## New Jeans Eve CROSSWINDS GRILLE

STARTERS	ENTREES	
Charcuterie Board  No* Kyrsie charcuterie and salumi, pickled vegetables, local cheeses, grilled crostini	Port Wine Duck Grilled duck breast with a port wine and dark northwest cherry sauce	
Local Cheese Board Assorted local cheeses and spreads, fresh fruits, grilled crostini and crackers	Chicken Oscar Sauteed breast of chicken topped with crabmeat and béarnaise sauce served with asparagus spears	
Bread Service Oven-baked bread, parmesan cheese with olive oil & balsamic reduction		
Crab Cakes  Homemade crab cakes with  remoulade sauce on a bed of  sweet and crisp lettuce	spinach, and Buckeye vodka red sauce. Topped with parmesan cheese. 7 oz Angus Reserve Filet Na*Kyrsie bacon wrapped filet mignon Served with smashed potatoes	
SALADS House Salad Fresh mixed greens, carrots, celery, red onion & house-made balsamic vinaigrette Roasted Beet Salad	and vegetable  Sirloin & Shrimp 6 oz sirloin with jumbo shrimp. Topped with Buffalo Trace peppercorn sauce. Served with smashed potatoes and vegetable	
	Coulette Steak Blue cheese crusted 8 oz. steak. Served with smashed potatoes and vegetable	
Caesar Salad  Crisp romaine tossed with house- made croutons, creamy Caesar dressing, and shredded parmesan cheese	16 oz. Bone-In Ribeye Dry-aged Na*Kyrsie ribeye. Served with smashes potatoes and vegetable	
Confetti Kale Salad Kale, red cabbage, yellow bell pepper, edamame, english	<b>DESSERT</b> Grand Marnier Créme  Brulee with Fresh Berries	
	Chocolate Lava Cake with Cabernet Blackberry Sorbet	