

# 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