



EMBASSY SUITES  
HOTELS®

**CROSSROADS**  
RESTAURANT & BAR

LUNCH 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 Island, Honey Mustard or Raspberry Vinaigrette

*COBB SALAD*

12.95

Tossed Mesclun Greens with Cucumber, Tomato, Avocado, Hard-boiled Eggs, Bacon Bits and Bleu Cheese Dressing topped with London Broil Chicken

*CLASSIC CAESAR SALAD*

10.95

Crisp Romaine Lettuce tossed with Reggiano Cheese, Garlic Croutons and Creamy Caesar Dressing

Add: Oregon Bay Shrimp

2.00

Chicken

3.00

<i>TRADITIONAL BLT</i>	<i>10.95</i>
<i>Crisp Pepper Bacon, Leaf Lettuce, Tomato and Avocado on Marble Rye Bread</i>	
<i>CRAB AND SHRIMP TOAST</i>	<i>12.95</i>
<i>Dungeness Crab and Oregon Bay Shrimp mixed with Shredded Tillamook Cheddar Cheese and Dill Sauce on Sourdough Bread baked and served open faced</i>	
<i>BBQ CHICKEN</i>	<i>11.95</i>
<i>BBQ Chicken topped with Honey BBQ Sauce, Swiss Cheese, Pepper Bacon, Leaf Lettuce, Tomato and Onions on Kaiser Bun</i>	
<i>SALMON SANDWICH</i>	<i>12.95</i>
<i>Broiled Atlantic Salmon topped with Garlic Butter on Kaiser Bun with Basil Spread</i>	
<i>FRENCH DIP</i>	<i>12.95</i>
<i>Shaved Roast Beef on Hoagie Roll served with Au Jus and Horseradish</i>	
<i>HOT PASTRAMI</i>	<i>10.95</i>
<i>with Swiss Cheese served on Sourdough Bread</i>	
<i>EMBASSY BURGER</i>	<i>11.95</i>
<i>Half Pound of Ground Fresh Chuck with Tomato, Onion and Leaf Lettuce on Kaiser Bun</i>	
<i>Cajun Style or Add Mushrooms or Bacon or Cheese</i>	
	<i>1.00</i>
<i>EMBASSY BACON CHEESEBURGER</i>	<i>12.95</i>
<i>Half Pound of Ground Fresh Chuck with Bacon, Tomato, Onion, Leaf Lettuce and Bleu Cheese Crumbles on Kaiser Bun</i>	
<i>GARDEN BURGER</i>	<i>10.95</i>
<i>served with Shaved Lettuce, Onion and Guacamole on Kaiser Bun</i>	
<i>VEGI PITA POCKET</i>	<i>9.95</i>
<i>Wheat Pita Bread Filled with Guacamole Spread, Tomatoes, Cucumbers, Mushrooms, Peppers and Bean Sprouts</i>	

### HOUSE SPECIALTIES

<i>FISH AND CHIPS</i>	<i>13.95</i>
<i>Beer Battered and Fried Halibut with Tartar Sauce served with Coleslaw and French Fries</i>	
<i>GRILLED SALMON</i>	<i>12.95</i>
<i>Grilled Salmon Fillet topped with Garlic Citrus Butter served with Rice Pilaf and Fresh Seasonal Vegetables</i>	
<i>LONDON BROIL STEAK</i>	<i>12.95</i>
<i>London Broil with Portobello Mushroom Sauce served with Roasted Yukon Potatoes and Fresh Seasonal Vegetables</i>	
<i>FAJITA STYLE RIB-EYE</i>	<i>15.95</i>
<i>Rib-Eye Steak marinated in Olive Oil, Lime Juice and Cilantro, Flamed Broiled served with Roasted Yukon Potatoes or Rice Pilaf and Black Beans</i>	
<i>SMOKED SALMON FETTUCINI</i>	<i>12.95</i>
<i>Apple Wood Smoked Atlantic Salmon with Mushroom and Flat Egg Noodles with Garlic Basil-Thyme Alfredo Cream Sauce topped with Reggiano Cheese</i>	
<i>SEAFOOD RAVIOLI</i>	<i>13.95</i>
<i>Ravioli stuffed with Dungeness Crab and Oregon Bay Shrimp on Pesto Cream Sauce</i>	