brussels sprout halves, pan seared and tossed with crispy fried prosciutto bits and fresh parmesan 14.

### Garlic Roasted Hummus [gf]

Classic preparation with tahini, lemon, paprika, and topped with our house fried garlic, served with fresh cucumbers and carrots 13.

### Barbecue Shrimp [gf]

Creole rubbed shrimp sautéed in a rich Louisiana-style BBQ sauce, served over jasmine rice 14.

### Crab Fondue

Dungeness crab and four cheese fondue served with toasted ciabatta 19.

### Shrimp Cocktail [gf]

A half dozen shrimp, served “up” with cocktail sauce, butter lettuce and lemon 16.

## Soup and Salad

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### Clam Chowder

Crosswater’s hearty, house-made chowder 6/9.

### Soup of the Day

Ask your server about our soup of the day 6/9.

### Crosswater Caesar

Crisp romaine tossed in a classic Caesar dressing with house-made garlic croutons, Craisins, candied walnuts, and fresh parmesan cheese 14.

### Chop Salad [gf]

Chopped romaine and iceberg lettuce with bacon lardoons, asparagus, corn, and tomato with Green Goddess dressing 13.

### Crisphead [gf]

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardoons, Ale soaked Craisins, candied walnuts, and bleu cheese crumbles 14.

## Vegetarian Selections

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### Vegetarian Bowl [gf] [v] [ve]

Whole grain quinoa with fresh zucchini, baby broccoli, carrot, cauliflower, bell pepper, nutritional yeast, and basil oil tossed micro greens 20.

### Stuffed Acorn Squash [gf] [v]

Half acorn squash stuffed with diced onions, celery, pine nuts, golden raisins, Craisins, and seasonal herbs served with long grain rice, garlic butter and grilled asparagus spears 21.

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\*These items contain raw eggs or are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server to any food allergies as all ingredients may not be listed.

Twenty percent gratuity will be added to all parties of eight or more. All outside bottles are subject to a \$25 corkage fee per 750ml



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## Entrée Selections

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### Duck Breast [gf]

Seared nine ounce duck breast\* over wild rice pilaf with fried green beans, spiced cashews and an orange sweet & sour sauce 35.

### Northwest Chicken Marsala

Roasted bone-in chicken breast\* topped with wild organic mushrooms and a classic Marsala sauce served with heirloom farro and roasted asparagus spears 27.

### Smoked Pork Chop [gf]

Smoked double cut pork chop\* with a maple balsamic reduction, shallots, English peas, mashed potatoes and bacon bourbon pan sauce 34.

### Elk Meatloaf

Ground elk and beef meatloaf served over mashed potatoes with house-made gravy and blistered green beans topped with fried garlic and tempura onion strands 28.

### Beef Short Rib

Slow cooked short rib over mashed potatoes with pan demi sauce, asparagus and a garlic parsley gremolata 37.

### Filet Mignon [gf]

Northwest Angus 8 ounce filet mignon\* with mashed potatoes, zucchini coins, griddled red onions, young carrots, and green peppercorn compound butter 53.

### Seared Salmon [gf]

King Salmon\* fillet seared and topped with sautéed shrimp, served over mashed potatoes with English peas, zucchini, and a garlic dill beurre blanc 37.

## Member Favorites

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### Bachelor Fish and Chips

Ale battered Alaskan halibut served with coleslaw, tartar sauce and fries 25.

### Lobster Macaroni and Cheese

Bucatini spiral pasta, poached lobster meat, and creamy Tillamook cheddar sauce served with warm garlic bread 25.

### Shredded Pork Tacos

Three grilled flour tortillas, house shredded pork, Sriracha aioli, coleslaw and Pico de Gallo 18.

### Big Deschutes Burger

Beef\* or spicy black bean patty served with Tillamook cheddar cheese, lettuce, tomato, and onion, served with fries 18.

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