



Starters

Boneless Wings **\$11**

Twelve perfectly golden brown boneless wings fried to a crisp and served with your choice of BBQ, Buffalo, Sweet Chili, or Garlic Parmesan

Blue Swimming Crab Cakes **\$11**

Three seared crab cakes served with a chipotle lemon aioli and fresh arugula greens

Potato Skins **\$8**

Four breaded and fried potato halves topped with melty cheese, bacon bits, and chives. served with sour cream

Hand-Cut Parmesan Truffle Fries **\$8**

Tossed with parmesan cheese and truffle oil, served with a garlic citrus aioli

Shrimp Cocktail **\$12**

Our signature shrimp cocktail appetizer; Six shrimp served above a bed of cocktail sauce garnished with a lemon wheel

Queso Cheese Dip **\$10**

Cheese dip made to order and served with corn tortilla chips

Spinach Artichoke Dip **\$10**

House-made creamy spinach dip with artichoke hearts, served with golden brown chips

Crab Rangoon Dip **\$12**

A bowl full of creamy and sweet crab dip served with dipping chips fried to perfection

Soup & Salads

Caesar Salad

\$10

Romaine lettuce, parmesan, croutons, tossed in housemade Caesar dressing

Add Chicken \$4 or Shrimp \$5

Cashew Chicken

\$13

Cucumbers, green onion, roasted cashews on a bed of lettuce and cabbage mix topped with mandarin oranges, chow mien noodles, crispy or grilled chicken

Crestwood Cobb Salad

\$12

Grilled chicken breast, bacon bits, cherry tomatoes, red onion, bleu cheese, hard boiled egg

French Onion Soup

\$7

A Crestwood tradition. caramelized onions, in a rich and hearty beef and red wine broth

Entrées

Crestwood Burger

\$10

One 5oz flame grilled beef patty, your choice of cheese, ran through the garden all between a perfectly toasted bun
Served with fries and a side salad

Chicken Strip Dinner

\$12

Four succulent breaded and fried tenders, served with a side salad, mashed potatoes, and a side of gravy

Steak Sandwich

\$14

6oz of handcut steak grilled to your preference on a toasted hoagie roll with balsamic onion jam, basil mayo, melted mozzarella cheese and topped with arugula greens, served with fries and a side salad



Entrées

All entrées are served with a side salad or Caesar salad, and appropriate accompaniments

Pittsburg Filet

Market Price

10oz of beef tenderloin hand-cut, seasoned, and grilled to your preference, served with a rich demi-glace sauce

Bleu Cheese Medallions

Market Price

Two 4oz beef tenderloin medallions hand cut, seasoned, and grilled to your preference, topped with a creamy bleu cheese sauce

Ribeye

Market Price

12oz hand-cut, seasoned, and grilled to your preference

Steak Tips

\$20

10oz of hand cut Kansas black angus beef, seasoned and seared to your preference

Chicken Fried Steak

\$15

8oz of hand breaded and fried cube steak, served with peppered gravy

Applewood Pork Chop

\$16

8oz of Applewood smoked pork chop grilled to your preference

Honey Garlic Chicken

\$16

8oz of grilled chicken with a honey garlic glaze

Seasonal Salmon

\$22

8oz of succulent salmon paired with seasonal accoutrements

Hand-breaded Butterfly Shrimp

\$22

Twelve breaded and butterflied shrimp fried to a crisp, served with house-made cocktail sauce

Entrées

Garlic Shrimp Scampi **\$18**

Seared shrimp in a flavorful butter sauce with garlic, parmesan cheese, and Peruvian peppers, all above a bed of linguine noodles

Fettucine Alfredo **\$16**

House-made Alfredo sauce, blistered tomatoes, feta cheese, and fettucine noodles. Add chicken \$4, add shrimp \$5

Chicken Parmigiana **\$15**

Breaded chicken breast topped with melted mozzarella cheese, on a bed of linguine and housemade marinara

Child Selections

10 and Under

Macaroni & Cheese **\$6**

Grilled Cheese **\$5**

Chicken Strips **\$7**

Ask your Server about a child sized portion of select regular entrée item

Desserts

Seasonal Cheesecake **\$4**

New York Cheesecake with a seasonal topping

Triple Chocolate Fudge Cake **\$5**

Rich chocolate cake, with chocolate frosting and a smooth fudge filling

Skillet Cookie **\$6**

Hot and gooey chocolate chip cookie, topped with ice cream and chocolate or caramel sauce

Crestwood Sweet Creations

The flavors of the Crestwood Sweet Creations are inspired by the chefs, ask your server about today's selection of flavors

Crème Brûlée **\$7**

Creamy custard with a crisp sugar shell, flavors may vary

Mousse **\$6**

Light and airy mousse, flavors may vary