

CROSSROADS

House of Blues

MENU CREATED BY CHEF AARON SANCHEZ

APPETIZERS

CORNBREAD WITH MAPLE BUTTER | 6.99
Jalapeño peppers and cheese

QUESADILLA | 10.99
Flour tortillas stuffed with a blend of cheeses, poblano chiles, fire roasted red peppers, onions, wild mushrooms and roasted tomatillo salsa
Add Chicken - 3 | Add Steak - 4

HAND STRETCHED GRILLED FLATBREADS

Basil Pesto and Tomato | 11.99
Topped with basil pesto, oven-dried tomatoes with a blend of cheeses

Wild Mushroom | 11.99
Topped with fresh tomato sauce, wild mushrooms, Asiago, Cotija and Mozzarella cheese

Crispy Prosciutto | 13.99
Roasted garlic puree, topped with Bleu cheese, Mozzarella, oven-dried tomatoes, pine nuts and crispy fried prosciutto

CHICKEN WINGS | 9.99
Fresh whole chicken wings fried crispy and tossed in one of three homemade sauces; smoked tomato BBQ sauce, Jamaican style spicy jerk sauce or Buffalo hot sauce, served over citrus champagne slaw

PULLED PORK SLIDERS | 9.99
Two sliders layered with slow smoked pulled pork, topped with smoked tomato BBQ sauce and citrus champagne slaw, served on a potato bun

MEATBALL SLIDERS | 9.99
Two slow braised beef short rib sliders simmered in fresh tomato sauce, topped with Cotija cheese, served on a potato bun

STREET TACOS | 10.99
Chargrilled citrus marinated steak served atop street style corn tortillas topped with Cotija cheese and served with a side of pico de gallo and roasted tomatillo salsa

SEARED TUNA TOSTADAS | 11.99
Adobo seasoned ahi seared rare, served atop crispy corn tortillas with drunken bean puree and sweet mango chile salsa

HOUSE OF BLUES SIGNATURE SOUP | 4.99

MARKET FISH OF THE DAY

MARKET FISH | Market Price
Prepared three ways and served with Yukon gold garlic mashed potatoes and fresh vegetables

Sauteed
Pan roasted in olive oil

Blackened
Rubbed with spices and seared in a cast iron skillet

Grilled
Marinated in citrus zest and fresh herbs, grilled over an open flame

AMERICAN CLASSICS

Add soup or salad for 3.00.

TRIO OF CHEESE RIGATONI | 14.99
Rigatoni cooked in fresh tomato sauce and tossed with Provolone, fresh Mozzarella and Cotija cheese

CHILE BRAISED SHORT RIBS | 22.99
Braised short ribs brushed with pasilla glaze served with andouille corn pudding and fresh vegetables

SHRIMP AND GRITS | 17.99
Pan seared jumbo shrimp simmered in chipotle garlic cream sauce served over a crispy fried grit cake and sweet tear drop tomatoes

LOBSTER MAC & CHEESE | 20.99
Maine lobster meat in a creamy cheese sauce and topped with crunchy panko breadcrumbs

NEW YORK STRIP | 28.99
Seasoned twelve ounce center cut steak with sauteed bourbon onions served with Yukon gold garlic mashed potatoes and fresh vegetables

RIBEYE | 27.99
Adobo seasoned twelve ounce steak topped with salsa-verde. Served with fries

BUTTERMILK FRIED CHICKEN | 17.99
Fried chicken marinated in buttermilk, adobo spice, served with Yukon gold garlic mashed potatoes and citrus champagne slaw

JAMBALAYA | 16.99
Marinated chicken, spicy andouille sausage, sweet peppers and roasted green onion in a traditional jambalaya sauce

CITRUS GRILLED CHICKEN | 18.99
Marinated chicken seasoned and grilled with a chipotle glaze served with white hominy and fresh vegetables

BABY BACK RIBS | 24.99 Full Rack / 13.99 Half Rack
Slow cooked ribs rubbed with adobo spice covered in smoked tomato BBQ sauce, served with drunken beans and citrus champagne slaw

SALADS

SEARED AHI TUNA CHOPPED SALAD | 14.99
Ahi served over green cabbage, radishes, red onions, carrots, cucumber, fennel, roasted red peppers, feta cheese and parmesan wonton chips tossed with champagne vinaigrette

CITRUS MARINATED STEAK SALAD | 14.99
Grilled steak tossed with romaine and coleslaw greens, onions, pico de gallo, spicy pecans, Feta cheese, ginger, tomatoes, cilantro, jalapeño peppers, and diced avocado with balsamic vinaigrette

COBB SALAD | 13.99
Romaine and field greens tossed in Catalina dressing topped with poached chicken, applewood bacon, sweet tear drop tomatoes, egg, avocado and Bleu cheese

CAESAR SALAD | 9.99
Whole Romaine leaves sprinkled with Cotija cheese, Caesar dressing served with crostini
Add Chicken - 3 | Add Shrimp - 4 | Add Ahi - 5

HOUSE OF BLUES SALAD | 5.99
Fresh field greens, red and yellow tomatoes, spicy pecans and crumbled Feta cheese drizzled with balsamic vinaigrette dressing

SANDWICHES

Served with fries. Substitute sweet potato fries for 1.00
Add soup or salad for 3.00.

PRIME RIB DIP | 14.99
Roasted prime rib, sauteed bourbon onions, Provolone cheese, au jus, creamy horseradish served on a french roll

PULLED PORK SANDWICH | 12.99
Slow smoked pulled pork, topped with smoked tomato BBQ sauce and citrus champagne slaw, served on a potato bun

CLASSIC CLUB | 13.99
Sourdough bread, spicy chipotle mayo, black forest ham, oven roasted turkey, applewood bacon, lettuce, tomato and Cheddar cheese

SOUTHWESTERN CHICKEN SANDWICH | 12.99
Grilled citrus marinated chicken breast topped with pepper jack cheese, oven roasted tomatoes, diced green chiles, avocado slices and chipotle mayo on a potato bun

SIGNATURE BURGERS

Served with fries and a trio of dipping sauces.
Substitute sweet potato fries for 1.00.
Add soup or salad for 3.00.

BUILD YOUR OWN BURGER | 11.99
Certified Angus beef or Jamaican spiced turkey patty, on a potato bun

Toppings - 99 cents each
Sauteed bourbon onions, rajjas (spicy peppers and onions), smoked BBQ sauce, wild mushrooms, American cheese, Cheddar cheese

Premium Toppings - 1.49 each
Applewood bacon, Pepper Jack, Swiss cheese, Bleu cheese, avocado

SMOKED BBQ BACON | 13.99
Certified Angus beef patty topped with Cheddar cheese, smoked tomato BBQ sauce, applewood bacon, crispy pickled jalapeños, sauteed bourbon onions on a potato bun

WILD MUSHROOM | 13.99
Certified Angus beef patty, sauteed wild mushrooms, sauteed bourbon onions and herb mayo on a potato bun

JUICY LUCY | 14.99
Certified Angus beef and applewood bacon patty stuffed with cheese, topped with crispy pickled jalapeños and chipotle mayo on a potato bun

ISLAND TURKEY BURGER | 12.99
Seasoned with Jamaican spices topped with Cheddar cheese on a chipotle mayo brushed potato bun, served with crispy field greens and sliced Roma tomatoes

Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

There will be an 18% gratuity added to parties of 6 or more.

A portion of the sale of the items denoted with this symbol will be donated to IHOFB in support of Action for the Arts.



SIDES

- SWEET POTATO FRIES | 4.99
- FRENCH FRIES | 3.99
- SEASONAL VEGETABLES | 3.99
- DRUNKEN BEANS | 3.99
- COLE SLAW | 1.99
- YUKON GOLD GARLIC MASHED POTATOES | 3.99
- HOMINY | 3.99
- CORNBREAD | 6.99

WINE

SPARKLING

- MUMM NAPA, BRUT, "PRESTIGE"
- CHANDON, BRUT CLASSIC, (375ML)

WHITES

- BERINGER WHITE ZINFANDEL
- COLUMBIA CREST CHARDONNAY, "TWO VINES"
- MIRRASOU CHARDONNAY
- 14 HANDS RIESLING
- BRANCOTT "RESERVE" SAUVIGNON BLANC
- DANZANTE PINOT GRIGIO

REDS

- COLUMBIA CREST CABERNET SAUVIGNON "TWO VINES" 7/26
- RED DIAMOND CABERNET SAUVIGNON 9/34
- JACOB'S CREEK RESERVE PINOT NOIR 9/34
- COLUMBIA CREST MERLOT, "TWO VINES" 7/26
- RAVENWOOD "VINTNER'S BLEND" ZINFANDEL 9/34
- RED GUITAR 8/32

DESSERTS

- BOURBON BREAD PUDDING | 5.99
Cooked with bananas and white chocolate, finished with a bourbon caramel sauce topped with fresh whipped cream
- KEY LIME PIE | 5.99
Made with fresh key lime juice and drizzled with a fresh raspberry coulis topped with fresh whipped cream
- MOLTEN CHOCOLATE CAKE | 5.99
Chocolate cake with a warm molten center with a creamy vanilla crème anglaise topped with fresh whipped cream

KIDS

- Ages 12 and under
- CHEESE OR PEPPERONI PIZZA | 8.99
- CHICKEN TENDERS | 6.99
Served with fresh vegetables of the day
- MINI CHEESEBURGERS | 6.99
Served with fresh vegetables of the day
- GRILLED CHEESE | 6.99
Served with fresh vegetables of the day
- MAC & CHEESE | 6.99
- HOT DOG | 6.99
Served with fresh vegetables of the day

GLASS/BOTTLE

- 12/46
- 22
- 6/22
- 7/26
- 9/34
- 9/34
- 10/38
- 9/34

BEER

- O'DOULS 4.5
- YUENGLING 4.5
- BUD LIGHT 4.5
- BUDWEISER 4.5
- COORS LIGHT 4.5
- MILLER LITE 4.5
- PABST BLUE RIBBON 4.75
- CORONA EXTRA 5.5
- CORONA LIGHT 5.5
- HEINEKEN 5.5
- AMSTEL LIGHT 5.5
- SAM ADAMS 5.5
- STELLA ARTOIS 5.5
- BLUE MOON 5.5
- GUINNESS 7

ASK US ABOUT LOCAL MICRO BREWS

HAPPY HOUR

3-5PM & 10PM-CLOSE

DRINK SPECIALS

- \$3 | 12oz. DOMESTIC BEER
- \$3.75 | 12oz. IMPORT BOTTLE
- \$3.75 | HOUSE WINE | HOUSE COCKTAIL

WE PROUDLY SERVE

BOURBON

- JIM BEAM WHITE
- MAKER'S MARK
- WOODFORD RESERVE

COGNAC

- COURVOISIER V.S.O.P
- HENNESSY V.S
- HENNESSY X.O

GIN

- BEEFEATER
- BOMBAY SAPPHIRE
- HENDRICKS
- TANQUERAY
- TANQUERAY NO. TEN

RUM

- BACARDI LIMÓN
- BACARDI O
- BACARDI SUPERIOR
- CAPTAIN MORGAN ORIGINAL SPICED
- CRUZAN ESTATE LIGHT
- MALIBU

- MYERS'S ORIGINAL DARK
- SAILOR JERRY

SCOTCH

- CHIVAS REGAL
- DEWAR'S WHITE LABEL
- GLENFIDDICH 18
- JOHNNIE WALKER BLACK LABEL

- MACALLAN 12
- THE GLENLIVET 12

TEQUILA

- 901 SILVER
- 1800 REPOSADO
- 1800 SILVER
- CABO WABO BLANCO
- CABO WABO REPOSADO
- GRAN CENTENARIO PLATA
- HORNITOS PLATA
- JOSE CUERVO ESPECIAL
- PATRÓN AÑEJO
- PATRÓN SILVER
- SAUZA BLANCO

VODKA

- ABSOLUT
- ABSOLUT CITRON
- ABSOLUT MANDRIN
- ABSOLUT VANILIA
- BELVEDERE
- CIROC
- CRYSTAL HEAD
- GREY GOOSE
- KETEL ONE
- SKYY
- SKYY INFUSIONS CHERRY
- SKYY INFUSIONS RASPBERRY
- SMIRNOFF

- STOLI BLUEBERI
- STOLICHNAYA
- THREE OLIVES GRAPE
- ULTIMAT

WHISKEY

- CANADIAN CLUB
- CROWN ROYAL
- JACK DANIEL'S
- JAMESON IRISH
- SEAGRAM'S 7 CROWN

OTHER

- BAILEYS IRISH CREAM
- CHAMBORD
- COINTREAU
- DEKUYPER CORDIALS
- DISARONNO AMARETTO
- FINEST CALL
- FRANGELICO
- GRAND MARNIER
- JAGERMEISTER
- KAHLÚA
- M&R VERMOUTH
- MIDORI
- MONIN GOURMET FLAVORINGS
- SOUTHERN COMFORT
- TUACA