



# CROSSROADS

---

## on Main

# Dinner on Main

*Welcome to Crossroads On Main. You can look forward to  
unforgettable food and drinks.  
All designed to untie, unwind and uncork.*

**crossroadsonmain.com**  
**843-394-2100**

# Small Bites

**Mozzarella Sticks** .....  
hand cut and breaded, served with our marinara sauce

**Hummus** .....  
mashed chickpeas with extra virgin olive oil, lemon juice, tahini and garlic served with baked pita chips

**Margherita Flatbread** .....  
fresh milk mozzarella, fresh tomato and basil

**Charcuterie Plate**  
thinly sliced aged dry meat, domestic and imported cheeses

1 person      2 people

**Ahi Tuna** .....  
pickled ginger and spicy mustard sauce

**Fried Oysters** .....  
hand breaded and lightly fried. served with lemon butter sauce

## Soup

**French Onion Soup**  
caramelized onions in a rich beef broth and melted gruyere cheese. served with toasted baguette

cup

**She Crab Soup**  
rich, creamy soup with lump crab and finished with sherry wine

cup

bowl

**Soup du jour**  
market price  
bowl

## Salad

All dressings and vinaigrettes are made in house.

**Chopped** ..... half ..... full  
fresh chopped mixed greens, chickpeas, grape tomatoes, corn, fresh milk mozzarella, roasted red peppers and pistachios tossed in balsamic vinaigrette

**Caesar** ..... half ..... full  
chopped heart of romaine, shaved parmesan cheese, croutons tossed in caesar dressing

**Arugula** .....  
fresh baby arugula, grape tomatoes, alpha sprouts, sliced avocado, thinly sliced red onion tossed in parsley lemon vinaigrette

**Spinach** .....  
fresh baby spinach, feta cheese, sliced strawberries, sliced almonds, tossed in poppy seed dressing

**Caprese** .....  
fresh milk mozzarella, vine ripened tomatoes, fresh basil and drizzled with balsamic reduction, served with toasted crostini

**House** ..... half ..... full  
mixed greens, thinly sliced red onion, shredded carrots, grape tomatoes, with ranch dressing

Add chicken ..... Add shrimp  
Add steak ..... Add salmon

\*\* Dressings/vinaigrettes are Chef's suggestions, substitutions upon request \*\*

# Steak

All steaks are USDA Choice or Prime

## Ribeye .....

14 oz., distinguished, rich marbling and natural flavor.  
Chef recommends our chateaubriand sauce

## NY Strip .....

12 oz. tender sirloin strip with incredibly robust flavor /  
herb demi glaze

## Petite Filet .....

6 oz. fine cut with an exquisite flavor / chateaubriand sauce

## Filet .....

9 oz. fine cut with an exquisite flavor / chateaubriand sauce

## Prime Rib .....

16 oz. traditional, classic / au jus

## Kabob .....

2 skewers of marinated beef tenderloin / chateaubriand sauce

add extra sauce (per 2 oz.)

# Chops

## Pork Chop .....

12 oz. locally raised, served with sherry vinegar sauce

## Lamb Chops .....

domestically raised, marinated in olive oil & rosemary  
mint sauce

# Seafood

## Salmon .....

alaskan wild caught / lemon butter sauce

## Tuna .....

spicy mustard sauce

## Shrimp .....

alaskan wild caught / lemon butter sauce

## Crab Cakes .....

blue swimming super lump / spicy roasted red pepper basil sauce

# Chicken

All chicken is free-range

## Pollo Dia .....

chicken breast stuffed with porchetta and  
mozzarella cheese

## Chicken Alexander .....

grilled chicken breast topped with warm goat cheese  
and sun-dried tomato basil sauce

## Chicken Marsala .....

Grilled chicken topped with mushrooms and our  
marsala wine sauce

## Duets

6oz Filet with  
Chicken Alexander

Ribeye &  
Shrimp

New York Strip and  
Crab Cake

# On The Other Hand

## Pasta .....

*Choice of Alfredo, Tomato Sauce or Pesto;  
Choice of Pasta: Linguini, Penne or Cavatappi*

*Add chicken ..... Add shrimp .....*

*Add crab .....*

## Vegetarian

### PGrilled Vegetable Plate .....

*Grilled zucchini, squash, roasted asparagus, carrots,  
marinated portobello mushroom drizzled with balsamic glaze*

## Sides

**Carmelized Carrots .....**

**Horseradish Whipped Potatoes .....**

**Sautéed Spinach .....**

**Parmesean Truffle Steak Fries .....**

**Roasted Asparagus .....**

**Steamed Broccoli .....**

**Garlic Mashed Potatoes .....**

**Haricots Verts .....**

## Desserts

**Creme Brûlée**

**Tiramisu**

**Brownie Sundae**

*Private dinner available. Please call for more details.*

*15% Voluntarily Gratuity will be added to parties 6 or more.*

*Amount of gratuity may be changed at your discretion.*

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

*Special thanks to our local farmers, our purveyors, Lake City Business Development and the Chamber of Commerce  
for their support and making this all possible.*