



Lunch Selections

340 N. Main St.
Plymouth Michigan 48170

www.plymouth-crossing.com

(734) 455-3700

Entrée Salads

Crossing Salad :: \$ 8.99

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

Caesar Salad :: \$7.99

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

The Daisy Cobb Salad :: \$8.99

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

Maurice Salad :: \$9.99

Classic Maurice salad with julienne ham, turkey and Swiss cheese served with iceberg lettuce and garnished with stuffed queen green olives and sweet pickle relish.

Fresh House Salad :: \$4.99

Fresh lettuce mixture tossed with tomatoes, cucumbers, and house dressing.

Black and Bleu Sirloin Salad* :: \$10.99

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

Soups

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

Lunch Entrées

All entrees served with red skin potatoes and mixed vegetables and soup or salad

Broiled Superior Whitefish* :: \$10.99

Fresh Lake Superior whitefish broiled and finished with white wine, lemon, sun-dried tomatoes, and artichoke hearts.

Sautéed Perch* :: \$10.99

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

Amber Fish and Chips* :: \$7.99

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

Markham Choice Sirloin Steak* \$11.99

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

Chicken Marsala :: \$9.99

Grilled chicken breast sautéed with a Marsala sauce incorporating garlic, mushrooms and marsala wine.

Chicken Tuscany :: \$9.99

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

Crossing Ribeye* \$10.99

An 8oz prime ribeye grilled to your liking, topped with fresh sautéed mushrooms.

Lobster Tail* \$10.99

A 4 oz lobster tail broiled and split brushed with homemade scampi butter and served with clarified butter.

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



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Sandwiches

All sandwiches served with French Fries.

Famous Crossing Burger* :: 7.99

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.

French Dip :: \$8.99

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

Grilled Chicken Sandwich :: \$8.99

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

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.

Tuna Melt* :: \$7.99

Fresh tuna salad served on grilled marble rye bread with Swiss cheese and tomato.

Corned Beef Rueben :: \$8.99

Tender thinly sliced corned beef grilled and stacked high on marble rye with Swiss cheese, sauerkraut and Thousand Island dressing.

Turkey Rueben :: \$7.99

Grilled turkey with Swiss cheese topped with coleslaw and served on marble rye with a side of Thousand Island dressing.

Club Sandwich :: \$8.99

Classic double stacked club with turkey, ham, bacon, Swiss cheese, lettuce, tomato, and mayonnaise.

Add a cup of soup for an additional \$0.75

Pastas

All pastas served with soup or salad

Baked Rigatoni :: \$8.99

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 :: \$11.99

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

Spaghetti Marinara :: \$6.99

Fresh spaghetti tossed with our homemade marinara sauce.

Grilled Chicken Alfredo* :: \$10.99

Grilled chicken breast tossed in house made Alfredo sauce and served with linguini. Also available with grilled salmon or grilled fresh water shrimp for \$12.99.

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.