



Dinner Selections

Appetizers

Shrimp Cocktail :: \$9.99

Four colossal fresh water shrimp served with cocktail sauce.

Spinach & Artichoke Dip :: \$9.99

A baked blend of spinach, artichokes, herbs and cheeses and served with toasted pita chips.

Baked Brie :: \$9.99

Traditional brie baked with an almond shell served with seasonal fruit, crackers, and berry sauce.

Sirloin Steak Bits* :: \$13.99

Sirloin steak cooked to order served on toast points with au jus.

Escargot :: \$9.99

A classic appetizer served in a garlic herb butter sauce with crisp toast points.

Chicken Tenders :: \$7.99

All white meat chicken tenders with your choice sauce; Buffalo style, spicy BBQ, honey BBQ, or plain.

Celebrated Chicken Wings :: \$7.99

Crispy, crunchy, bone-in meaty goodness. Choose your sauce; Buffalo style, spicy BBQ, honey BBQ, or plain. Served with celery and bleu cheese

Crossing Calamari :: \$9.99

Non-traditional traditional calamari. Pan Sautee Calamari filets sautéed with sweet onions and bell peppers in a garlic butter sauce.

Soups and Salads

Chef's Soup of the Day

Bowl :: \$3.99 Cup :: \$2.99

Seafood Chowder

Bowl :: \$3.99 Cup :: \$2.99

French Onion Soup

Crock au Gratin :: \$4.79

Crossing Salad :: \$8.99

Crisp romaine lettuce topped with red onions, bleu cheese crumbles, tomatoes, bacon bits and toasted pine nuts.

Cobb Salad :: \$9.99

Mixed lettuces topped with chopped egg, bacon bits, tomatoes, diced turkey, cucumbers, red onions and bleu cheese crumbles.

Caesar Salad :: \$7.99

Fresh romaine lettuce tossed in Caesar dressing with red ripe tomato, red onion and croutons topped with Parmesan.

Black and Bleu Sirloin Salad* :: \$12.99

Thinly sliced sirloin steak, prepared to your liking, with fresh romaine lettuce, bleu cheese, and walnuts, tossed in our house balsamic dressing topped with crispy onion straws.

Add to any salad :: Grilled Chicken :: \$3 Grilled Shrimp :: \$5 Grilled Salmon :: \$5

Signature Entrées

All entrées are served with a choice of salad or soup, vegetable and potato

Veal Marsala* :: \$16.99

Lightly breaded veal medallions sautéed with a Marsala sauce incorporating garlic, mushrooms and marsala wine. Also available with chicken.

Chicken Tuscany :: \$14.99

Chicken breasts sautéed with sun dried tomatoes, artichoke hearts and asparagus tips in a white wine, lemon and caper sauce.

Crossing Ribeye* \$19.99

12oz prime ribeye grilled to your liking, topped with caramelized onions and bleu cheese crumbles.

Plymouth Crossing Pub Steak* \$17.99

Seven ounce sirloin mounted on a shredded potato cake with homemade hollandaise drizzled atop served with asparagus.

Entrées from the Grill

Filet Mignon* \$24.99

An 8oz Midwest grain fed center choice cut tenderloin grilled to perfection.

New York Strip* \$21.99

A juicy and tender 12oz New York cut strip steak grilled to order.

Surf and Turf* \$21.99

A juicy 7oz Midwest grain fed choice sirloin grilled to your liking paired with a 4oz lobster tail steamed and split.

New Zealand Lamb Chops* \$23.99

Five single bone New Zealand specification lamb chops cooked to order.

Markham Choice Sirloin Steak* \$13.99

A traditional 7oz Midwest grain fed choice sirloin grilled to order, brushed with our specialty house made steak butter.

* Cooked to Order :: Consuming raw or under cooked meat, poultry, or seafood may increase risk of food borne illness.



Dinner Selections

Steaks & Seafood

Entrées from the Coast

Atlantic Salmon* :: \$17.99

Panko encrusted salmon sautéed and served on a bed of warm Japanese coleslaw finished with a sesame glaze.

Sautéed Perch :: \$16.99

Fresh lake perch lightly dusted and served with a hint of lemon.

Shrimp Dinner :: \$16.99

Five colossal fresh water shrimp served scampi style or battered and fried.

Amber Fish and Chips :: \$12.99

Michigan's own Bell's Amber beer battered Icelandic cod fried to a golden brown. Served with coleslaw and French fries.

Baked Icelandic Cod :: \$13.99

Fresh from the northern Atlantic, cod baked with Panko bread crumbs with lemon herb butter and fresh roma tomatoes.

Walnut Encrusted Whitefish :: \$17.99

Fresh Lake Superior whitefish dredged in a walnut and panko mixture then baked to perfection, accompanied by a lemon butter crème.

Pastas

All pastas are served with a choice of salad or soup

Veal Parmesan* :: \$17.99

Fresh veal dusted with bread crumbs sautéed. Topped with shredded Mozzarella in a classic marinara, baked to a golden brown and served with a side of pasta. Also available with chicken.

Grilled Shrimp Alfredo* :: \$17.99

Grilled colossal fresh water shrimp tossed in house made Alfredo sauce and served with linguini. Also available with grilled chicken.

Baked Rigatoni :: \$14.99

Fresh Italian sausage, ground and sautéed, tossed with house made marinara. Draped over rigatoni and covered in shredded Mozzarella, baked to a golden brown.

Portabella Stuffed Ravioli :: \$16.99

Ravioli stuffed with portabella, mozzarella, and spices, peppered and tossed in a vodka rose sauce and garnished with parmesan and fresh basil.

Sandwiches

All sandwiches are served with fries or a choice of salad or soup

French Dip :: \$9.99

Tender roast beef a fresh home baked French baguette with melted provolone cheese, served with au jus.

Famous Crossing Burger* :: 8.99

A half pound fresh sirloin patty grilled to perfection served on a home style bun with ripe tomato, crispy lettuce, red onion and dill pickle coins. Make it a Patty melt for an additional \$1.

Crossing Caesar Envelope :: \$5.99

Fresh crisp romaine lettuce, juicy Roma tomatoes, aged parmesan cheese swaddled in a tomato basil tortilla with our traditional Caesar dressing. Add grilled chicken \$3 or grilled colossal shrimp for \$5

Grilled Chicken Sandwich :: \$8.95

Tender grilled chicken breast topped with sautéed mushrooms encased in provolone and served on grilled fresh sourdough.

Open Face Steak Sandwich* :: \$10.99

Grilled rib-eye cooked to your liking served open faced on toasted marble rye topped with sautéed onions and crumbled bleu cheese.

Historic 340 N. Main

Often the question is asked, "How old is this building, or when was it built?" Contrary to the rumor, the current owners do not have any recall of the event.

Now, The Real Story.

The building dates from 1885. In that year the Markham Manufacturing Company produced wooden tanks and cisterns. In 1886, Captain William F. Markham designed a wooden air rifle. He changed the name of his company to Markham Air Rifle Company and began to manufacture a rifle called the "Challenger". It was inexpensive to manufacture and of simple design. Some historians claim that it was the first mass-produced air rifle that turned a profit.

Across the tracks (literally), the Plymouth Iron and Windmill Company, in 1888, started to manufacture the first all metal BB gun, the "Daisy". This prompted Captain Markham to start manufacturing the "King" in 1890, a sheet metal BB gun with a cast iron receiver.

This began many years of competition between Daisy and Markham. Markham held the most (and newest) patents, and was often the first to manufacture a new design. But, Daisy was the BB gun that most boys wanted to own.

In 1897, Markham and Daisy (and a few other rifle manufacturers) entered into a marketing agreement that wouldn't probably be illegal today. They agreed to fix the prices of BB guns and entered into a mutual marketing agreement. Thereafter, in 1916 Daisy purchased the Markham Air Rifle Company and began manufacturing both guns here in this building.

There is an interesting display of BB guns and advertising signs displayed in our banquet room -- named, of course, the Markham Room.

Perhaps you can visit it and the Crossing Restaurant again. Then, you too can be part of the history of this building.