



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

Fried Calamari

Traditional Marinara or Buffalo \$11

Soup of the Day

\$7

Clay Pot Mussels

Lemon White Wine or Marinara \$13

Charcuterie Board

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

Brie Stuffed Pretzel Sticks

Fig Jam \$10

Bacon and Cheddar Potato

Croquettes (3)

Spicy Remolade \$11

Roasted Red Pepper

Hummus

Pita Crisps, Carrots, Celery, Mixed Mediterranean Olives \$9

Tuna Tartare

Guacamole, Tortilla Crisps, Soy-Ponzu Vinaigrette \$15

Short Rib Sloppy Joe Sliders (3)

Melted Cheddar Cheese, Pickles, Crispy Onions \$11

Grilled Octopus

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

Corned Beef Eggrolls

Pickled Cabbage, Horseradish Mustard Sauce \$10

SALADS

Arugula Salad

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

Cesar Salad

Chopped Romaine Hearts, Crispy Prosciutto, Traditional Caesar Dressing \$10

Heirloom Tomato and Burrata Salad

Baby Arugula, Cherry Tomatoes, Balsamic Reduction, Basil Pesto \$14

Iceberg Wedge Salad

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

ENTRÉES

Almond Crusted Salmon

Red Quinoa Salad, Summer Garden Vegetables, Citrus Vinaigrette \$24

28 Day In House 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

Sautéed Shrimp" Linguine "

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

Horseradish Crusted 14 oz Black Angus Ribeye Steak

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

Pappardelle Bolognese

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

Marinated Hangar Steak

Basmati Rice, Roasted Brussel Sprouts, Sweet Sesame-Soy Sauce \$26

Herb-Roasted Organic Chicken Breast

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

Smoked Whiskey Sugar Rubbed Pork Chop

Herb Roasted Potatoes, Broccoli Rabe, Cherry Pepper Demi-Glace \$29

Cast-Iron Burger (Bunless)

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

BBQ Braised Beef Short Rib

Grilled Corn on the Cob, Whipped Yukon Gold Mash Potato \$24

Old Bay Potato Chip Crusted Lump Crab Cake

Blistered Corn Relish, Thousand Island Tartar Sauce \$23

Guacamole Burger

Fresh Guacamole, Applewood Smoked Bacon Melted Pepper Jack, Hand Cut Parmesan Fries \$16

Baked Rigatoni

Roasted Garlic, EVOO, Sweet Italian Sausage, Broccoli Rabe, Warm Burrata \$19

SIDES

Salt and Vinegar Onion Rings

\$5

Baked Cast Iron Mac and Cheese

Cheddar Cheese Sauce, Seasoned Breadcrumbs \$8

Hand-Cut Fries \$5

Parmesan Cheese, Herbs