



EMBASSY SUITES  
HOTELS®

**CROSSROADS**  
RESTAURANT & BAR

DINNER MENU  
APPETIZER

*SMOKED SALMON*

9.95

Apple Wood Smoked Salmon served with Sourdough Baguette Bread with Chive Cream Cheese, Capers and Shaved Red Onions

*ARTICHOKE AND SPINACH DIP*

8.95

Grilled Pita Bread served with our House-Made Simmered Artichoke Hearts, Spinach, Sweet Onions and Feta Cheese Dip

*STUFFED MUSHROOM*

11.95

Mushroom Caps stuffed with Dungeness Crab and Oregon Bay Shrimp Baked in Garlic Herb Butter topped with Parmesan Cheese

*SMOKED SALMON QUESADILLA*

8.95

12" Flour Tortilla filled with Flame Roasted Red Peppers, Corn, Onion, Apple Wood Smoked Salmon and Melted Shredded Tillamook Cheddar and Monterey Jack Cheese served with Sour Cream and Guacamole

*BROILED ARTICHOKE*

8.95

Artichoke basted with Fresh Garlic Butter served with Drawn Butter

SOUPS

*NORTHWEST SEAFOOD CHOWDER*

Cup 3.50/Bowl 4.95/Sourdough Cannonball 5.95

with Tender Clams, Salmon, Halibut, Ahi Tuna, Bacon, Potatoes, Cream, Basil and Thyme

*SOUP OF THE DAY*

Cup 3.50/Bowl 4.95

SALADS

*HOUSE SALAD*

3.50

Tossed Mesclun Greens with Carrots, Cucumbers and your choice of dressing Ranch, Bleu Cheese, Thousand

## *SHRIMP AND JICAMA MANGO SALAD*

13.95

*Tossed Mesclun Greens with Jicama, Mango, Avocado, Cilantro, Oregon Bay Shrimp and Honey Dijon Mustard Vinaigrette*

## *SOUTHWEST CHICKEN SALAD*

13.95

*Field Greens tossed with Corn, Black Beans, Red Belle Peppers and Ranch Dressing topped with Sliced BBQ Chicken*

## *CHICKEN AND MUSHROOM SPINACH SALAD*

13.95

*Spinach tossed with Mushroom, Mandarin Oranges, Bacon Bits and Raspberry Vinaigrette topped with Broiled Breast of Chicken, Feta Cheese and Cashew Nuts*

## *SANDWICHES*

*your choice of Whole Wheat, Rustic French, Sour Dough or Marble Rye  
served with Coleslaw, French Fries or Fresh Fruit*

## *CLUB*

11.95

*Layers of Roasted Honey Mesquite Turkey & Ham, Crisp Pepper Bacon, Tillamook Cheddar & Monterey Jack Cheese, Leaf Lettuce and Tomato on Sourdough Bread*

## *CRAB AND SHRIMP TOAST*

13.95

*Dungeness Crab and Bay Shrimp mixed with Shredded Tillamook Cheddar Cheese and Dill Sauce on Sourdough Bread baked and served open faced*

## *FRENCH DIP*

12.95

*Shaved Roast Beef on Hoagie Roll served with Au Jus and Horseradish*

## *HOUSE SPECIALTIES*

## *FISH AND CHIPS*

13.95

*Beer Battered and Fried Halibut with Tartar Sauce served with Coleslaw and French Fries*

## *GRILLED SALMON*

17.95

*Grilled Salmon Fillet topped with Garlic Citrus Butter served with Rice Pilaf and Fresh Seasonal Vegetables*

## *LONDON BROIL STEAK*

17.95

*London Broil with Portobello Mushroom Sauce served with Roasted Yukon Potatoes and Fresh Seasonal Vegetables*

## *FAJITA STYLE RIB-EYE*

21.95

*Rib-Eye Steak marinated in Olive Oil, Lime Juice and Cilantro, Flamed Broiled served with Roasted Yukon Potatoes or Rice Pilaf and Black Beans*

## *SMOKED SALMON FETTUCINI*

12.95

## ENTREES

- TORTELLINI PASTA & ASPARAGUS** 13.95  
*Cheese filled Tortellini Pasta with Mushrooms, Asparagus and Vegetarian Marinara Sauce*
- BLACKENED HALIBUT** 21.95  
*Blackened Halibut Filet topped with Pineapple Salsa served with Rice Pilaf and Fresh Seasonal Vegetables*
- STUFFED SALMON** 19.95  
*Atlantic Salmon stuffed with Dungeness Crab and Oregon Bay Shrimp served with Rice Pilaf and Fresh Seasonal Vegetables*
- 14" CHICAGO STYLE PIZZA** 15.95  
**(Allow 30 Minutes Bake Time)**  
*Mozzarella, Monterey Jack and Tillamook Cheddar Cheese, Marinara Sauce and your choice of toppings Honey BBQ Chicken, Pepperoni, Meat Lovers (Sausage, Pepperoni and Canadian Style Bacon) or Hawaiian (Canadian Style Bacon and Pineapple)*
- FILET MIGNON BROILED** 28.95  
*Flamed Broiled Beef Tenderloin topped with Portobello Mushroom Demi Sauce served with Roasted Garlic Mashed Potato or Baked Potato and Fresh Seasonal Vegetables*
- NEW YORK STRIP STEAK** 25.95  
*Tender Beef Cut served with Roasted Garlic Mashed Potato or Baked Potato and Fresh Seasonal Vegetables*
- GARLIC ROASTED PRIME RIB** 24.95  
*Slow Roasted Prime Rib of Beef packed with Rock Salt, Black Pepper and Fresh Garlic with Au Jus and Horseradish Cream Sauce served with Roasted Garlic Mashed Potato or Baked Potato and Fresh Seasonal Vegetables*
- CHICKEN PARMESAN FETTUCCHINI** 17.95  
*Grilled Breaded Chicken Over Egg Noodles with Rosemary Marinara Sauce and Reggiano Cheese*
- CLASSIC BBQ PORK RIBS** *Half 15.95/Full 23.95*  
*Pork Ribs smothered with Honey BBQ Sauce served with Black Beans, Coleslaw and French Fries*
- BLACKENED AHI TUNA** 24.95  
*Blackened Rare Ahi Tuna with Spicy Red Pepper Syrup, Wasabi & Soy Sauce served with Rice Pilaf and Fresh Seasonal Vegetables*
- EMBASSY VEGETARIAN PLATE** 15.95  
*Broiled Portobello Mushrooms, Artichoke Hearts and Tomatoes served with Fresh Seasonal Vegetables and Rice Pilaf or Roasted Garlic Mashed Potatoes*
- SCALLOPS THERMADOR** 19.95