

A.E. Cross

Lunch Menu

Soup du Jour 8

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

Beet & Artisan Greens *Cucumbers, Pickled Shallots, Creamy Dill Vinaigrette* **11/15**

Butterleaf Salad *Blackberries, Candied Almonds, Goat Cheese, Orange Vinaigrette* **11/15**

Greek Penne Pasta *Charred Chicken, Bell Pepper, Tomato, Cucumber, Feta, Olives & Onions, Sundried Tomato & Oregano Vinaigrette* **21**

Steak, Stilton & Arugula *Beef Medallions, Crispy Shallots, Heirloom Tomato, Avocado, Balsamic Vinaigrette* **23**

Spinach & Potato *Double Smoked Bacon Lardon, Heirloom Tomato, Fried Egg, Sugar Snap Pea, Honey Dijon Vinaigrette* **17**



Angel Hair Pasta *Roasted Mushrooms, Cherry Tomato, Wilted Spinach, Cream Sauce* **17**

Vegan Gnocchi Stroganoff *Cashew Cream Sauce, Wild Mushroom Sauté, Julienne Onion & Pickle* **18**

Ground Lamb Kebab *Cumin & Turmeric Rice, Fattoush Salad, Tzatziki* **23**

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

Halibut Risotto *Cake, Celery Root Puree, Roasted Parsnip & Apple, Pickled Shallot & Parsley Salad* **30**

Butter Chicken *Basmati Rice, Naan, Roasted Cauliflower & Bell Pepper* **22** 

5oz Filet Mignon *Truffle 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.