



CROSSINGS

CAFÉ

2025 RESTAURANT WEEK DINNER MENU

3 COURSE DINNER FOR \$40 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

SOUP SEAFOOD GUMBO

Savory gumbo with shrimp, crab, sausage, and vibrant Cajun spices

SANTA FE EGG ROLLS

Chicken, Monterey jack cheese, spinach, corn, black beans, and spices wrapped in a tortilla, served with house-made spicy ranch

HOUSE SALAD

Crisp greens, cherry tomatoes, cucumbers, red onions, and croutons served with your choice of dressin.
ADD CHICKEN - \$6 | ADD SALMON - \$8

ENTREE COURSE

1/2 RACK SMOKE BBQ RIBS WITH MAC & CHEESE

1/2 House-smoked ribs with mac & cheese

LOUISIANA PENNE PASTA

Grilled prawns, chicken, and Andouille sausage with Cajun tomato cream sauce topped with Parmesan and served with toasted Ciabatta bread

10OZ NY STRIP STEAK WITH MASHED POTATOES AND CHEF VEGGIES

Topped with our house-made garlic butter with a side of mashed potatoes and vegetables

DESSERT COURSE

WHISKEY BUTTER POUND CAKE

Honey whiskey pound cake served with whipped cream, toffee sauce, and maple-glazed pecans

WALNUT CRUSTED APPLE PIE

Warm apple pie with a golden walnut crust, perfectly spiced and baked to perfection



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS
TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.

" GUESTS MUST ENTER CROSSINGS CAFE THROUGH THE CASINO FLOOR AND MUST BE 21 OR OLDER TO ENTER. "