

## Starters

<p><b>JUMBO Wings</b> plain, BBQ, buffalo, or teriyaki with house made ranch or blue cheese (8) Pieces 8 (16) Pieces 14</p> <p><b>Pot Roast Trash-Can Nachos</b> 11 beef pot roast layered with cheese sauce, roasted tomatillo salsa, black beans, corn pico de gallo and roasted jalapenos</p> <p><b>Philly Cheese Steak Eggrolls</b> 10 thinly sliced beef, roasted red pepper and sauteed onions with a white American cheese dipping sauce</p> <p><b>Chicken and Potato Flautas</b> 10 chicken &amp; potato flautas with salsa verde hollandaise sauce</p> <p><b>Homemade Tater Tots</b> 10 in-house shredded potato dumpling served with house made ranch</p>	<p><b>Huli Huli Chicken Wings</b> Hawaiian style sweet &amp; sour teriyaki BBQ chicken (8) Pieces 8 (16) Pieces 14</p> <p><b>Mini Burgers (3)</b> 9 served on brioche buns with a side of pickled vegetables. Add American, cheddar, white American, swiss, mozzarella or pepper jack cheese</p> <p><b>Chicken Fingers</b> 8 southern fried boneless chicken served with BBQ, buffalo, teriyaki, huli huli, house made ranch, or blue cheese dressing</p> <p><b>Shrimp &amp; Vegetable Tempura</b> 12 lightly battered and deep fried shrimp and vegetables with our ginger teriyaki sauce</p> <p><b>Crawford's Style Poutine</b> 12 homemade french fries topped with carnitas, veal gravy, and cheese curds</p>
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### Salads

*salads also come as wraps - add \$1.50*

<b>Grilled Caesar Salad</b>	5
grilled romaine lettuce, fresh parmesan, homemade croutons and caesar dressing	
<b>Apple, Bacon &amp; Gorgonzola Salad</b>	10
Crisp apples, bacon, gorgonzola cheese crumbles, pinot noir infused craisins, and spiced walnuts on top of mixed greens with a sweet balsamic viniagrette	

### Soups

<b>Beef &amp; Barley Soup or Soup of the Day</b>	
Cup	3
Bowl	5

### Sides

add bacon, mushroom, jalapeno, avocado	.50
cheese sauce or extra dressing	.50
house salad or cup of fruit	3
add chicken	3
add steak	5
add salmon	6

## Sandwiches

*All sandwiches come with a pickle and french fries. Sub Crawfords style poutine \$3, cup of soup \$2, or house salad for \$1*

<p><b>Crawfords Cheeseburger</b> hand crafted 1/3 lb beef patty with white American cheese  single &amp; lonely 10 double stack 12 triple stack 14</p> <p><b>Boss Hog</b> 11 slow braised carnitas, bacon, ham topped with chipotle wine sauce, roasted red pepper, cilantro, queso fresco and finished off with our Whistle Pig maple glaze</p> <p><b>Pot Roast Sandwich</b> 10 pot roast braised in our house pinot noir and root vegetables topped with white American cheese sauce &amp; crispy onion rings</p> <p><b>Mac &amp; Cheese Grilled Cheese Sandwich</b> 10 two American classiscs infused into one amazing creation. Housemade mac &amp; cheese in between cheesy crispy grilled sourdough</p>	<p><b>Lox &amp; Bagel</b> 11 house cured gravlox with vegetable cream cheese on a toasted everything bagel</p> <p><b>Grilled Steak Sandwich</b> 14 grilled beef tenderloin, Coca-Cola sauteed onions, lettuce, tomato and El Diablo aioli</p> <p><b>Surf N' Turf Burrito</b> 11 marinated steak, shrimp tempura, crab mix, avocado, onion, cilantro, lettuce, and mozzarella cheese smothered in salsa verde hollandaise sauce</p> <p><b>Grilled Chicken Pesto Panini</b> 10 grilled chicken on sourdough with with pesto mayonnaise, roasted red pepper, lettuce tomato, and pickled red onion</p> <p><b>Buttermilk Fried Chicken Sandwich</b> 10 southern style fried crispy chicken topped with sriracha ranch sauce and coleslaw</p>
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## Desserts

**PB & J Tempura Fried Ice Cream**

Vanilla Bean Ice Cream tempura battered and topped with Peanut Butter sauce & Concord Grape sauce

## Beverages

Coke, Diet Coke, Sprite, Goose Island Root Beer, Fuze Unsweetened Iced Tea, Grapefruit Juice,  
Minute Maid Lemonade, Minute Maid Cranberry, Ginger Ale, Orange Juice, Pineapple Juice, Milk

Please Alert of us of any food allergies. The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.