

Cut

New York Strip	33
Fourteen ounce cut of The King of Steaks	
Center Cut Filet Mignon	26
Wrapped with bacon, this steak has the least fat and is butter tender	
Choice Prime Rib	24
Twelve ounce slow roasted prime rib accompanied by traditional English horseradish sauce	
Rubbed Pork Tenderloin	23
Roasted with the perfect touch of Caribbean jerk seasoning	
Albemarle Chicken	21
Dual pesto soaked breasts topped with prosciutto and fresh mozzarella	

Catch

Maryland Crabcakes	28
Duo of Crossroads' classic cakes	
Pineapple Kiya	26
Our Chef's signature dish. Blackened mahi mahi over smashed sweet potatoes and spicy peppers finished with pineapple vanilla glaze – please no substitutions	
Broiled Rockfish	26/ Top with Crab Imperial 32
Fresh Striped Bass broiled with chardonnay lemon butter	
Pan Roasted Salmon	24
Pan roasted salmon filet seasoned with dijon mustard and tarragon	
Sesame Crusted Tuna	28
Fresh sushi grade tuna steak coated in black sesame and seared to temperature	
Stuffed Shrimp Imperial	25
Four jumbo shrimp topped with crab and golden baked imperial sauce	
Chicken Baltimore	27
Breast of chicken garnished with sautéed shrimp and lump blue crab atop creamy risotto with parmesan cream sauce - please no substitutions	

Complements - Choice of Two

Smashed Sweet Potatoes	Yukon Gold Mashed
Grilled Asparagus	Parmesan Risotto
Creamed Spinach	Steamed Broccoli

