



## CROWN SMALL PLATES

### Scotch Egg

Soft boiled egg encased in sweet sausage and fried, Sautéed Baby Argula, Tarragon- Tomato Vinaigrette \$12

### Chicken Wings (8)

Choice of Buffalo, Whiskey BBQ, Sweet Chili Soy \$10

### Baby Lamb Chops (3)

Cowboy Rubbed, Smoked Irish BBQ \$12

### Roasted Red Pepper Hummus

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

### Soup of the Day

\$7

### Clay Pot Mussels

Lemon White Wine or Marinara \$13

### Bacon and Cheddar Potato Croquettes (3)

Spicy Remolade \$10

### Charcuterie Board

Prosciutto, Wagyu Salami, Manchego Cheese, Pistachio Mortadello , Grilled Baguette \$19

### Lobster Spring Rolls

Sweet Maine Lobster, Spring Vegetables, Sweet Chili Sauce \$12

### Chicken Quesadilla

Shredded Cheddar, Pico de Gallo, Sour Cream \$11

### Fried Calamari

Traditional Marinara or Buffalo \$11

### Seared Tuna Tacos (3)

Black Peppercorn Crusted Tuna, Sliced Avocado, Pico de Gallo, Soy-Ponzu Vinaigrette \$15

### Short Rib Sloppy Joe Sliders (3)

Melted Cheddar Cheese, Pickles, Crispy Onions \$11

### Jumbo Bavarian Pretzel

Dijon and Grain Mustard, Beer Cheese \$10

### Grilled Octopus

Roasted Fingerling Potatoes, Pork Belly, Ancho-Chilli Mayonnaise \$14

## SALADS

### Iceberg Wedge Salad

Crisp Iceberg Lettuce, Bacon Lardons, Tomato, Blue Cheese Dressing \$10

### Arugula Salad

Roasted Red and Golden Beets, Goat Cheese, Diced Pears, Dried Cranberries, Toasted Almonds, Sherry Vinaigrette \$9

### Heirloom Tomato and Burrata Salad

Baby Argula, Balsamic Pearls \$14

## ENTRÉES

### Pretzel Crusted Salmon

Vegetable Cous-Cous, Grain Mustard Sauce \$26

### 28 Day Aged 22 oz Bone-In Cowboy Steak

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

### Grilled 8 oz Filet Mignon

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

### Cast-Iron Baked Rigatoni

Crispy Guanciale, Peas, Tomato Cream \$20

### Sautéed Shrimp" Linguine "

Zucchini and Yellow Squash noodles, Heirloom Cherry Tomatoes, Pesto \$25

### Grilled Whole Bronzino

Roasted Fingerlings, Broccoli Rabe, Citrus Pesto \$27

### Horseradish Crusted 14 oz Black Angus Ribeye Steak

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

### Herb-Roasted Organic Chicken Breast

Yukon Gold Mash Potato, Brussels Sprouts, Irish Whiskey Jus \$20

### Smoked Whiskey Sugar Rubbed Pork Chop

Roasted Fingerling Potatoes , Broccoli Rabe , Merlot Demi-Glace \$31

### Cast-Iron Burger (Bunless)

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

### BBQ Braised Beef Short Rib

Grilled Corn on the Cob, Whipped Yukon Gold Mash Potato, Tomatillo Salsa \$27

### Beer - Cheese Bacon Burger

Sweet and Smokey-Bacon, Beer-cheese, Parmesan Hand Cut Fries \$18

### Pappardelle Bolognese

Slow Simmered Sauce of Pork, Sweet Italian Sausage, Beef Short Rib. Whipped Ricotta, Shaved Parmesan \$18

## SIDES

### Baked Cast Iron Mac and Cheese

Cheddar Cheese Sauce \$9

### Salt and Vinegar Onion Rings

\$5

### Hand-Cut Fries

Parmesan Cheese, Herbs \$5