



CROWN

SMALL PLATES

Scotch Egg

soft boiled egg encased in sweet sausage and fried, Sautéed spinach, Tarragon- Tomato Vinaigrette
\$12.

Chicken Wings

Choice of Buffalo, Soy-Garlic or Whiskey BBQ \$10

Duck Spring Rolls

Duck Confit, seasonal vegetables, sweet-chilli \$11

Charcuterie Board

Prosciutto, Wagyu Salami, Parmesan, Speck, Grilled Baguette
\$19

Jumbo Bavarian Pretzel

Dijon and Grain Mustard, Beer Cheese \$10

Roasted Red Pepper Hummus

Pita Crisps, Carrots, Celery, Mediterranean Olives \$10

Fried Calamari

Traditional Marinara or Buffalo
\$11

Ahi Tuna Tartar

Guacamole, tortilla crisps, lime-soy dressing \$13.

Clay Pot Mussels

Spicy Marinara, Ale Braised or White Wine and Garlic \$13
~ Add Old Bay Hand Cut Fries +2
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SALADS

Mixed Green Salad

Roasted Beets, Goat Cheese, Dried Cranberries, White Balsamic Vinaigrette \$9

Iceberg Wedge Salad

Crisp iceberg lettuce, bacon lardons, tomato, blue cheese dressing \$10.

Chopped Kale Salad

Pecans, Red Onion, Dried Cranberries, White Cheddar, Sherry Vinagrette \$9

ENTRÉES

Pretzel-Crusted Salmon

Creamy Vegetable Risotto, grain mustard cream sauce
\$25

Roasted Organic Chicken Breast

Yukon Gold Mash Potato, Brussel sprouts, bacon, Irish Whiskey Jus \$20

28 day Aged 22 oz Bone -In Cowboy Steak

Sautéed Wild Mushrooms, Onion Rings, Red Wine Jus
\$41

BBQ Braised Beef Short Rib

Whipped Potato, Brussel Sprouts, Smokey Bourbon BBQ
\$27

Grilled 8 oz Filet Mignon

Grilled Asparagus, Yukon Gold Mash Pot, Cabernet Sauce \$32

Cast-Iron Burger

Thick-Cut Applewood Bacon, Grilled Tomato, Fried Egg and Parmesan Hand-Cut Fries \$19

Horseradish Crusted 14 oz Black Angus Ribeye Steak

Grilled Asparagus, Roasted Garlic Mash Potato, Hollandaise Sauce \$38

Smoked Whiskey Sugar Rubbed Pork Chop

Bourbon-Maple Sweet Mash Potato, Broccoli, Plum Demi-Glace \$31

Seared Atlantic Swordfish

Saffron Cous-Cous, seasonal vegetables, Lemon-Herb Sauce \$28

Beer- Cheese Bacon Burger

Sweet Smokey-Bacon, Beer-cheese, Hand Cut Seasoned Fries. \$18.

Almond- Sesame Crusted Tuna

Soba- Noodle Salad, Mirin Pickled Cucumber, Soy-Ginger Dressing \$31

SIDES

Baked Cast Iron Mac and Cheese

White Cheddar Cheese Sauce \$9

Grilled Asparagus

\$7

Hand-Cut Fries

Parmasean Cheese, Herbs \$5

Broccoli

Steamed or Sautéed \$7

Baked Potato

\$7

Wild Mushrooms

\$7

Roasted Brussel Sprouts

\$7

Whipped Yukon Gold Potatoes

\$7

Salt and Vinegar Onion Rings

\$5