



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 Sweet Chilli \$11

Soup of the Day

Seasonal Inspiration \$7

Clay Pot Mussels

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

Charcuterie Board

Speck Ham, Black Truffle 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

Tortilla 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, Pancetta, 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

Ceasar 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 - Sesame Crusted Tuna

Red Quinoa, Zucchini Noodles, 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 \$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 New York Strip 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

Herb-Roasted Organic Chicken Breast

Yukon Gold Mash Potato, Brussel Sprouts, Sherry Demi-Glace \$20

Cast-Iron Burger (Bunless)

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

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 Hash, Tartar Cole Slaw, Spicy Mayo \$24

Guacamole Burger

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

Marinated Hangar Steak

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

SIDES

Salt and Vinegar Onion Rings

\$5

Baked Cast Iron Mac and Cheese

Cheddar Cheese Sauce, Seasoned Breadcrumbs \$8

Hand-Cut Fries \$5

Parmesean Cheese, Herbs