

LUNCH - Served Daily from 12:00 PM to 3:30 PM

LUNCH SANDWICHES

All sandwiches are served with seasoned fries, or a side of fruit, unless otherwise stated.

CRAB CAKE SANDWICH ☑ - *New*

Our delicious, pan fried, jumbo lump crab cake tops a Kaiser roll, with a red pepper remoulade sauce - \$9.99

CHICKEN BUFFALO SANDWICH - *New*

We take our crispy chicken fingers, toss them in Buffalo sauce and serve them on a Kaiser roll with Blue cheese crumbles on top - \$8.95

CHICKEN AND BRIE ☑

Grilled chicken breast, thin sliced granny smith apple and melted Brie top a toasted Kaiser roll with honey mustard, lettuce and tomato - \$8.95

BLACKENED FISH SANDWICH

Blackened Mahi Mahi on a Kaiser roll served with lettuce, tomato, onion and tartar sauce (Grilled also available) - \$9.25

FISH TACOS

Deep fried codfish with lettuce, pico de gallo, chipotle aioli, cilantro slaw and cheddar-jack cheese wrapped in a soft tortilla and served with black beans and rice - \$8.50

GRILLED CHEESE - *New*

American cheese, grilled on your choice of white, wheat or rye bread - \$5.95
Add a slice of tomato for \$1.00 additional. Add bacon for \$1.00 additional.

BLT SANDWICH

Bacon, lettuce and tomato served on your choice of toast - \$5.50

MUSHROOM & SWISS BURGER - *New*

Mushrooms and Swiss cheese top a char grilled hamburger. Served with lettuce and tomato - \$9.50

BACON CHEESEBURGER - *New*

A classic! American cheese and bacon top a char grilled hamburger. Served with lettuce and tomato - \$9.50

BUILD A BURGER ☑

1/2 pound of ground beef char grilled or blackened, and topped with onion strings - \$9.00
Pick your cheese: Cheddar, American or Swiss.
Pick your topping: lettuce, tomato, and onion.
Spice it up: sautéed onions, mushrooms, or bacon - 50¢ additional.

REUBEN ☑

Corned beef, Swiss cheese, sauerkraut and thousand island dressing on rye bread - \$7.50

GYRO ☑

Sliced gyro meat, tomatoes, lettuce, onions and feta cheese on pita bread, and served with our homemade tzatziki sauce - \$7.00

SOUVLAKI SANDWICH ☑

Marinated chicken or pork, grilled, and served on pita bread with lettuce, tomatoes, onions and peppers, feta cheese and our homemade tzatziki sauce - \$8.95

BBQ CHICKEN SANDWICH - *New*

Char grilled chicken breast, with a tangy BBQ sauce, bacon and Swiss cheese. Served on a Kaiser roll with lettuce and tomato - \$8.95

OPEN-FACE TURKEY SANDWICH - *New*

Roasted turkey, served open-faced, on white bread with gravy and mashed potatoes - \$8.00

OPEN-FACE MEATLOAF SANDWICH - *New*

Our homemade meatloaf, served open-faced, on white bread with mashed potatoes and gravy - \$7.00

TURKEY AND BACON CLUB ☑

Fresh turkey, bacon, lettuce and tomato, between three slices of toast - \$7.75

PULLED PORK SANDWICH ☑

Slow cooked and hand pulled pork, served with a tangy BBQ sauce, coleslaw and onion strings, piled high on a hoagie roll - \$7.50

LOBSTER SALAD ☑

Lobster salad, served on a croissant, with lettuce and tomato - \$8.50

FRIED FISH SANDWICH ☑ - *New*

Battered Basa fish, served with lettuce, tomato and tartar sauce on hoagie roll - \$9.95

☑ Sandwich also available during dinner hours.

LUNCH PASTA ENTREES

Add your choice of Caesar salad, Greek salad or a cup of soup of the day for \$2.95

CHICKEN AND ARTICHOKE

Grilled chicken, artichoke hearts, mushrooms, garlic and basil tossed in a light and creamy white wine sauce served over penne pasta - \$11.95

CHICKEN MARSALA

Chicken, sautéed with mushrooms, butter, herbs and marsala wine, and served on a bed of spaghetti - \$11.95

LOBSTER PASTA - *New*

Slipper lobster meat, spinach, mushrooms and tomatoes, tossed in a sherry cream sauce and penne pasta, and topped with cheddar jack cheese - \$16.99

VEAL PATTY PARMIGIANA

Breaded veal patty, topped with melted cheese and our homemade tomato meat sauce, and served on top of spaghetti - \$10.25

CHICKEN PARMIGIANA

Breaded chicken, topped with melted cheese and our homemade tomato meat sauce, and served on top of spaghetti - \$11.95

SPAGHETTI AND MEAT SAUCE

Spaghetti, topped with our homemade tomato meat sauce - \$8.50

SHRIMP PRIMAVERA - *New*

Shrimp, sautéed with zucchini, tomatoes, mushrooms and artichokes, tossed in lemon butter sauce, over penne pasta - \$12.95

PASTITSO

Greek lasagna! Ground beef and noodles, layered and topped with béchamel sauce - \$10.25

SEAFOOD MARTINIQUE - *New*

Sea scallops, shrimp and lobster, sautéed in a creamy vodka sauce, with tomatoes, garlic and basil, served on penne pasta, with shredded parmesan cheese - \$15.99

LUNCH HOUSE ENTREES

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

MOUSSAKA

A blend of ground beef, eggplant, potatoes and tomato sauce, layered, and topped with a béchamel sauce - \$13.35

LAMB SHANK

Lamb shank, baked with Creole sauce, and served with spaghetti - \$13.00

CHICKEN POT PIE

Tender chunks of chicken, carrots, peas, celery and onions, in a cream sauce, served on a golden puff pastry shell, with mashed potatoes - \$13.95

PULLED PORK PLATTER

Slow cooked and hand pulled pork, served open faced, with a tangy BBQ sauce and topped with onion strings. Accompanied with seasoned fries - \$10.95

Entrees below include your choice of Greek or Caesar Salad or Soup of the Day, Chef's vegetables, and choice of starch or side dish (French Onion - \$2.00 additional)

LIVER AND ONIONS

Baby beef liver, smothered in onions, served with gravy, Chef's vegetables, and starch or side dish - \$10.00

COCO-MAC CHICKEN

A plump, marinated chicken breast, with our coconut and macadamia nut coating, pan seared, served with Mandarin orange sauce, Chef's vegetables, and starch or side dish - \$13.95

CHICKEN FLORENTINE - *New*

Grilled chicken breast, topped with sautéed spinach, finished with a creamy, cheese sauce. Accompanied by Chef's vegetables, and starch or side dish - \$13.95

LUNCH FISH ENTREES

Served with Chef's vegetables and your choice of starch or side dish.

Add your choice of Greek or Caesar Salad or Soup of the Day - \$2.95 additional

All fish is lightly seasoned and can be served Grilled, Blackened or with Caribbean Jerk. Coconut and Macadamia nut encrusted - \$2.00 additional

BASA - 4oz - \$8.00 - TILAPIA - 4oz - \$9.95 - SALMON - 4oz - \$9.95

CATFISH - 4oz - \$8.00 - AHI TUNA 🍷 - 4oz - \$10.50 - MAHI MAHI - 4oz - \$10.25

🍷 Prepared with sesame oil. Olives may contain pits. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

LUNCH SEAFOOD ENTREES

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

SEAFOOD PIE

Shrimp, scallops and mushrooms, sautéed with a delicate sherry sauce, served in a golden pastry shell, with mashed potatoes - \$16.95

FISH & CHIPS

Alaskan codfish, lightly fried till golden brown, with seasoned fries - \$9.99

FRIED SEAFOOD PLATTER - *New*

Clam strips, our famous Crab Cake and Coco-Mac Shrimp, served with seasoned fries and coleslaw - \$17.99

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

Served with Chef's vegetables and your choice of starch or side dish.

CRAB CAKES

Jumbo lump crab meat, pan seared, and served with a red pepper remoulade sauce, Chef's vegetables, starch or side dish - \$14.95

COCO-MAC BASA FISH - *New*

Coconut and Macadamia nut encrusted Basa fish, drizzled with Mandarin Orange sauce, Chef's vegetables, starch or side dish - \$13.95

COCO-MAC SHRIMP - *New*

Coconut and Macadamia nut encrusted Shrimp, drizzled with Mandarin Orange sauce, Chef's vegetables, starch or side dish - \$15.99

EXTRAS, EXTRAS, EXTRAS - We strive to keep our prices as LOW as possible. So every EXTRA will cost you 50¢ extra.

Join us for Breakfast Daily - 7:00 AM to 12:00 PM

Omelets - Belgian Waffles
Biscuits and Gravy - Buttermilk Pancakes
Eggs Benedict - The list goes on...

**Have a Special Event coming up?
Need a place to hold your next Business Meeting?
Let Our Banquet Coordinator Help You!**

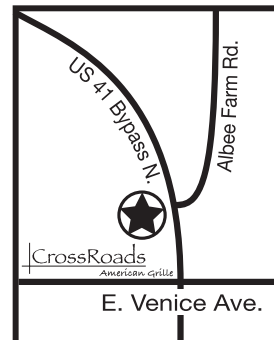
**We also have a Full Bar Happy Hour
Daily - 4:00 PM to 7:00 PM**

Hours of Operation

Sunday
7:00 AM to 8:00 PM

Monday thru Saturday
7:00 AM to 10:00 PM

Inquire within for our
Summer Hours



TAKE OUT MENU

CrossRoads
American Grille

Serving OLD SCHOOL CLASSICS mixed
with Contemporary Favorites.

(941) 485-7140

**385 US 41 Bypass North
Venice, Florida 34292**

APPETIZERS, SOUPS, ENTREE SALADS AND BRICK OVEN PIZZAS

Served during Lunch and Dinner Service

APPETIZERS

BRUSCHETTA

Grilled flatbread, with garlic, cheese, tomato, basil and onions, drizzled with a sweet soy reduction - \$6.50

COCO MAC SHRIMP - *New*

Coconut and macadamia nut encrusted shrimp, drizzled with Mandarin Orange sauce - \$9.99

CRISPY CALAMARI

Tender calamari, fried until light and crispy, then drizzled with sweet chili sauce - \$8.95

SEARED AHI TUNA [🍣]

Sushi grade tuna, lightly blackened, seared and served rare with pickled ginger, ponzu and a spicy cusabi drizzle - \$9.50

BUFFALO OR THAI WINGS

Crispy and tangy, our special take on this classic dish will make you beg for more. Choose from firecracker hot, middle of the road or simply mild buffalo sauce - \$8.00

SAGANAKI - *New*

Flaming Greek cheese. Kasserli cheese, lightly fried and flambéed table side. Opa! - \$7.95

LOBSTER FONDUE

A blend of lobster and cheeses are melted together and served with bread for dunking into this delicious dish - \$9.95

ONION STRINGS - *New*

Thinly sliced onions, lightly battered and fried until crispy. Served with horseradish remoulade - \$3.95

CRAB CAKES

Twin jumbo lump crabmeat crab cakes, pan seared and served with our chef’s special sauce - \$9.95

SPANAKOPITA - *New*

Phyllo dough, filled with a spinach and feta cheese mixture - \$5.95

PITA BREAD & TZATZIKI - *New*

Lightly grilled pita bread served with Tzatziki sauce - \$4.95

MOZZARELLA STICKS - *New*

Breaded mozzarella cheese, deep fried and served with marinara dipping sauce - \$6.95

CARIBBEAN EGG ROLLS

Jerk chicken, black beans, rice, cilantro and cheddar-jack cheese, rolled together, fried until crispy and served with a guava jelly for dipping - \$7.25

CHICKEN FINGERS

Strips of tender chicken, fried until golden brown and served with your choice of honey-mustard or BBQ dipping sauce - \$6.25 Turn them into Buffalo or Thai Fingers for 50¢ additional.

HOMEMADE SOUP

FRENCH ONION SOUP

Glazed onions, seasoned croutons and melted cheese, what could be better - \$4.95

SOUP OF THE DAY

Ask your server or check out the specials board for the homemade soup of the day. Cup - \$2.95 Bowl - \$3.50

AVGOLEMONO

Greek chicken soup, made with chicken, rice, egg and lemon. Cup - \$2.95 Bowl - \$3.50

ENTREE SALADS

CAESAR SALAD

Crisp romaine lettuce and seasoned croutons, tossed with a creamy Caesar dressing, topped with Parmesan cheese - \$7.50. Add Grilled, Caribbean Jerk or Blackened Chicken - \$3.00 additional, Salmon - \$3.50 additional or Tilapia - \$3.50

VILLAGE SALAD

A true Greek salad! Made with tomatoes, onions, cucumbers, green peppers, kalamata olives and feta cheese, tossed with Greek salad dressing and served with pita bread - \$8.50

GREEK SALAD

Crisp lettuce, mixed with tomatoes, onions, cucumbers, green peppers, kalamata olives and feta cheese, tossed with Greek salad dressing and served with pita bread - \$8.50

VENICE SALAD

Field greens, granny smith apple, feta cheese, carrots, walnuts and raisins are tossed with creamy honey raspberry vinaigrette - \$8.95. Add Grilled, Caribbean Jerk or Blackened Chicken - \$3.00 additional, Salmon - \$3.50 additional or Tilapia - \$3.50

COCO-MAC SHRIMP SALAD - *New*

Coconut and macadamia nut shrimp top a spring mix of lettuce, oranges, mango, cucumbers and pineapple, with Mandarin Orange dressing, carrots for garnish and a sprinkle of blue cheese crumbles - \$11.50

CHEF SALAD

Ham, turkey, American cheese and Swiss cheese, along with tomatoes, cucumbers and a boiled egg, served over garden greens, with your choice of dressing - \$7.75

WARM SPINACH SALAD

We take tender Spinach, add diced tomatoes, blue cheese, and top it with warm balsamic bacon vinaigrette - \$7.50. Add Grilled, Caribbean Jerk or Blackened Chicken - \$3.00 additional, Salmon - \$3.50 additional or Tilapia - \$3.50

DINNER SANDWICHES

Please see “LUNCH SANDWICHES” section. Sandwiches marked with a are also available during Dinner Hours.

BRICK OVEN PIZZAS

Our pizzas are prepared with hand-tossed pizza dough, made from scratch. All pizzas are 10 inches in size. Make your pizza thin and crispy for \$1.00 additional.

MEDITERRANEAN PIZZA

Gyro meat, topped with feta cheese, red onions, kalamata olives and spinach, then drizzled with tzatziki sauce - \$13.25

MEAT LOVER’S PIZZA

Bacon, pepperoni, ham, Italian sausage, mozzarella cheese and pizza sauce - \$12.00

THREE CHEESE AND HERB PIZZA

A blend of mozzarella, parmesan and cheddar with pizza sauce - \$8.00

VEGETARIAN PIZZA

Made with onions, mushrooms, peppers, sliced tomatoes, zucchini, cheese, herbs and pizza sauce - \$12.00

CLASSIC PEPPERONI PIZZA

Made with pizza sauce, mozzarella cheese and pepperoni - \$8.25

WHITE PIZZA (No tomato sauce) - *New*

Our homemade pizza crust, drizzled with olive oil, and topped with mozzarella and feta cheese, sun dried tomatoes and basil - \$10.75

BUILD YOUR OWN PIZZA - *New*

You create it. We bake it.

Pizza with Cheese - \$7.00. Extra Topping - \$1.25. Half Topping - 75¢

Pepperoni - Kalamata Olives - Bacon - Tomatoes - Onions - Green Peppers - Jalapeno Feta Cheese - Anchovies - Mushrooms - Ham - Spinach - Italian Sausage - Chorizo Sausage - Sun dried tomatoes.

STARCH CHOICES AND SIDE DISHES

Baked Potato - \$3.50 - Sweet Potato - \$2.50 - Mashed Potato - \$2.50 - Seasoned Fries - \$2.00 Chef’s Vegetables - \$2.00 - Pita Bread - \$1.50 - Island Rice - \$2.00 - Cole Slaw - \$1.50

Please note that ALL prices are subject to change without notice! Thank you.

DINNER HOUSE ENTREES

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

MOUSSAKA

A blend of ground beef, eggplant, potatoes and spaghetti meat sauce, layered, and topped with a béchamel sauce - \$13.35

LAMB SHANK

Lamb shank, baked with Creole sauce, and served with spaghetti - \$13.00

ISLAND JAMBALAYA - *New*

Sautéed shrimp, andouille sausage and chicken, tossed on mild spicy Caribbean Creole sauce and served over rice - \$16.95

CHICKEN POT PIE

Tender chunks of chicken, carrots, peas, celery and onions, in a cream sauce, served on a golden puff pastry shell - \$13.95

PULLED PORK PLATTER

Slow cooked and hand pulled pork, served open-faced, with a tangy BBQ sauce and topped with onion strings. Accompanied with seasoned fries and cole slaw - \$10.50

SOUVLAKI PLATTER

Marinated chicken or pork, grilled with onions and peppers, served over rice, with lettuce, tomato, tzatziki sauce and pita bread - \$13.95

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

Served with Chef’s vegetables and your choice of starch or side dish.

CHICKEN FLORENTINE - *New*

Grilled chicken breast, topped with sautéed spinach, finished with creamy cheese sauce, Chef’s vegetables and starch or side choice - \$13.95

COCO-MAC CHICKEN

A plump, marinated chicken breast, with our coconut and macadamia nut coating, pan seared and served with Mandarin orange sauce, Chef’s vegetables and starch or side choice - \$13.95

ROAST TURKEY

Fresh, herb roasted turkey, served with dressing and gravy, Chef’s vegetables and starch or side choice - \$12.95

ROAST PORK

Fresh, roasted pork, served with dressing and gravy, Chef’s vegetables and starch or side choice - \$12.95

LIVER AND ONIONS

Baby beef liver, smothered in onions and served with gravy, Chef’s vegetables and starch or side choice - \$12.95

MEATLOAF

Seasoned ground beef meatloaf, served with gravy, Chef’s vegetables, and starch or side choice - \$11.50

CROSSROADS HOUSE STEAK

An 8oz steak, finished with a mushroom demi glaze, Chef’s vegetables and starch or side choice - \$14.50. Add Lobster Tail - \$12.99 additional, Shrimp Skewer - \$6.50 additional, Scallop Skewer - \$7.50 additional, or Crab Cake - \$8.00 additional.

NEW YORK STRIP STEAK

A 10oz New York strip steak, finished with a mushroom demi glaze, Chef’s vegetables and starch or side choice - \$17.99. Add Lobster Tail - \$12.99 additional, Shrimp Skewer - \$6.50 additional, Scallop Skewer - \$7.50 additional, or Crab Cake - \$8.00 additional.

CENTER CUT FILET MIGNON

Black Angus Center Cut Filet Mignon finished with a side of Béarnaise Sauce, Chef’s vegetables and starch or side choice. 6oz - \$17.99 - 9oz - \$22.99. Add Lobster Tail - \$12.99 additional, Shrimp Skewer - \$6.50 additional, Scallop Skewer - \$7.50 additional, or Crab Cake - \$8.00 additional.

DINNER FISH ENTREES

Served with Chef’s vegetables and your choice of starch or side dish.

Add your choice of Greek or Caesar Salad or Soup of the Day - \$2.95 additional

All fish is lightly seasoned and can be served Grilled, Blackened or with Caribbean Jerk.

Coconut and Macadamia nut encrusted - \$2.00 additional

BASA - 8oz - \$12.99 - TILAPIA - 8oz - \$14.99 - SALMON - 8oz - \$14.99

CATFISH - 8oz - \$11.99 - AHI TUNAN - 8oz - \$18.00

MAHI MAHI - 8oz - \$14.99 - RAINBOW TROUT - 8oz - \$15.95

[🍣] **Prepared with sesame oil. Olives may contain pits. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.**

DINNER SEAFOOD ENTREES

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

SEAFOOD PIE

Shrimp, scallops and mushrooms, sautéed with a delicate sherry sauce, served in a golden pastry shell, with mashed potatoes - \$16.95

FISH & CHIPS

Alaskan codfish, lightly fried till golden brown, with seasoned fries - \$9.99

ALL YOU CAN EAT FISH & CHIPS

Alaskan codfish, lightly fried till golden brown, with seasoned fries - \$11.99

FRIED SEAFOOD PLATTER - *New*

Clam strips, our famous Crab Cake and Coco-Mac Shrimp, served with seasoned fries and coleslaw - \$17.99

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

Served with Chef’s vegetables and your choice of starch or side dish.

CRAB CAKES

Jumbo lump crab meat, pan seared, and served with a red pepper remoulade sauce, Chef’s vegetables and starch or side dish - \$14.95

COCO-MAC BASA FISH - *New*

Coconut and Macadamia nut encrusted Basa fish, drizzled with Mandarin Orange sauce, Chef’s vegetables and starch or side dish - \$13.95

RAINBOW TROUT PARMESAN - *New*

Lightly breaded filet of Rainbow Trout, with artichokes and lemon basil butter, Chef’s vegetables and starch or side dish - \$17.95

COCO-MAC SHRIMP - *New*

Coconut and Macadamia nut encrusted Shrimp, drizzled with Mandarin Orange sauce, Chef’s vegetables and starch or side dish - \$15.99

DINNER PASTA ENTREES

All entrees below include your choice of Greek or Caesar Salad or Soup of the Day (French Onion - \$2.00 additional)

CHICKEN PORTABELLA PICCATA

Pan seared chicken and portabella mushrooms, tossed in a lemon caper butter sauce, served over spaghetti - \$13.95

SEAFOOD MARTINIQUE - *New*

Sea scallops, shrimp and lobster, sauteed in a creamy vodka sauce, with tomato, garlic and basil, served over penne pasta, with grated Romano cheese - \$17.99

CHICKEN AND ARTICHOKE

Grilled chicken, artichoke hearts, mushrooms, garlic and basil tossed in a light and creamy white wine sauce served over penne pasta - \$13.95

CHICKEN PARMIGIANA

Breaded chicken, topped with melted cheese and our homemade tomato meat sauce, and served on top of spaghetti - \$13.95

CHICKEN MARSALA

Chicken, sautéed with mushrooms, butter, herbs and marsala wine, and served on a bed of spaghetti - \$13.95

LOBSTER PASTA - *New*

Slipper lobster meat, spinach, mushrooms and tomatoes, tossed in a sherry cream sauce and penne pasta, and topped with cheddar jack cheese - \$19.99

PASTITSO

Greek lasagna! Ground beef and noodles, layered and topped with béchamel sauce - \$12.35

VEAL PATTY PARMIGIANA

Breaded veal patty, topped with melted cheese and our homemade tomato meat sauce, and served on top of spaghetti - \$11.25

SPAGHETTI AND MEAT SAUCE

Spaghetti, topped with our homemade tomato meat sauce - \$9.50

SHRIMP PRIMAVERA - *New*

Shrimp, sautéed with zucchini, tomatoes, mushrooms and artichokes, tossed in lemon butter sauce, over penne pasta - \$16.95