



# CROWN

## SMALL PLATES

### Scotch Egg

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

### Fried Calamari

Traditional Marinara or Sweet Chilli \$11

### Chicken Wings (8)

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

### Brie Stuffed Pretzel Sticks

Fig Jam \$10

### Soup of the Day

Seasonal Inspiration \$7

### Clay Pot Mussels

Lemon White Wine, Marinara or Pancetta-Gorgonzola \$12

### Roasted Red Pepper Hummus

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

### Bacon and Cheddar Potato Croquettes (3)

Spicy Remolade \$11

### Corned Beef Eggrolls

Pickled Cabbage, Horseradish Mustard Sauce \$10

### Tuna Tartare

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

### Charcuterie Board

Speck Ham, Black Truffle Salami, Parmesan Cheese, Pistachio Mortadello, Grilled Baguette \$19

### Short Rib Sloppy Joe Sliders (3)

Melted Cheddar Cheese, Pickles, Crispy Onions \$11

### Grilled Octopus

Roasted Fingerling Potatoes, Pancetta, Ancho-Chilli Mayonnaise \$14

## SALADS

### Iceberg Wedge Salad

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

### Crown House 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

## ENTRÉES

### Almond Crusted Salmon

Zucchini Noodles, Red Quinoa, Citrus Vinaigrette \$24

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

Garlic Green Beans, Mash Potatoes, Salt and Vinegar Onion Rings, Red Wine Jus \$44

### Grilled 8 oz Filet Mignon

Grilled Asparagus, Yukon Gold Mash Potato, Cabernet Sauce \$34

### Creole Shrimp

Yellow Rice, Black Beans, Broccoli, Worcestershire Gravy \$26

### Whiskey Smoked Pork Chop

Sweet Mash Potato, Roasted Cauliflower, Cherry Pepper Demi Glace \$31

### Beer - Cheese Bacon Burger

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

### Herb-Roasted Organic Chicken Breast

Yukon Gold Mash Potato, Brussel Sprouts, Irish Whiskey Jus \$23

### Marinated Hangar Steak

Basmati Rice, Roasted Brussel Sprouts, Sweet Sesame-Soy Sauce \$28

### Cast-Iron Burger (Bunless)

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

### BBQ Beef Short Rib

Grilled Corn, Yukon Gold Mash Potato, Whiskey BBQ \$24

### Old Bay Potato Chip Crusted Lump Crab Cake

Roasted Corn Hash, Tartar Sauce \$26

### Pappardelle Bolognese

Slow Simmered Sauce of Pork, Sweet Italian Sausage, Beef Short Rib. Whipped Ricotta, Shaved Parmesan \$19

## SIDES

### Salt and Vinegar Onion Rings

\$5

### Baked Cast Iron Mac and Cheese

Cheddar Cheese Sauce, Seasoned Breadcrumbs \$8

### Hand-Cut Fries

Parmesan Cheese, Herbs \$5