

A.E. Cross

Lunch Menu

Soup du Jour 8

Caesar Salad *Bacon, Anchovy, Lemon & Croutons* **11/15**

Radicchio & Roasted Fennel Salad *Orange, Avocado & Citrus Maple Vinaigrette* **11/15**

Beet & Goat Cheese Carpaccio *Orange Marmalade, Candied Pecans, Micro Greens* **11/15**

Balsamic Glazed Chicken Spinach Salad *Roasted Pears, Walnuts & Gorgonzola Crostini in an Apple Cider Vinaigrette* **22**

Panzanella Salad *Cherry Tomatoes, Red Onion, Cucumber, Croutons, Chick Peas, Corn & Basil Vinaigrette* **16**

Breakfast for Lunch Bacon, Fried Egg & Cheddar Kale Salad *Croutons, Cherry Tomatoes & Honey Dijon Vinaigrette* **20**



Angel Hair Pasta *Basil Pesto, Arugula, Sundried Tomatoes and a Medley of Vegetables* **17**

Chickpea and Lentil Curry *Roasted Cauliflower* **18**

Braised Short Ribs *Mashed Potatoes, Red Wine Jus and a Medley of Vegetables* **23**

Seasonal Omelette *Market Vegetables, choice of Steamed Potatoes or Salad* **18**

Arctic Char *Yuzu Beurre Blanc, Jasmine Rice and Pomelo* **26** 

Wor Wonton Soup *Chicken Wonton & Prawns, Bok Choy, Baby Corn, Peas, Broccoli & Carrots* **19**

5oz Filet Mignon *Roasted Garlic Aioli, Agria Mash & Grilled Vegetables* **36**

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.