

the crossing at casey jones

# OUR DINNER MENU

## APPETIZERS

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our own classic navajo crab of sautéed jumbo lump crab in a cilantro butter served over a crispy native American fry bread ... \$10.95

tempura battered shrimp, pacific skate wing  
and cremini mushrooms tossed in a spicy remoulade ... \$10.95

slow-cooked guava glazed deboned ribs over sticky rice porridge with a  
tropical coconut milk jus ... \$9.95

## SALADS

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unless noted, our salads are dressed with your choice of Parmesan Peppercorn, Ranch, Italian or Raspberry vinaigrette

house salad of mixed lettuces  
tomatoes, carrots, cucumbers and onions with your choice of dressing ... \$6.25

our signature salad  
of organic mixed lettuces, apples, golden raisins, feta cheese, and roasted walnuts ... \$6.95

grilled hearts of romaine lettuce lightly brushed with olive oil, drizzled with our chef's homemade  
Caesar dressing and served with a parmesan tuile and fresh croutons ... \$7.95

SOUPS

selection of homemade soups made from scratch daily

## ENTRÉES

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spanish -style arrabiata fettuccine  
with chorizo, cipollini onions & cremini mushrooms, topped with sliced boneless breast of chicken  
and arbequiña olive tapenade with shaved manchego cheese ... \$19.95

grilled filet mignon  
topped with a corn béarnaise, served with rail road potatoes, asparagus  
and olive-oil poached tomatoes ... \$26.95

14-ounce Kansas City prime cut strip steak with white cheddar cheese & crab bake, shaved broccoli  
& carrot and a mustard demi-glace ... \$32.95

oven-roasted chilean sea bass  
topped with a delicate au poivre butter, served with lobster mashed potatoes, sautéed spinach and  
crispy salsify ... \$25.95

espresso-crustured long island duck breast with cinnamon seared foie gras, sautéed polenta and  
braised fennel & onions, drizzled with a blackberry coulis ... \$25.95

seared new bedford diver scallops wrapped with prosciutto, served with wild rice,  
onion brûlée and a fall vegetable melange, finished with a pomegranate jus ... \$23.95

hawaiian deep water ridgeback swordfish "oscar" and sweet corn béarnaise, served with  
olive oil poached tomatoes and asparagus risotto . . . \$28.95

## THE CLASSICS

slow-roasted choice prime rib of beef with a rosemary and cracked peppercorn rub, served with  
~~buttermilk mashed potatoes and vegetable d' jour ... \$21.95 queen | \$24.95 king~~  
(served only on Thursday, Friday and Saturday Nights, while available)

broiled jumbo lump crab cakes  
served with sautéed green beans, grilled polenta and corn salsa ... \$28.95

### *to note*

Each item on our menu is carefully prepared with the finest fresh ingredients and is made to order.  
Please allow sufficient time for preparation. If you have any food allergies, please ask your server for specific details  
regarding food ingredients. As our food is made from scratch, many ingredients used in preparation are not listed in  
each menu description. No separate checks please.