



CROSSWATER

Starters

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.

Steamer Clams

Puget Sound steamer clams sautéed in garlic, shallots, and tomato paprika broth, served with parmesan-cheddar crostini 16.

Garlic Roasted Hummus [gf]

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

Shrimp Cocktail [gf]

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

Northwest Trout Dip

House-made blend with a creamy texture and smoky notes, served with artisan lavosh 15.

Soup and Salad

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 freshly grated parmesan 14.

Chop Salad [gf]

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

Caprese Salad [gf]

Summer heirloom tomatoes and fresh mozzarella topped with basil chiffonade, balsamic reduction and basil oil 14.

Beet Salad [gf]

Roasted beet medallions topped with micro greens, crumbled goat cheese, balsamic reduction drizzle, basil oil and spiced cashews 14.

Crisphead [gf]

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

*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

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.

Chicken Diane

Roasted bone-in chicken breast* topped with sauce Diane with heirloom farro, pan seared Brussels sprouts and charred cherry tomatoes 27.

Elk Meatloaf

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

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.

New York Steak [gf]

Hand-cut New York striploin steak* rubbed in black pepper with sautéed shallots, leeks, wild organic mushrooms, mashed potatoes, red wine reduction and our house-made Worcestershire sauce 44.

Filet Mignon [gf]

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

Idaho Trout [gf]

Seared Idaho trout topped with sage amandine, accompanied by heirloom farro and blistered green beans 29.

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.

Vegetarian Bowl [gf] [v] [ve]

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

Eggplant Provolone [v]

Sliced eggplant with parmesan bread crumb coating fried and finished with melted provolone, served with house-made tomato sauce, green beans and yellow pepper chutney 21.

Member Favorites

Bachelor Fish and Chips

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

Shredded Pork Tacos

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

Crab Macaroni and Cheese

Coastal Dungeness crab, Bucatini spiral pasta and four cheese sauce topped with minced bacon and bread crumbs 24.

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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