

CROSSROADS MENU

APPETIZERS

<i>Thai Spring Rolls</i>	
• Served with a tangy sweet dipping sauce	7.95
<i>Famous Voodoo Cajun Shrimp</i>	
• Rock shrimp sautéed with our special Cajun sauce, white wine and garlic	8.95
<i>Smoked & Spicy Andouille Sausage</i>	
• Spicy sausage sautéed crispy with garlic bread	8.95
<i>Shrimp & Crawfish Ettoufee</i>	
• Rock shrimp & crawfish tails over a bed brown rice “smothered” in a rich Cajun seafood sauce	9.75
<i>Louisiana Crab Cakes</i>	
• Baked and filled with fresh crabmeat, topped with trinity and served with our Cajun rémoulade	9.95
<i>Fried Calamari</i>	
• Floured rings of squid served with a spicy marinara sauce	8.95
<i>Grilled Thai Vegetable Satay</i>	
• Served with sesame ginger dipping sauce and brown rice	8.95
<i>Grilled Louisiana Alligator Tail</i>	
• Yes, it’s real alligator topped with trinity and served with our golden hushpuppies and drizzled with honey	8.95

SOUPS

<i>Crawfish Bourbon Bisque</i>	6.00
<i>Creamy Potato Soup with Red Onion and Garlic</i>	4.95
<i>French Onion Soup with melted cheese</i>	5.00

SALADS

<i>Garden Salad</i>	
• Mixed organic greens dressed with our own house vinaigrette	4.95
• With blackened or grilled chicken	7.95
<i>Oriental Salad</i>	
• Mixed mesclun greens sprinkled with Mandarin oranges, toasted almonds, and dried cranberries tossed with sesame dressing	5.95
• With grilled chicken	8.95
<i>Caesar Salad</i>	
• Romaine lettuce tossed with our homemade Caesar dressing, croutons and Parmesan cheese	5.95
• With blackened or grilled chicken	8.95

SIDE DISHES

<i>Homemade Mashed Potatoes and Gravy</i>	3.95
<i>Red Beans & Rice with Spicy Andouille Sausage</i>	4.95
<i>Golden Hushpuppies</i>	
• Cornbread rolled into little spheres, deep fried and drizzled with honey	4.95

This evening’s cover charge may be added to your bill for your convenience
A gratuity of 18% will be added to parties of 5 or more