



CROSBY'S KITCHEN

signatures

- WOOD ROASTED CHICKEN AND BISCUITS** carrots, onion, celery root, chicken gravy, bacon, mushrooms, warm buttermilk biscuits 16
- BBQ'D BABYBACK RIBS** half or full slab, super tender with smoke daddy bbq sauce the "best in town", choice of side 14/25
- NY STRIP STEAK SALAD** grilled NY strip steak with arugula, crispy potatoes, wild mushrooms, manchego, bearnaise vinaigrette 19
- MARYLAND CRAB CAKES** fresh jumbo lump crab, remoulade, choice of side 28
- PAULINA MARKET SAUSAGES** homemade pickles, seasonal accoutrements 18
- PIKE PLACE BBQ SALMON** with a garlic, ginger soy glaze, choice of side 21
- FISH OF THE DAY** flown in daily MKT

OFF THE ROTISSERIE NOW BURNING APPLE, CHERRY & OAK WOODS

CHICKEN 17 wood-roasted half chicken, lightly seasoned with our signature spice blend, served with mashed potatoes	PORK CHOP 29 herb-crusted, double-cut duroc pork chop, with apple cider au jus and choice of side SUNDAY, MONDAY & TUESDAY AFTER 5PM	FILET OF BEEF 32 wood-roasted filet of beef served with worcestershire butter, choice of side WEDNESDAY & THURSDAY AFTER 5PM	PRIME RIB 36 slow-roasted certified angus prime rib, porcini crusted, served with mashed potatoes and beef au jus FRIDAY & SATURDAY AFTER 5PM
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starters

- IRON SKILLET CORNBREAD** served hot with maple butter 10
- GUACAMOLE** avocados, jalapenos, onions, tomatoes, cilantro, warm tortilla chips 11
- MINI FILET SANDWICHES** blue cheese, candied red onion 16
- SPINACH DIP** spinach, artichokes, parmesan cream sauce, warm tortilla chips 11
- LOBSTER DEVEILED EGGS** three halves, lightly seasoned, loaded with lobster 9
- CALAMARI** buffalo calamari, avocado ranch, cilantro 13
- CRAB TOAST** jumbo lump crab, avocado puree, pickled chilies 13
- WARM BUTTERMILK BISCUITS** seasonal preserves 10

desserts.

- THE SKILLET COOKIE** better than mom's! served with vanilla ice cream in a cast iron skillet 9
- KEY LIME PIE** topped with whipped cream, walnut graham cracker crust 9
- CARROT CAKE** pecans, classic cream cheese frosting 9

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

salads

- WRIGHTWOOD** rotisserie chicken, tomatoes, craisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion 14
- BRUSSELS SPROUTS** arugula tossed in a lemon vinaigrette, dried blueberries, bacon, almonds, manchego cheese 13
- ROCK SHRIMP** arugula, avocado, hearts of palm, sunflower seeds, buttermilk-popy seed vinaigrette 15

sandwiches

- CHICKEN DIP** rotisserie chicken, jack cheese, mayo, tomato, onion arugula, chicken au jus 13
 - CHEESEBURGER** black angus beef, mayo, mustard, lettuce, tomato, pickle, onion 12
 - TURKEY BURGER** housemade turkey burger, ginger and soy asian slaw, marinated tomato 12
 - VEGGIE BURGER** housemade with rice, beans, almonds, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar 12
 - GRILLED FISH** blackened mahi mahi, remoulade sauce, lettuce, tomato, onion 13
- all sandwiches served with a choice of side

SIDES

- MASHED POTATOES
- FRENCH FRIES
- VEGETABLE OF THE DAY
- COLESLAW
- GRILLED ASPARAGUS
- WARM HOMEMADE BISCUIT
- BACON POTATO CAKES

As we continue to navigate supply chain issues with our vendors we apologize if one of your favorites is temporarily unavailable. We promise to get it back on the menu as soon as we can. Thank you for your patience.

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.

In an effort to help off-set COVID-19 costs (PPE supplies, rising food costs, disposables, additional labor & sanitation), a **4% fee** will be added onto your bill subtotal.

COCKTAILS \$12

BOTANICAL MULE

choice of ketel one flavor: cucumber-mint, peach-orange blossom, or grapefruit-rose, with ginger beer and lime

BLACKBERRY MARGERITA

tequila, cointreau, lime, blackberry syrup

4 STAR OLD FASHIONED

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

ROSÉ SANGRIA

rosé, framboise, lemon, grapefruit

APEROL SPRITZ

aperol, prosecco, triple sec, lemon

DRAFT

- BELLS OBERON 7
- GOOSE ISLAND GREEN LINE 7
- REVOLUTION -ROTATING TAP- 7
- LAGUNITAS PILS 7
- HALF ACRE DAISY CUTTER 7
- LEINENKUGEL SUMMER SHANDY 7

BOTTLED BEER

- MILLER LITE 5
- BUD LIGHT 5
- CORONA 6
- STELLA ARTOIS 7
- LAGUNITAS IPA 7
- METROPOLITAN KRANKSHAFT 6
- TWO BROTHERS DOMAINE DUPAGE 6
- GREAT LAKES ELIOT NESS AMBER LAGER 7
- BELL'S TWO HEARTED IPA 7
- DESCHUTES BLACK BUTTER PORTER 7
- OFF COLOR APEX PREDATOR SAISON 7
- SEATTLE CIDER DRY 16OZ 8
- CITIZEN CIDER "DIRTY MAYOR" 16OZ 9

BUBBLES & ROSÉ

- ELENA WALCH** 11/40
Rosé | Alto Adige, Italy
- LE CHARMEL** 13/45
Rosé | Provence, France
- CAPOSALDO** 11/40
Prosecco | Veneto, Italy
- FLAMA D'OR** 11/40
Brut Rosé | Catalunya, Spain
- VIETTI** 44
Moscato D'asti | Piedmont, Italy
- SCHRAMSBERG** 69
Blanc de Blancs | Napa Valley, CA
- COLLET BRUT** 84
Champagne | Champagne, France
- LOUIS BOILLOT** 76
Brut Rosé | Burgundy, France

wine

WHITE

- PLACIDO** 9/32
Pinot Grigio | Tuscany, Italy
- BODEGAS GARZÓN** 12/42
Albariño | Garzon, Uruguay
- PASCAL JOLIVET "ATTITUDE"** 14/48
Sauvignon Blanc | Loire Valley, France
- GIESEN** 12/44
Sauvignon Blanc | Marlborough, New Zealand
- BROOKS "AMYCAS"** 13/46
White Blend | Willamette Valley, OR
- MATTHEW FRITZ** 11/42
Chardonnay | Napa Valley, CA
- SANTA BARBARA WINERY** 14/48
Chardonnay | Santa Barbara, California
- ROMAIN REVERDY** 62
Sauvignon Blanc | Sancerre, France
- CLIFF LEDE** 58
Sauvignon Blanc | Napa Valley, CA
- DOMAINE BILLAUD-SIMON "CHABLIS"** 54
Chardonnay | Chablis, France
- CATENA ALTA "HISTORIC ROWS"** 72
Chardonnay | Mendoza, Argentina
- HENDRY** 54
Pinot Gris | Napa Valley, CA
- JJ PRUM KABINETT** 63
Riesling | Mosel-Saar-Ruwar, Germany
- AU BON CLIMAT** 55
Pinot Gris, Pinot Blanc | Santa Barbara, CA

SANGRIA BY THE GLASS! \$7

RED

- BLOCK NINE "CAIDEN'S VINEYARD"** 10/36
Pinot Noir | North Coast, CA
- BRANDBORG** 14/46
Pinot Noir | Umqua Valley, OR
- ARGENTO** 10/36
Malbec | Mendoza, Argentina
- MORGAN "COTES DU CROW'S"** 14/48
Red Blend | Monterey, California
- DUNZIN** 12/40
Zinfandel | Paso Robles, CA
- PRELIUS** 14/48
Cabernet | Tuscany, Italy
- COPAIN** 57
Pinot Noir | Anderson Valley, CA
- ROBERT SINISKY** 80
Pinot Noir | Carneros, CA
- FAILLA** 74
Pinot Noir | Willamette Valley, OR
- MAURO MOLINO** 48
Barbera di Monferrato | Piedmont, Italy
- MUGA "RESERVA"** 63
Tempranillo Rioja, Spain
- VISTALBA "CORTE B"** 56
Malbec | Mendoza, Argentina
- STICCIANO "RESERVA"** 52
Chianti | Tuscany, Italy
- PENNER-ASH** 65
Syrah | Willamette Valley, OR
- TURLEY "OLD VINES"** 65
Zinfandel | CA
- BONANNO** 60
Cabernet | Napa Valley, CA
- ARWOOD** 78
Cabernet | Sonoma County, CA
- CHATEAU BELLEVUE ST. EMILION** 60
Bordeaux Blend | Bordeaux, France

starters

IRON SKILLET BLUEBERRY CORNBREAD served hot with maple butter	10
WARM BUTTERMILK BISCUITS seasonal preserves	10
LOBSTER DEVEILED EGGS three halves, lightly seasoned, loaded with lobster	9
GUACAMOLE avocados, jalapenos, onions, tomatoes, cilantro, warm tortilla chips	11
SPINACH DIP spinach, artichokes, parmesan cream sauce, warm tortilla chips	11
CRAB TOAST jumbo lump crab, avocado puree, pickled chilies	13
BLACK BEAN CHICKEN CHILI rotisserie chicken, goat cheese, topped with bell pepper salsa	7

desserts.

THE SKILLET COOKIE better than mom's! served with vanilla ice cream in a cast iron skillet	9
KEY LIME PIE topped with whipped cream, walnut graham cracker crust	9
CARROT CAKE pecans, classic cream cheese frosting	9

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DRINKS	BLOODY MARY ORIGINAL OR HABANERO served with a beer back add a slice of bacon +\$1	12
	MIMOSA prosecco, orange juice	10
	JUICE orange or grapefruit	4/5

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CROSBY'S KITCHEN

omelettes & eggs

served with choice of fruit or potato

FRIED EGG SANDWICH two over-easy eggs, cheddar, bacon, lettuce, tomato, onion, mayo on rye	12
EGGS BENEDICT poached eggs, shoulder bacon, spicy hollandaise, english muffin	14
TWO EGGS YOUR WAY with choice of sausage or bacon, potatoes or fruit, and toast	11
CORNELIA OMELETTE sundried tomato, basil pesto, smoked provolone cheese	12
LAKEVIEW OMELETTE mozzarella, provolone, italian sausage, bacon, caramelized onions	13
CROSBY'S OMELETTE mozzarella, bacon, wild mushrooms, spinach, hollandaise	13

SIDES FRENCH FRIES, VEGETABLE OF THE DAY, COLESLAW, BACON POTATO CAKES, GRILLED ASPARAGUS

SIGNATURE SELECTIONS

HOUSEMADE MONKEY BREAD 10 nana's secret sweet dough recipe, cinnamon, sugar, light cream cheese frosting
FRENCH TOAST 10 french bread dunked in a cinnamon vanilla and orange liqueur batter

BUTTERMILK PANCAKES 9 full fluffy stack, add fruit +\$2
CORNED BEEF SKILLET 15 slow-cooked corned beef, grilled onions, crispy red potatoes, poached eggs, horseradish hollandaise
BISCUITS AND GRAVY 13 buttermilk biscuits, country gravy, over easy eggs

salads

WRIGHTWOOD rotisserie chicken, tomatoes, craisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion	14
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GRILLED FISH blackened mahi mahi, remoulade, lettuce, tomato, onion	13
MARYLAND CRAB CAKE lettuce, tomato, remoulade	14
CHEESEBURGER black angus beef, mayo, mustard, lettuce, tomato, pickle, onion	12
TURKEY BURGER housemade turkey burger, ginger and soy asian slaw, marinated tomato	12
VEGGIE BURGER housemade with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar	12

all sandwiches served with a choice of side

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A LA CARTE	ONE EGG / EGG WHITES	4
	TOAST / ENGLISH MUFFIN	2
	POTATOES	5
	FRENCH TOAST / ONE PANCAKE	5
	BACON / SAUSAGE	5
	SIDE OF FRUIT	4
WARM HOMEMADE BISCUIT	4	

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KIDS BRUNCH

ages 12 & under

all kids brunch are \$6
each is served with a choice
of milk or juice

PANCAKE*

FRENCH TOAST*

CHEESY EGGS*

FRUIT AND YOGURT

PEANUT BUTTER & JELLY

GRILLED CHEESE

* served with choice
of bacon or sausage



KIDS DINNER

ages 12 & under

all kids dinners are \$6
each is served with a drink
and vanilla ice cream

mains

CHICKEN LEG

CHICKEN FINGERS

PEANUT BUTTER & JELLY

GRILLED CHEESE

BUTTERED NOODLES

sides

MASHED POTATOES

FRENCH FRIES

VEGETABLE OR FRUIT

dessert

ROOT BEER FLOAT \$2