

↔ **CROSSING SPECIAL ENTREES** ↔

Served with Soup or Dinner Salad and Fresh Baked Rolls.

PEPPERCORN STRIP	\$22.95
New York Strip Steak with our Mushroom and Green Peppercorn Sauce. Served with Au Gratin Potatoes and Vegetable Medley. Substitute Filet for an Additional...\$4.95	
LAND AND SEA	\$24.95
Ribeye Steak and Grilled Shrimp with Cilantro-Jalapeno Hollandaise. Served with Au Gratin Potatoes and Vegetable Medley. Substitute Filet for an Additional...\$4.95	
BERNAISE FILET	\$25.95
Our favorite cut of Beef topped with Bearnaise Sauce. Served with Au Gratin Potatoes and Vegetable Medley.	
TWIN LOBSTER TAILS	Market Price
Two Maine Lobster Tails steamed with a splash of White Wine and Lemon. Served with Drawn Butter, Herbed Rice and Vegetable Medley.	
CLASSIC SURF AND TURF	Market Price
Our favorite Filet and a Maine Lobster Tail served with Au Gratin Potatoes and Vegetable Medley.	
ROAST RACK OF LAMB	\$27.95
Rubbed with Herbs de Provence and Olive Oil. Served with a Pinot Noir Demi-Glaze, Garlic Mashed Potatoes and Vegetable Medley.	
TUNA ORIENTAL	\$23.95
Sesame Crusted Grilled Tuna Steak with Pickled Ginger, Wasabi and Ginger-Soy Vinaigrette. Served with Herbed Rice Pilaf and Vegetable Medley.	
MACADAMIA NUT CRUSTED MAHI MAHI	\$22.95
Served with a Mango-Vanilla Coulis, Key Lime Cream, Herbed Rice and Vegetable Medley.	
GROUPEL NIECES	\$24.95
Oven Roasted Grouper with Shrimp and Crabmeat in a Fresh Dill and Lemon Butter Sauce. Served with Herbed Rice Pilaf and Vegetable Medley.	
BRAISED PORK "PROVENÇALE"	\$18.95
Tender Braised Boneless Pork in a Rich Red Wine-Brown Sauce served with Garlic Mashed Potatoes and Vegetable Medley.	
CENTER CUT PORK "CHOPS"	\$18.95
Marinated and Grilled Pork Loin with a Spicy Andouille Sausage and Toasted Pecan Glaze. Served with Garlic Mashed Potatoes and Vegetable Medley.	
PAN-FRIED CRABCAKES	\$19.95
A Blend of Claw and Lump Crabmeat with Chef's Own Seasoning Mix. Served with a Whole-Grain Mustard Cream Sauce, Herbed Rice Pilaf and Vegetable Medley.	
FRIED SHRIMP	6 Shrimp - \$14.95
Beer Battered Shrimp Fried to Perfection. Served with Herbed Rice Pilaf and Vegetable Medley. 9 Shrimp - \$16.95	
JAMBALAYA	\$17.95
Andouille Sausage, Chicken and Shrimp in a rich Cajun Sauce made of Tomatoes, Onions and Peppers. Served over Red Beans and Rice.	
LOBSTER AND SCALLOPS "FLORENTINE"	\$23.95
Lobster and Sea Scallops Sautéed in Extra Virgin Olive Oil with Garlic, Basil, Shallots and Sun-Dried Tomatoes. Finished with Pinot Grigio, Fresh Butter and Pine Nuts, Tossed with Spinach Fettucine.	
SHRIMP "MADEIRA"	\$19.95
Large Shrimp Sautéed with Garlic Saffron Butter and Madeira Wine. Topped with Asiago Cheese and Focaccia Breadcrumbs served with Angel Hair Pasta.	
GRILLED PORTABELLO	\$14.95
Topped with Wilted Spinach, Monterey Jack and Swiss Cheeses. Served with a Pan-Fried Rice, Black Bean and Sweet Corn Cake, Grilled Zucchini and a Charred Tomato Sauce.	
CHICKEN AUGUSTA	\$14.95
Crispy, Pan-Fried Chicken Breast with Pecan-Honey Vinaigrette. Served with Herbed Rice Pilaf and Vegetable Medley.	
COUNTRY FRIED CHICKEN	\$11.95
Lightly Battered and Deep-Fried Boneless Chicken Breast covered in Homemade Cream Gravy. Served with Garlic-Mashed Potatoes and Vegetable Medley.	
FISH & CHIPS	\$12.95
Beer-Battered Alaskan Cod, served with Steak Fries and Vegetable Medley.	

PINEDA FAJITAS	\$16.95
Your choice of Beef, Chicken, Shrimp or Portabello Mushroom. Served Sizzlin' Hot with Black Beans, Pico de Gallo, Guacamole, Sour Cream, Jalapenos and Flour Tortillas.	

STEAKS AND TUNA COOKED TO ORDER

RARE: Cool Red Center • **MEDIUM RARE:** Warm Red Center • **MEDIUM:** Hot Pink Center
MEDIUM WELL: Hot Moist Center, No Pink • **WELL:** Hot Dry Center • *Not responsible for anything beyond Medium Well*

All Tuna is Fresh and Sushi Grade • All Steaks are Hand-Cut, Choice Grade, Midwestern Beef
FILET - Very Tender and Lean • **RIBEYE** - Tender and Well Marbled • **STRIP** - Lean with a Firm Bite

↔ **DESSERTS** ↔

KENTUCKY BOURBON CHOCOLATE CHIP PECAN PIE with Caramel Sauce	\$4.25
KEY LIME PIE	\$4.25
WARM BREAD & BUTTER PUDDING with Walnuts, Golden Raisins and Vanilla Creme Anglaise	\$4.25

Gift Certificates Available

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 \$5.00 Premium \$5.50 Super Premium \$6.00 and up

PINEDA MARGARITA \$6.50
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 \$6.50
Rub-a-dub-dub it's a double in a tub.



BEER ON TAP



YUENGLING \$4.00	MICHELOB LIGHT \$2.50	STELLA ARTOIS \$4.00	GROLSCH \$4.00	FOSTER'S \$4.00
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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 \$2.75	HEINEKEN \$3.75
BUD LIGHT \$2.75	HEINEKEN LIGHT \$3.75
MICHELOB ULTRA \$3.75	AMSTEL LIGHT \$3.75
MILLER LIGHT \$2.75	SHINER BOCK \$3.75
COORS LIGHT \$2.75	CORONA \$3.75
BECK'S \$3.75	GUINNESS..... \$4.50
BECK'S LIGHT \$3.75	HAAKE BECK - Non Alcoholic \$3.50

PINEDA CROSSING HOUSE WINE

Served by the glass.....\$5.00

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

HEY, IT'S HAPPY HOUR



PINEDA MARGARITA \$5.00
DOMESTIC TAP \$2.00
DOMESTIC BOTTLED..... \$2.25
HOUSE WINE..... \$4.00
WELL DRINKS \$4.00

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. Leave your blood at the bloodbank, not on the highways.



⇄ 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

CALIFORNIA STYLE \$8.95	BIG-TIME BURGER \$6.25
Guacamole, Tomato and Brie.	Our Classic.
CROSSING GOURMET \$8.50	BIG-TIME CHEESER \$7.25
Bacon, Cheddar and Mushrooms.	Same as above with Cheddar.

⇄ CROSSING SPECIAL ENTREES ⇄

Add Cup Of Soup Or A Dinner Salad For \$2.00

BAYOU PORK CHOP \$9.95	
Boneless Pork Loin "Chop" Marinated, Grilled and topped with a Spicy Andouille Sausage and Pecan Glaze, served with Garlic Mashed Potatoes and Vegetable Medley.	
PEPPERCORN STRIP \$14.95	
New York Strip with our Mushroom and Green Peppercorn Sauce, served with Garlic Mashed Potatoes and Vegetable Medley.	
CHICKEN AUGUSTA \$9.95	
Crispy, Pan-Fried Chicken Breast with Pecan-Honey Vinaigrette. Served with Herbed Rice Pilaf and Vegetable Medley.	
CHICKEN "TUSCANY" \$9.95	
Balsamic Marinated Chicken Breast, Grilled and Topped with Sun-Dried Tomato Relish and Asiago Cheese. Served with Herbed Rice Pilaf and Vegetable Medley.	
CHARGRILLED MAHI MAHI \$11.95	
Artichoke Hearts, Mushrooms and Lemon Butter Sauce over Grilled Mahi Mahi, served with Herbed Rice Pilaf and Vegetable Medley.	
PINEDA FAJITAS \$13.95	
Your choice of Beef, Chicken, Shrimp or Portabello Mushroom served Sizzlin' Hot with Black Beans, Pico de Gallo, Guacamole, Sour Cream, Jalapenos and Flour Tortillas.	
COUNTRY FRIED CHICKEN \$9.95	
Lightly Battered and Deep-Fried Boneless Chicken Breast covered in Homemade Cream Gravy. Served with Garlic-Mashed Potatoes and Vegetable Medley.	
FISH & CHIPS \$10.95	
Beer-Battered Alaskan Cod. Served with Cole Slaw and Steak Fries.	
PAN-FRIED CRABCAKE \$9.95	
A Blend of Claw and Lump Crabmeat with Chef's Own Seasoning Mix. Served with a Whole-Grain Mustard Cream Sauce, Herbed Rice Pilaf and Vegetable Medley.	

⇄ DAILY GRILL ⇄

All Grill selections are served with your choice of Herbed Rice Pilaf, Steak Fries or Thumbolts and Vegetable Medley. Add Soup or a Dinner Salad for \$2.00

NEW YORK STRIP \$13.95	SHRIMP SKEWER \$12.95
CHICKEN BREAST \$8.95	

⇄ SIDE ORDERS & EXTRAS ⇄

STEAK FRIES \$1.95	THUMBOLTS \$1.95
ONION RINGS \$4.95	GRILLED ONIONS \$1.25
GARLIC MASHED POTATOES ... \$1.95	VEGETABLE MEDLEY \$1.85
DINNER SALAD \$4.50	

⇄ DESSERTS ⇄

KENTUCKY BOURBON CHOCOLATE CHIP PECAN PIE with Caramel Sauce\$4.25	
KEY LIME PIE \$4.25	CHOCOLATE INSANITY CAKE .. \$4.25
WARM BREAD & BUTTER PUDDING with Walnuts, Golden Raisins and Vanilla Creme Anglaise\$4.25	

⇄ BEVERAGES ⇄

ICED TEA \$1.75	COFFEE \$1.75
SOFT DRINKS \$1.75	ESPRESSO \$3.25
MILK \$1.95	CAPPUCINO \$3.75
HOT TEA \$1.95	BOTTLED WATER \$1.95

⇐ APPETIZERS ⇐

COLD SMOKED SALMON \$9.95

Thin Sliced and Served with English Cucumbers, Capers, Red Onion, Tarragon-Horseradish Sour Cream and Sesame Crackers.

PAN-FRIED CRABCAKE \$8.95

With Roasted Garlic Aioli Sauce

SHRIMP COCKTAIL "MARTINI" ... \$8.95

Chilled Steamed Shrimp Served With Absolut Citron Vodka-spiked Cocktail Sauce.

OYSTERS OREGANATO \$9.95

Gulf Oysters on the Half Shell. Baked with Butter, Fresh Oregano, Garlic, Parmesan Cheese and Bread Crumbs.

CROSSING QUESADILLAS \$9.95

Shrimp and Spinach Quesadillas with Pico de Gallo. Guacamole and Sour Cream served on the side.

PORTABELLY..... \$8.95

Portabello Mushroom Grilled and topped with Crab Meat Gratinée.

BAKED BRIE \$9.95

Imported Baby Brie with Honey Pecan crust, baked and served with Fresh Fruit and Toasted French Bread.

ESCARGOT ALSATIAN \$7.95

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

⇐ SOUP & SALADS ⇐

PINEDA BLACK BEAN SOUP \$4.25

Topped with Jack Cheese and **Cup \$3.25** Sour Cream, with Pico de Gallo on the side.

SOUP OF THE DAY \$4.25

Your server should have **Cup \$3.25** already told you.

CAESAR SALAD \$9.95

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

Add Grilled Chicken Breast \$12.95

Add a Shrimp Skewer \$13.95

LITTLE CAESAR \$6.95

A smaller version.

PINEDA SALAD \$13.95

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

DINNER SALAD \$4.25

Fresh Greens with Tomato, Onion, Pepperoncini, Olive and your choice of Dressing.

Add Gorgonzola to any salad.....\$.95

⇐ DAILY FRESH CATCH ⇐

Chef Morgan selects only the finest available local seafood..... MARKET PRICE

All Fresh Catch Selections are served with Herbed Rice Pilaf, Vegetable Medley and Choice of Soup or Salad.

Add one of the following individually made sauces to your Fresh Catch Selection

NEW ORLEANS BUTTER SAUCE *A Black Pepper-Worcestershire Butter Sauce.*

LYONNAISE VINAIGRETTE *A Caramelized Shallot Vinaigrette with Chives.*

GRENOBLAISE *Lemon Sections, Capers, Butter and Chopped Parsley.*

SAN ANTONIO *Cilantro-Jalapeno Hollandaise.*

FLORIDIAN *Orange and Grapefruit Sections in a Grand Marnier Cream Sauce.*

BLACKENED *Classic Cajun Seasoning.*

MANGO-VANILLA COULIS *A Blend of Mango and Housemade Vanilla Rum.*

TAPENADE..... *A Sun-Dried Tomato and Three Olive Relish.*

Sharing charge \$2.00

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

RESERVATIONS ACCEPTED FOR PARTIES OF 5 OR MORE.

⇨ APPETIZERS ⇨

BAKED BRIE \$9.95

Baby Brie with Honey Pecan crust, baked and served with Fresh Fruit and Toasted French Bread.

SHRIMP COCKTAIL "MARTINI" ... \$8.95

Chilled Steamed Shrimp served With Absolut Citron Vodka-spiked Cocktail Sauce.

CROSSING QUESADILLAS \$8.95

Shrimp and Spinach Quesadillas with Peppers and Onions. Pico de Gallo, Guacamole and Sour Cream served on the side.

OYSTERS OREGANATO \$9.95

Gulf Oysters on the Half Shell. Baked with Butter, Fresh Oregano, Garlic, Parmesan Cheese and Bread Crumbs.

CHICKEN FINGERS \$7.95

Battered Tenderloins served with our Homemade Cream Gravy.

COLD SMOKED SALMON \$9.95

Thin Sliced and Served with English Cucumbers, Capers, Red Onion, Tarragon-Horseradish Sour Cream and Sesame Crackers.

PORTABELLY \$8.95

Portabello Mushroom grilled and topped with Crab Meat Gratinée.

ESCARGOT ALSATIAN \$7.95

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

⇨ SOUP & SALADS ⇨

PINEDA BLACK BEAN SOUP \$4.25

Cup \$3.25

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

SOUP OF THE DAY \$4.25

Your server should have **Cup \$3.25** already told you.

CAESAR SALAD \$9.95

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

Add Grilled Chicken Breast \$11.95

Add a Shrimp Skewer \$12.95

LITTLE CAESAR \$5.95

A smaller version.

CHEF SALAD \$10.95

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

AVOCADO & SHRIMP SALAD... \$11.95

Avocado Fans topped with Grilled Shrimp on a bed of Fresh Greens.

FRESH CATCH SALAD..... \$12.95

Chargrilled Mahi Mahi, Salmon or Tuna on Field Greens with a Balsamic Vinaigrette, Greek Feta Cheese, Tomatoes and Crunchy Phyllo Sticks.

PINEDA SALAD \$12.95

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

Add Gorgonzola to any salad..... \$.95

⇨ SANDWICHES ⇨

Add Cup of Soup or a Dinner Salad for \$2.00

REUBEN \$8.95

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

CLUB HOUSE \$8.95

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

PORK PROVENÇALE \$8.95

A Provençale Style Pork Pot Roast Sandwich on a Soft Kaiser Roll served with Garlic Mashed Potatoes and Cole Slaw.

MESQUITE CHICKEN \$8.95

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

FRESH MAHI SANDWICH \$9.95

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

PORTABELLO SANDWICH \$8.95

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 \$9.95

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 \$3.00

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

RESERVATIONS ACCEPTED FOR PARTIES OF 5 OR MORE.