



CROSSWINDS ON THE LAKE

Dinner Menu

STARTERS

Smoked Whitefish Dip

House-made dip with an assortment of crackers 7.50

Lobster Cake or Crab Cake

Your choice of lobster cake or gluten free crab cake with fresh greens and remoulade sauce 8.25

Baked Goat Cheese

Baked goat cheese spread, red pepper sauce and roasted garlic served with grilled bread 7.50

Shrimp de Jonghe

Shrimp gratin baked with white wine, garlic and herb bread crumbs 10.75

NOLA Trio

A sampling of our tasty Jambalaya, rich Gumbo and BBQ shrimp with cheesy grits 9.50

Tater crusted Chicken Tenders

Potato chip crusted white meat chicken tenders with your choice of dipping sauce 6.50

Provolone Sticks

Garlic breaded provolone sticks with ranch dip 6.50

SALADS

Steak Salad

Blackened steak on mixed greens with grilled tomato, red onion, gorgonzola, cucumber and balsamic dressing 13.75

Caesar

romaine, fresh parmesan, garlic croutons with creamy dressing 6.75

Fall Harvest

Mixed greens, grilled chicken, green apple, dried cherries, red onion and cider vinaigrette 9.25

ENTREES

SERVED WITH HOUSE SALAD OR FOR 1.50 MORE MAKE IT A CUP OF SOUP

Shrimp and Grits

A low country favorite. Barbequed sautéed shrimp with cheesy grits and a vegetable side 18.50

Chicken Caterina

Grilled chicken breast with red pepper reduction, goat cheese and tiny green beans. 15.50

Breaded Pork Chops

Breaded and sautéed Michigan Pork chops with mashed potatoes and cinnamon applesauce 16.75

Cracker Crumb Walleye

Great Lakes Walleye pan fried and served with mashed potatoes 21.00

Broiled Whitefish

Choose from lemon pepper, Cajun or garlic Parmesan seasonings. Served with rice pilaf 22.00

Steak and Shrimp

Charbroiled USDA Choice beef sirloin with three jumbo fried shrimp and mashed potatoes 16.00

Pecan Tilapia

Oven roasted tilapia filet with sweet potato hash 18.00

Fried Cod and Chips

Tender fried cod with fries and tartar sauce. 16.00

Seafood Combo

Mix it up! Choose three from: fried shrimp, golden red fish, fried cod, lobster cake or crab cake. Served with fries 20.00

Grandma's Meatloaf

A hearty portion of meatloaf smothered in grilled onions and gravy with mashed potatoes 15.25

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have a medical condition.



SANDWICHES AND BURGERS

SERVED WITH HOUSE SALAD OR FRIES. ASK FOR ONION RINGS FOR JUST \$1 MORE

Lobster BLT

Sautéed lobster cake, bacon, mixed greens, goat cheese spread and tomato on a focaccia bun 13.25

Chicago Beef Dip

Thin sliced seasoned beef, gardeniera, and provolone cheese. Au jus for dipping. 10.50

Mushroom Swiss Burger

sautéed mushrooms and melted swiss on a toasted roll 10.75

Molly McMolly Burger

Bacon and cheese stuffed burger topped with more bacon and cheddar 11.75

All American Burger

Half pound Burger with your choice of cheese 10.25

Meatloaf Sandwich

Warm meatloaf, grilled onions and cheddar cheese on a toasted bun 11.50

Crosswinds Chicken

Grilled chicken, balsamic dressed mixed greens, tomato and goat cheese spread on a focaccia bun 9.75

Black Bean Burger

Black bean vegan burger, mixed greens, tomato and pesto mayo on a toasted bun 9.25

KIDS CHOICES \$6.95

CHOICE OF FRIES, SALAD, VEGETABLE OR MASHED POTATO. ALL CHOICES INCLUDE A DESSERT TREAT

Hamburger or Cheeseburger

with American cheese and a pickle

Noodles

butter and cheese or red sauce

Grilled Cheese

American cheese on white bread

Chicken Fingers

potato chip crusted chicken fingers with choice of BBQ or ranch

SOUP

Chicken and Sausage Gumbo

A tasty traditional gumbo 4.00 / 7.00

Chowder

Changes regularly 4.00 / 7.00

PASTA AND RICE

SERVED WITH HOUSE SALAD OR FOR 1.50 MORE MAKE IT A CUP OF SOUP

Blackened Shrimp Alfredo

Blackened jumbo shrimp, peppers and onions in a creamy fettuccini alfredo 16.50

Portabella Pasta

Portabella and cheese ravioli in a mushroom and tomato ragout sauce. Includes a side of vegetable. 15.50

Jambalaya

Shrimp, chicken, Andouille sausage, peppers, onion and tomato cooked in Cajun seasoned rice 17.25

Beef Stroganoff

Tenderloin tips and mushrooms in a rich gravy over wide egg noodles and a dash of sour cream. Includes a side of vegetable. 16.50

BEVERAGES \$2.25

Coke, Diet Coke, Sprite, Mello Yello, Barq's Root Beer, Ginger Ale, Lemonade, Iced Tea, Hot Tea, Coffee and Decaf

WEEKLY SPECIAL EVENINGS

Tableside Tuesday

Wine Down Wednesday

Scampi Wednesday

Thursday Pasta Bar

Fri & Sat Prime Rib

18% gratuity included for parties of 6 or more. \$2 charge for split plates.

