

A.E. Cross Lunch Menu

Appetizers

Soup du Jour

Seasonally Inspired 8

Half Dozen Oysters

Lemon Pepper Mignonette, Cocktail Sauce 24

Squash Soup

Crème Fraiche and Chives 8

Tomato Salad with Arugula
Fiore di Latte, Crisp Shallots
Balsamic Reduction and Olive Oil 11

Ranchmen's Club Caesar
Lemon Herb Croutons, Double Smoked Bacon 11

Garden Salad
Tomato, Cucumber, Radish, Goat Cheese Balls
Pumpkin Seeds with White Balsamic Vinaigrette 11



Chicken Club

Chipotle Aioli, Butterleaf Lettuce, Tomatoes, Gruyere and Bacon on Sourdough
Choice of Side 17

Steak & Frites

Herb Butter, Garlic Baguette, Caesar Salad
6oz. NY Striploin 29
5oz. Filet Mignon 35

Pork Schnitzel

Frites and Garden Salad with Lemon, Anchovy and Caper 20

Chicken Breast Supreme

Pumpkin Cream, Ricotta Gnocchi and Medley of Vegetable 26

Cedar Glazed Arctic Char

Lemon Dill Beurre Blanc and Wild Rice Sauté 26

Butternut Squash Cappelletti

Maple Scented Cream, Arugula and Pumpkin Seeds 18