



Breakfast Menu

Breakfasters

Regular	\$2.00	 HISTORIC HOTELS of AMERICA	Asst. Juices Lg.	\$2.50
Decaffeinated	\$2.00		Asst. Juices Sm.	\$1.50
Hot Tea	\$1.50	 NATIONAL TRUST for HISTORIC PRESERVATION	Milk	\$1.50
Hot Chocolate	\$1.50		Chocolate Milk	\$2.00

Crescent Classics

The 1880 - Two eggs any style with ham, bacon or sausage and hashbrown potatoes. Served with your choice of toast.....\$7.95

Crescent Style French Toast - Thick Texas Toast dipped in a rich egg batter with cinnamon and vanilla and grilled to a golden brown. Served with our choice of breakfast meat.....\$7.95

War Eagle Buckwheat Waffles - A special blend of buckwheat flour and seasonings. Served plain or topped with fresh cream and strawberries. Accompanied with butter and maple syrup.....\$9.50

Classic Eggs Benedict - Two poached eggs and Canadian bacon on crisp English muffins with hollandaise. Served with hashbrown potatoes.....\$9.95

War Eagle Mill Pancakes - Three War Eagle Mill Pancakes grilled and served plain or topped with fresh blueberries. Accompanied with butter and maple syrup.....\$8.95

Garden Vegetable Frittata - A classic Italian omelette. Fresh eggs with spinach, mushrooms, artichokes and onions slowly baked and finished with feta cheese. Served with hashbrown potatoes and choice of toast.....\$7.95

Lunch Choices

Served Monday - Saturday 11:00 a.m. - 2:00 p.m.

Soups & Salads

Chilled Strawberry Soup.....Cup: \$2.50
Bowl: \$4.00

War Eagle Mill 16 Bean Soup.....Cup: \$2.50
Bowl: \$4.00

Trio of Roma Tomatoes - An array of Roma tomatoes stuffed with ham, chicken and tuna salad, served atop baby spinach tossed in our house dressing. Accompanied with chips.....\$8.05

Grilled Chicken & Wild Berry Spinach Salad - Fresh spinach tossed with raspberries, blueberries and spiced pecans in a raspberry vinaigrette and topped with grilled chicken.....\$8.50

Marrinated Grilled Vegetable Salad - Seasonal vegetables marrinated in our house dressing and lightly grilled. Served chilled with focaccia toast and Montrachet spread.....\$8.95

Crescent Peacock Salad - An unique display of fresh seasonal fruit and our homemade chicken salad.....\$8.95

Appetizers

Portobello Fries - Seasoned strips of portobellos deep fried and served with honey mustard sauce.....\$6.95

Ozark Trout Cakes - Pan fried to a golden brown and served with a roasted corn and andouille relish over baby fried greens.....\$7.95

Warm Potato Crotons - Our version of the classic potato skins topped with boursin cheese and prosciutto ham and finished with fresh chives.....\$6.95

Sandwiches

(All sandwiches served with chips, fries or carrot and celery sticks)

Dr. Norman Baker Burger - 8 oz. U.S.D.A. choice burger served with lettuce, tomato and onion.....\$7.45
(add cheese \$7.95)

Classic Reuben on Marble Rye - Shaved corned beef grilled and served on rye bread with 1000 island dressing, sauerkraut and Swiss cheese.....\$7.95

Herb Roasted French Dip with Rosemary Au Jus - Thin sliced prime rib of beef grilled and topped with Swiss cheese. Served on a hoagie roll with au jus dipping sauce.....\$9.95

Entrees & Pastas

Open Roasted Trout with Fresh Herbs - A boneless fillet of trout, open roasted with white wine, fresh herbs and whole butter. Served over a bed of basmati rice pilaf with fresh seasonal vegetables.....\$12.95

Prosciutto Pasta - Prosciutto ham, spring peas and pearl onions tossed in boutique pasta with a white wine cream sauce and finished with bleu cheese.....\$8.95

Dinner Menu

Soups & Salads

The Crescent House Salad - Baby field greens tossed in our house roasted shallot and balsamic vinaigrette and topped with vine ripened tomatoes, crisp carrot curls and shaved red onions.....\$5.00

Caesar Salad - Crisp romaine topped with garlic crotons and fresh parmesan cheese. Finished with a creamy Caesar dressing.....\$6.00

Appetizers

Baked Brie En Croute - Imported French Brie wrapped in a delicate puff pastry and baked to a golden brown. Served with fresh seasonal fruit and a blueberry sauce.....\$9.00

Pan Fried Crab Cakes with Andouille Relish - Pan fried and served over roasted corn and andouille relish. Finished with a smoked jalapeno aioli.....\$10.00

Shrimp Cocktail - A traditional shrimp cocktail served with a cognac cocktail sauce and lemon basil aioli. Accompanied with baby field greens.....\$12.00

Entrees

(All steaks served with Crescent mashed potatoes and chefs vegetable of the day)

Balsamic Glazed Ribeye Steak
A 12 oz. ribeye steak grilled and finished with a balsamic rosemary glaze. Garnished with portobello french fries.....\$24.00

Steak AuPoivre - A 12 oz. Kansas City Strip coated with a three peppercorn melange and seared in a cast iron skillet, finished with a brandy cream sauce.....\$25.00

Espresso Glazed Filet of Sirloin
A 8 oz. filet of sirloin grilled and topped with a rich espresso glaze. Finished with a bourbon shallot butter.....\$18.00

Fish & Seafood

Pan Fried Grouper - A 7 oz. filet of grouper pan fried and served over basmati rice pilaf and topped with a baby shrimp, tomato and avocado butter sauce.....\$18.00

Salmon En Papillote - A 7 oz. filet of salmon topped with fresh garden vegetables, white wine and fresh herbs. Prepared in a delicate paper envelope and accompanied with wild rice.....\$18.00

Thin Lobster Tails with Fresh Drawn Butter - Two 6 oz. lobster tails served with our house Yukon gold mashed potatoes and fresh seasonal vegetables. Accompanied with drawn butter.....\$42.00

Pork and Poultry

Chicken Boursin - A boneless breast of chicken stuffed with boursin cheese, toasted pecans and fresh herbs, lightly breaded and pan fried. Served over asparagus risotto with fresh seasonal vegetables.....\$19.00

Center Cut Pork Loin Wrapped in Bacon - Two 4 oz. medallions of center cut pork loin wrapped in hickory smoked bacon and pan seared. Topped with caramelized onions and apples. Served with our Yukon gold mashed potatoes and fresh seasonal vegetables.....\$18.00

Pastas

Grilled Chicken & Prosciutto Pasta - Tender grilled chicken tossed in penne pasta with pearl onions, spring peas and prosciutto ham with a light gorgonzola cream sauce.....\$16.00

Shrimp & Scallop Pasta - Four jumbo shrimp and three bay scallops tossed in linguini pasta with fresh tomatoes and asparagus in a light tarragon cream sauce.....\$19.00

Dessert Menu

Warm Apple Croustade - Apples, cinnamon and brown sugar all layered on a flaky pastry crust and baked to a golden brown. Served with a crème anglaise, caramel and vanilla bean ice cream.....\$6.00

Strauberrries Romanoff - Fresh strawberries folded with fresh cream, Grand Marnier, orange zest & brown sugar.....\$6.00

White and Dark Chocolate Chip Brownie - A white and dark chocolate chip brownie, topped with sugared pecans, vanilla bean ice cream, caramel and chocolate.....\$5.00

Kids Menu

Chicken Strips.....\$4.95
Grilled Cheese Sandwich.....\$3.95
Fruit Plate.....\$4.95

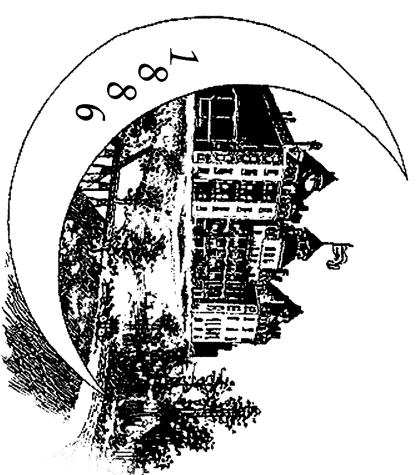
Dr. Baker's Lounge

A beautiful view from a unique setting. Themed after Dr. Norman Baker himself, our lounge offers casual food and creative cocktails to cure your common ails.

Hours of Operation

Monday - Friday 2 p.m. - 12 a.m.
 Saturday 12 p.m. - 12 a.m.
 Sunday 2 p.m. - 10 p.m.
 (Please contact the Crystal Dining Room for winter hours)

* This is a sampling of all our menus and does not reflect everything that we offer. Please contact the Crystal Dining Room should you need a more detailed description of our menus. Reservations may be made by calling the Crystal Dining Room 479-253-9706 ext. 108



Welcome to...
 The Casual Elegance of

The Crystal Dining Room

~ TO GO MENU ~

Hours of Operation
 Monday - Saturday
 Breakfast 7 a.m. - 10 a.m.
 Lunch 11 a.m. - 2 p.m.
 Dinner 5 p.m. - 8 p.m.

Our Award Winning Sunday Brunch

Served from 9:30 a.m. - 2 p.m.
 (menu service not available)
Sunday Evening: 5 - 8 p.m.