



# CROSBY'S KITCHEN

## signatures

**NY STRIP STEAK SALAD\*** grilled NY strip steak with arugula, crispy potatoes, wild mushrooms, manchego, béarnaise vinaigrette

**CHICKEN POT PIE** roasted vegetables, rotisserie chicken, chicken gravy

**BBQ'D BABYBACK RIBS** "best in town", half or full slab with smoke daddy bbq sauce, fries and slaw

**SHORT RIB RIGATONI** slow-braised, tender short rib ragu, whipped ricotta cheese, fresh herbs

**PORK CHOP\*** berkshire pork chop, brussels sprouts, mashed potatoes, cider au jus

**PIKE PLACE BBQ SALMON\*** garlic & ginger soy glaze, grilled broccolini

**FISH OF THE DAY\*** simply grilled, sustainably sourced

## OFF THE ROTISSERIE NOW BURNING APPLE, CHERRY & OAK WOODS

### CHICKEN

wood-roasted half chicken, lightly seasoned with our signature spice blend, served with mashed potatoes

### FILET OF BEEF\*

wood-roasted filet of beef served with worcestershire butter, choice of side

WEDNESDAY & THURSDAY AFTER 5PM

### PRIME RIB\*

slow-roasted, certified angus prime rib, porcini crusted, served with mashed potatoes and beef au jus

FRIDAY - SUNDAY AFTER 5PM

## starters

**IRON SKILLET CORNBREAD** served hot with maple butter

**SPINACH DIP** spinach, artichokes, parmesan cream sauce, warm tortilla chips

**LOBSTER DEVEILED EGGS** three halves, lightly seasoned, loaded with lobster

**MINI FILET SANDWICHES\*** blue cheese, candied red onion

**BUFFALO SHRIMP** cracker meal coated jumbo shrimp, homemade buffalo sauce, coleslaw

**SMOKED TROUT TOAST** grilled ciabatta, smoked trout dip, pickled fresno chilies

**CROQUETTES** bacon-potato cakes, smoked paprika aioli, chives

## soup of the day |

**MONDAY** chicken noodle

**TUESDAY** red beans and rice with andouille sausage

**WEDNESDAY** chicken tortilla

**THURSDAY** chicken tortilla

**FRIDAY** shrimp corn chowder

**SATURDAY & SUNDAY** black bean chicken chili

## desserts

**THE SKILLET COOKIE** better than mom's! served with vanilla ice cream in a cast iron skillet

**KEY LIME PIE** walnut crusted, topped with whipped cream

**CARROT CAKE** pecans, classic cream cheese frosting

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**4 STAR REWARDS** ASK ABOUT OUR REWARDS PROGRAM  
BEGIN EARNING POINTS TODAY!  
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## salads

**WRIGHTWOOD** rotisserie chicken, tomatoes, craisins, avocado, corn, almonds, cornbread croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette

**BRUSSELS SPROUTS** arugula, dried blueberry, bacon, almond, manchego cheese, lemon vinaigrette

**TUNA SALAD** seared ahi tuna served rare, mixed greens, mango, avocado, black sesame seed, red onion, ponzu, cilantro-lime vinaigrette

## sandwiches

**CHICKEN DIP** rotisserie chicken, jack cheese, mayo, tomato, onion, arugula, chicken au jus

**CHEESEBURGER\*** black angus beef, mayo, mustard, lettuce, tomato, pickle, onion

**TURKEY BURGER** house-made turkey burger, ginger and soy asian slaw, marinated tomato

**VEGGIE BURGER** house-made with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar

**GRILLED MAHI MAHI** remoulade sauce, lettuce, tomato, onion

all sandwiches served with a choice of side

## SIDES

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MASHED POTATOES  
FRENCH FRIES  
COLESLAW  
BUFFALO CAULIFLOWER

GRILLED BROCCOLINI  
SPAETZLE MAC & CHEESE  
CRISPY BRUSSELS SPROUTS  
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A 3% processing fee will be added to all guest checks

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are sensitive to food allergies, please advise your server if any exist.

## COCKTAILS \$14

### JASMINE GIMLET

tanqueray valencia orange, jasmine syrup, lime

### ROYAL BLUSH

strawberry-mint tito's, elderflower liqueur, lemon, prosecco

### 4 STAR OLD FASHIONED

old forester bourbon, rich demerara syrup, bitters, essential oils

### APEROL SPRITZ

aperol, prosecco, triple sec, lemon

### AVOCADO MARGARITA

corazon blanco, avocado, egg white, lime

## DRAFT

**PERCH WOODPECKER PILS 6**

**BELLS OBERON 7**

**NORTH COAST SCRIMSHAW 8**

**HALF ACRE DAISY CUTTER 8**

**MODELO ESPECIAL 7**

**REVOLUTION HAZY HERO IPA 9**

## BOTTLED BEER

**BUD LIGHT 6**

**MILLER LITE 6**

**CORONA 6**

**STELLA ARTOIS 7**

**LAGUNITAS IPA 7**

**TWO BROTHERS DOMAINE DUPAGE 7**

**BELL'S TWO HEARTED IPA 7**

**FOUNDERS PORTER 7**

**OFF COLOR APEX PREDATOR (16OZ) 9**

**SEATTLE CIDER DRY 16OZ 9**

## BUBBLES & ROSÉ

### HORSE HEAVEN HILLS

Rosé | Yakima Valley, Washington

12/44

### VALDO

Prosecco | Veneto, Italy

12/44

### BODEGAS PINORD DIBON

Brut Rosé | Catalunya, Spain

12/44

### COLLET BRUT

Champagne | Champagne, France

87

### LOUIS BOILLOT

Brut Rosé | Burgundy, France

76

## wine

## WHITE

### DONINI

Pinot Grigio | Veneto, Italy

11/40

### HUGEL "GENTILE"

White Blend | Alsace, France

14/50

### PONGA

Sauvignon Blanc | Marlborough, New Zealand

13/48

### LA PETITE PERRIERE

Sauvignon Blanc | Loire Valley, France

14/52

### DOPFF & IRIONS

Pinot Blanc | Alsace, France

13/48

### STEPHEN VINCENT

Chardonnay | North Coast, California

14/50

### MICHELE GIRARD

Sauvignon Blanc | Sancerre, France

68

### CLIFF LEDE

Sauvignon Blanc | Napa Valley, California

65

### LIVIO FELLUGA

Pinot Grigio | Friuli-Venezia, Italy

69

### ANCIENT OAK

Chardonnay | Russian River Valley, California

58

### GROTH

Chardonnay | Napa Valley, California

78

## RED

### PIKE ROAD

Pinot Noir | Willamette Valley, Oregon

14/46

### CALERA

Pinot Noir | Central Coast, California

16/54

### ARGENTO

Malbec | Mendoza, Argentina

11/42

### DUNZIN #7

Zinfandel | Paso Robles, California

14/50

### LUIGI BOSCA "LA LINDA"

Cabernet Sauvignon | Mendoza, Argentina

14/48

### FOSSIL POINT

Cabernet Sauvignon | Paso Robles, California

15/52

### PAUL HOBBS "CROSSBARN"

Pinot Noir | Sonoma Coast, California

64

### ROBERT SINSEY

Pinot Noir | Carneros, California

80

### SCARPETTA

Barbera di Monferrato | Piedmont, Italy

52

### CATENA "VISTA FLORES"

Malbec | Mendoza, Argentina

54

### LINQUIST

Syrah | Central Coast, California

65

### JANUIK

Red Blend | Columbia Valley, Washington

71

### BONANNO

Cabernet | Napa Valley, California

69



A FOUR STAR RESTAURANT CONCEPT

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