



## **LUNCH**

2515 Roberts Road  
Melbourne, FL 32940

•

Pineda Causeway & U.S. 1

•

### **HOURS:**

Tuesday - Sunday 11:00 am - 10:00 pm  
*Closed Mondays*

**321-259-7760**

## ⇨ APPETIZERS ⇨

**BAKED BRIE ..... \$ 11.95**

Baby Brie with Honey Pecan crust, baked and served with a Fresh Fruit Compote, Grapes and Flatbread Crackers.

**CROSSING QUESADILLAS ..... \$ 10.95**

Stuffed with Shrimp, Spinach, Peppers, Onions and Cheese served with Pico De Gallo, Sour Cream and Guacamole on the side.

**CRISPY FRIED OYSTERS "CREOLE" .. \$ 7.95**

Six Plump, Lightly Breaded Oysters served with Our Creole Remoulade Sauce.

**COLD SMOKED SALMON ..... \$ 11.95**

Thin sliced and served with English Cucumbers, Capers, Red Onion, Tarragon-Horseradish Sour Cream and Flatbread Crackers.

**CHICKEN FINGERS ..... \$ 9.95**

Battered Tenderloins served with our Homemade Cream Gravy.

**PORTABELLY ..... \$ 10.95**

Balsamic Marinated and Grilled Portabello Mushroom with Crabmeat, Bechamel Sauce and Melted Parmesan and Asiago Cheeses.

**ESCARGOT ALSATIAN ..... \$ 8.95**

Snails baked in Garlic Butter, Shallots and Pernod served with French Bread.

**SHRIMP SCAMPI ..... \$ 7.95**

Five Large Shrimp baked in Garlic Herb Butter with Foccaccia Bread Crumbs.

**SHRIMP COCKTAIL "MARTINI" .. \$ 10.95**

Chilled Steamed Shrimp served with Absolut Citron Vodka-Spiked Cocktail Sauce.

## ⇨ SOUP & SALADS ⇨

**BLUE CRAB BISQUE ..... \$ 7.50**  
Cup \$ 5.50

**PINEDA BLACK BEAN SOUP .... \$ 4.50**  
Cup \$ 3.50

Topped with Jack Cheese and Sour Cream, with Pico de Gallo on the side.

**SOUP OF THE DAY ..... \$ 4.50**  
Cup \$ 3.50

Your server should have already told you.

**CAESAR SALAD ..... \$ 10.95**

A Classic Combination of Romaine, Parmesan, Croutons and freshly made Caesar Dressing.

**Add Grilled Chicken Breast ..... \$ 12.95**

**Add a Shrimp Skewer ..... \$ 14.95**

**LITTLE CAESAR ..... \$ 6.95**

A smaller version.

**Add Gorgonzola to any salad  
\$ 1.25**

**CHEF SALAD ..... \$ 12.95**

Our mix of Fresh Greens topped with Ham, Turkey, Swiss, Cheddar, Tomato, Cucumber, Egg, Mushrooms and whatever else the Chef can think of.

**FAR EAST SHRIMP SALAD ..... \$ 14.95**

Grilled Shrimp on Fresh Greens with Mandarin Oranges, Baby Corn, Hearts of Palm, Toasted Almonds, Coconut and our Thai-Style Peanut Vinaigrette.

**FRESH CATCH SALAD..... \$ 14.95**

Chargrilled Mahi Mahi, Salmon or Tuna on Field Greens with a Balsamic Vinaigrette, Tomatoes, Cucumber, Kalamata Olives and Garlic Bread.

**PINEDA SALAD ..... \$ 13.95**

Our mix of Fresh Greens with Avocado, Mushroom, Egg, Bacon, Red Onion and Gorgonzola tossed with Champagne Vinaigrette.

## ⇨ SANDWICHES ⇨

*Add Cup of Soup or a Dinner Salad for \$2.00 • Add Cup of Bisque for \$3.00*

**REUBEN ..... \$ 9.95**

Marble Rye, Corned Beef, Swiss and Kraut Grilled and served with Thousand Island Dressing, Cole Slaw and Thumbolts.

**CLUB HOUSE ..... \$ 9.95**

Triple-Deck Combination of Turkey, Ham, Bacon, Swiss, Lettuce and Tomato, served with Thumbolts.

**PERFECT PIG SANDWICH ..... \$ 9.95**

Hot Roast Pork and Provolone on a Buttered Hoagie Roll with Fire Roasted Tomato-Red Onion Relish, French Fries and Cole Slaw.

**MESQUITE CHICKEN ..... \$ 10.95**

Mesquite Seasoned Chicken Breast with Applewood Smoked Bacon, Pepperjack Cheese and Housemade BBQ Sauce. Served with Steak Fries and Coleslaw.

**MAHI MAHI SANDWICH ..... \$ 11.95**

Mahi Chargrilled or Blackened. Served with Steak Fries and Coleslaw.

**PORTABELLO SANDWICH ..... \$ 10.95**

Marinated and Grilled Portabello Mushroom, topped with Avocado, Roasted Red Pepper Relish and Goat Cheese. Served on Focaccia Bread with Cole Slaw and Thumbolts.

**STEAK SANDWICH ..... \$ 11.95**

Thin Sliced Grilled New York Steak on a Toasted Soft Kaiser Roll with Sautéed Mushrooms, Onions, Melted Swiss Cheese and Worcestershire Vinaigrette. Served with Steak Fries and Coleslaw.

*Sharing charge \$2.00*

*17% Gratuity will be added to tables of six or more.*

**RESERVATIONS ACCEPTED FOR PARTIES OF 5 OR MORE.**

## ⇨ **BURGERS** ⇨

*All Burgers are 1/2 pound and served with your choice of Steak Fries or Thumbolts.  
Add Cup of Soup or a Dinner Salad for \$2.00 • Add Cup of Bisque for \$3.00*

**CALIFORNIA STYLE** ..... \$10.95  
Guacamole, Tomato and Brie.

**BIG-TIME BURGER** ..... \$8.95  
Our Classic.

**CROSSING GOURMET** ..... \$10.95  
Bacon, Cheddar and Mushrooms.

**BIG-TIME CHEESER** ..... \$9.95  
Same as above with Cheddar.

## ⇨ **CROSSING SPECIAL ENTRÈES** ⇨

*Add Cup of Soup or a Dinner Salad For \$2.00 • Add Cup of Bisque for \$3.00*

**BAYOU PORK CHOPS** ..... \$12.95  
Boneless Pork Loin "Chops", Grilled and topped with a Spicy Andouille Sausage and Pecan Glaze, served with Yukon Gold Smashed Potatoes and Vegetable Medley.

**PEPPERCORN STRIP** ..... \$15.95  
New York Strip with our Mushroom and Green Peppercorn Sauce, served with Yukon Gold Smashed Potatoes and Vegetable Medley.

**CHICKEN AUGUSTA** ..... \$12.95  
Crispy, Pan-Fried Chicken Breast with Pecan-Honey Vinagrette. Served with Mashed Sweet Potatoes and Vegetable Medley.

**GULF COAST PLATTER** ..... \$13.95  
Crisp Fried Shrimp and Oysters with our Creole Remoulade Sauce served with a Vegetable Medley and Red Beans and Rice.

**CHARGRILLED MAHI MAHI** ..... \$14.95  
Artichoke Hearts, Mushrooms and Lemon Butter Sauce over Grilled Mahi Mahi, served with Four-Grain Pilaf and Vegetable Medley.

**PINEDA FAJITAS** ..... \$14.95  
Your choice of Beef, Chicken, Shrimp or Portabello Mushroom served Sizzlin' Hot with Black Beans, Pico de Gallo, Guacamole, Sour Cream, Jalapenos, Shredded Cheese and Flour Tortillas.

**COUNTRY FRIED CHICKEN** ..... \$12.95  
Lightly Battered and Deep-Fried Boneless Chicken Breast covered in Homemade Cream Gravy. Served with Yukon Gold Smashed Potatoes and Vegetable Medley.

**FISH & CHIPS** ..... \$12.95  
Beer-Battered Alaskan Cod. Served with Cole Slaw and Steak Fries.

**PAN-FRIED CRABCAKES** ..... \$12.95  
A Blend of Claw and Lump Crabmeat with Chef's Own Seasoning Mix. Served with a Whole-Grain Mustard Cream Sauce, Four-Grain Pilaf and Vegetable Medley.

**SHRIMP MADEIRA** ..... \$13.95  
White Shrimp sauteed in Saffron-Madeira Butter on Angel Hair Pasta with Asiago Cheese and Focaccia Breadcrumbs.

## ⇨ **SIDE ORDERS & EXTRAS** ⇨

**STEAK FRIES** ..... \$2.95

**THUMBOLTS** ..... \$2.95

**ONION RINGS** ..... \$5.95

**GRILLED ONIONS** ..... \$1.25

**YUKON GOLD**

**VEGETABLE MEDLEY** ..... \$1.95

**SMASHED POTATOES** ..... \$2.50

**DINNER SALAD** ..... \$5.00

## ⇨ **DESSERTS** ⇨

**KENTUCKY BOURBON CHOCOLATE CHIP PECAN PIE with Caramel Sauce** ... \$5.95

**KEY LIME PIE with a Coconut Shortbread Cookie** ..... \$4.95

**VANILLA BEAN CRÈME BRÛLÉE** ..... \$5.95

**BROWN SUGAR, GOLDEN RAISIN & WALNUT BREAD PUDDING with Creme Anglais** .... \$4.95

**WARM DOUBLE CHOCOLATE CAKE with Vanilla Ice Cream** ..... \$5.95

## ⇨ **BEVERAGES** ⇨

**ICED TEA** ..... \$1.95

**COFFEE** ..... \$1.95

**SOFT DRINKS** ..... \$1.95

**ESPRESSO** ..... \$3.95

**MILK** ..... \$1.95

**CAPPUCCINO** ..... \$4.25

**HOT TEA** ..... \$1.95

**BOTTLED WATER** ..... \$2.50

# CHOOSE YOUR BOOZE

PINEDA CROSSING PROUDLY OFFERS A BETTER THAN AVERAGE WELL

**JIM BEAM BOURBON  
BACARDI RUM  
SMIRNOFF VODKA**

**WHITE HORSE SCOTCH  
GORDON'S GIN  
JOSE CUERVO GOLD**



Well ..... \$6.00      Premium ..... \$6.50      Super Premium .... \$7.00 and up

**PINEDA MARGARITA ..... \$7.50**  
That Frozen Concoction that Buffett sings about. Made with Cuervo Gold and a splash of Grand Marnier.

**TRY OUR SUPER BLOODY MARY OR SUPER SCREWDRIVER ..... \$7.50**  
Rub-a-dub-dub it's a double in a tub.

**PINEDA MOJITO ..... \$7.50**  
Our version of Hemingway's favorite



## BEER ON TAP

**YUENGLING  
\$4.00**

**MICHELOB LIGHT  
\$3.00**

**STELLA ARTOIS  
\$4.00**

**SAM ADAMS  
\$4.00**  
(seasonal)

## BOTTLED BEER

Bottled beer is a never ending and continually changing list of the Brewmaker's Art. Ask your Bartender for the latest update. The following brands will always be available.....hopefully.

**BUD LONG NECK ..... \$3.00**  
**BUD LIGHT ..... \$3.00**  
**MICHELOB ULTRA ..... \$4.00**  
**MILLER LIGHT ..... \$3.00**  
**COORS LIGHT ..... \$3.00**  
**BECK'S ..... \$4.00**  
**BECK'S LIGHT ..... \$4.00**

**HEINEKEN ..... \$4.00**  
**GROLSCH ..... \$4.50**  
**AMSTEL LIGHT ..... \$4.00**  
**SHINER BOCK ..... \$4.00**  
**CORONA ..... \$4.00**  
**GUINNESS ..... \$4.50**  
**HAAKE BECK - Non Alcoholic ..... \$4.00**

## PINEDA CROSSING HOUSE WINE

Served by the glass.....\$6.00

**CHARDONNAY • WHITE ZINFANDEL  
MERLOT • CABERNET SAUVIGNON**

## HEY, IT'S HAPPY HOUR

**PINEDA MARGARITA ..... \$5.00**  
**DOMESTIC TAP ..... \$2.00**  
**DOMESTIC BOTTLED..... \$2.50**  
**HOUSE WINE..... \$5.00**  
**WELL DRINKS ..... \$5.00**

Tuesday thru Friday from 4 to 6



## MIND YOUR MANNERS

*Be nice. Don't shout. Sit up straight. Don't play with your food. Elbows off the table. Don't talk with your mouth full. Eat your vegetables. You can reach for anything on the table as long as you keep one foot on the floor. Don't feed the dog from the table. No burping. Please don't eat with your fingers. Don't wash your food down with your milk. Left hand on your lap. Leave your sister alone. Don't slurp your soup. Don't eat so fast. Don't eat your peas with your knife. No swimming for an hour after you eat. Brush your teeth after each meal. Finish your vegetables or no dessert. Unattended children will be diced, chopped, pureéd and made into soup. You'll sit here, young man, until you clean your plate! Would you like to be excused from the table?*



**Hey, How old are you anyway? NO one under 21.**

*Drinking and Driving don't mix. Let us call a cab or use your designated driver. If you have had a hand on the bottle, take your foot off the throttle. Leave your blood at the bloodbank, not on the highways.*

