

The Grille
 **CROSSWATER**
Take Out Dinner Menu

Starters

Prosciutto Brussels Sprouts [gf]

Roasted Brussels sprout halves, pan seared and tossed with crispy fried prosciutto bits and fresh parmesan 14.

Bruleed Cambozola [v]

Creamy Cambozola cheese bruleed with honey served with grilled ciabatta, fresh figs and field greens tossed in a tart cherry reduction 19.

Shrimp Cocktail [gf]

A half dozen shrimp, served “up” with cocktail sauce, butter lettuce and lemon 16.

Soup and Salad

Clam Chowder

Crosswater’s hearty, house-made chowder 6/9.

Caprese Salad [gf]

Summer heirloom tomatoes and fresh mozzarella topped with basil chiffonade, balsamic reduction and basil oil drizzle 15.

Crosswater Caesar

Crisp romaine tossed in a classic Caesar dressing with house-made garlic croutons, Craisins, candied walnuts, and fresh parmesan cheese 14.

Chop Salad [gf]

Chopped romaine and iceberg lettuce with bacon lardoons, asparagus, corn, and tomato with Green Goddess dressing 13.

Crisphead [gf]

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardoons, Ale soaked Craisins, candied walnuts, and bleu cheese crumbles 14.

Vegetarian Selections

Saffron Risotto [v]

Creamy saffron smoked Gouda risotto with sautéed local mushrooms, and locally grown micro greens tossed in a balsamic reduction 23.

Vegetarian Bowl [gf] [v] [ve]

Whole grain quinoa with fresh zucchini, baby broccoli, carrot, cauliflower, bell pepper, nutritional yeast, and basil oil tossed micro greens 20.

*These items contain raw eggs or are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server to any food allergies as all ingredients may not be listed.

Twenty percent gratuity will be added to all parties of eight or more. All outside bottles are subject to a \$25 corkage fee per 750ml

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Entrée Selections

Sous Vide Chicken

Basil pesto marinated chicken breast* cooked sous vide and finished on the griddle served with mashed potatoes, young carrots and a sun dried tomato relish 29.

Elk Meatloaf

Ground Northwest elk and beef meatloaf topped with our house-made signature barbeque sauce and roasted garlic served with mashed potatoes and blistered green beans 29.

New York Steak

Hand cut New York strip steak* with grilled asparagus, micro radish greens, locally grown mushrooms, and mashed potatoes with a house-made Dijon Worcestershire reduction 44.

Idaho Trout

Bronzed red trout served over creamy saffron risotto with smoked Gouda, roasted poblano and tomato drizzled with lemon butter and cilantro 34.

Seared King Salmon [gf]

Seared King salmon* fillet glazed with soy, garlic and honey served with long grain rice, grilled broccolini and locally grown pea shoots 37.

Member Favorites

Bachelor Fish and Chips

Ale battered Alaskan halibut served with coleslaw, tartar sauce and fries 26.

Lobster Macaroni and Cheese

Bucatini spiral pasta, poached lobster meat, and creamy Tillamook cheddar sauce served with warm garlic bread 26.

Shredded Pork Tacos

Three grilled flour tortillas, house shredded pork, Sriracha aioli, coleslaw and Pico de Gallo 19.

Big Deschutes Burger

Beef* or spicy black bean patty served on a Sparrow Bakery brioche bun with Tillamook cheddar cheese, lettuce, tomato and onion 19.

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