

Meet me at the Crossroads



Showcasing a mix of American and International inspired dishes created by noted celebrity chef Aaron Sanchez, House of Blues has unveiled a new dining experience “Crossroads at House of Blues”

Chef Aaron Sanchez known to millions of television viewers for his popular appearances on numerous Food Network shows and culinary events across the country, incorporated flavors from all over the world to create new signature dishes such as shrimp and grits, short rib meatball sliders, hand stretched grilled flatbreads, chile braised short ribs and street tacos.

“House of Blues is all about music, love, art and spirituality,” said Chef Sanchez. “In many ways, those are the same ingredients for great food and that’s exactly what I’ve tried to capture in the new menu for the Crossroads restaurants.”

Previous House of Blues dining favorites like jambalaya remain on the menu and Chef Aaron has also created updated versions of House of Blues staples like cornbread, pulled pork sandwiches and signature burgers that feature unique twists.

Ron Benson, House of Blues Entertainment Chief Executive Officer said, “From the day it was founded, House of Blues has been all about great music and great food. Food and music are one and the same – they evolve to match the public’s changing taste – literally and figuratively. Like a great band, a great chef understands this and constantly updates his repertoire. That’s what we’ve done.”

Chef Sanchez has interpreted comfort food that’s meant to be bold and classic, yet contemporary. Surrounded by the unique folk art that fills the walls of the restaurant Crossroads at House of Blues is truly the place where food, music, and art intersect.

COOL FACT:

Why the name “CROSSROADS”?

The junction of Highway 61 & Highway 49 in Clarksdale is also designated as the famous crossroads where, according to legend, Robert Johnson supposedly sold his soul to the Devil in exchange for mastery of the blues.