

Crown Colony Country Club

APPETIZERS/STARTERS

Fried Jalapeños \$7.50

Sliced and lightly battered, fried golden brown and served with our house made ranch dressing

Hot & Spicy Cajun Boiled Peel & Eat Shrimp

with New Orleans remoulade sauce & pickled okra \$19.50/lb

House made Guacamole & Tortilla Chips \$10

Quesadillas with pico de gallo, house blend of cheeses, and choice of grilled chicken or fajita beef. Served with fresh guacamole, sour cream and salsa

Grilled Chicken \$13 Fajita Beef \$14

Vegetarian Option \$11

with sautéed fresh spinach, onion and mushrooms

Homemade Onion Straws w/Chipotle Ranch \$8

Salsa & Chips \$7

Queso & Chips \$9

Cheese Sticks \$8

Rock'N Nachos \$13.95

Your choice of chicken or beef over a bed of tortilla chips with refried beans, homemade pico de gallo, house blend of cheeses, poblano queso, and topped with sour cream and guacamole

Fried Pickles \$8

Hand Breaded crispy and crunchy dill pickle chips served with Housemade Buttermilk ranch dressing.

SALADS

Southern Salad \$14

Crispy onion straws and fried chicken make this one irresistible! Add diced avocado, chopped hard boiled eggs, grated cheese on a bed of romaine and served with our house made buttermilk ranch or spicy jalapeño ranch.

Greek Salad \$10

Kalamata olives, cherry tomatoes, red onion, cucumber, pepperoncini, on a bed of romaine and we've put our special twist on it with pieces of fried feta cheese! Served with a Greek inspired vinaigrette dressing. w/ Grilled Chicken \$5 w/ Grilled Shrimp \$6 w/ Grilled Salmon \$8

The "Wedge" \$11

Classic salad with crisp iceberg, bleu cheese crumbles, shaved red onion, crispy bacon, sliced cherry tomatoes, and our house made bleu cheese dressing

BBQ Cobb Salad \$14.50

BBQ shredded chicken breast, avocado, chopped egg, grilled corn, pico de gallo, applewood smoked bacon and shredded cheddar jack cheese served over crisp romaine with jalapeño ranch

Classic Caesar Salad \$10

Crisp romaine hearts, house made croûtons, parmesan cheese and creamy Caesar dressing

Grilled Chicken Breast \$5 Grilled Shrimp (3) \$6 Grilled Salmon \$8

Apple Pecan Salad \$10

Diced apples, dried cranberries, bleu cheese crumbles and pecans served with honey dijon mustard vinaigrette

Grilled Chicken Breast \$5 Grilled Shrimp (3) \$6 Grilled Salmon \$8

Southwest Salad \$14

Crisp romaine hearts topped with pico de gallo, avocado, grated cheese and crispy tortilla strips served with Southwest dressing, served with choice of grilled chicken breast or fried chicken

Dos Amigos \$14

Smaller portion of Southwest salad paired with your choice of chicken or beef petite quesadilla. Served with southwest dressing, sour cream and salsa

BURGERS AND SANDWICHES

All burgers and sandwiches are served with choice of French fries, house made chips or fresh fruit (curly fries or sweet potato fries \$1 extra)

*"Crown Jewel" Burger \$12.50

Hand crafted, Angus patty "smashed" and grilled to perfection, served with American cheese, shredded lettuce, sliced red onion, pickles, and Special Jewel Sauce served on a toasted brioche bun.

*Old Fashioned Hamburger \$12.50

1/3 lb Angus Beef patty, grilled and served with all the way with mayo, mustard, lettuce, tomato, pickles and red onion

(May substitute Grilled Chicken Breast or Spicy Black Bean)

Additional Toppings: Swiss, pepperjack, bleu cheese, grilled onions, sautéed mushrooms, jalapeños, avocado, bacon, or fried egg \$1.50 each

Make it a Double Meat Burger for \$3.00

*Patty Melt \$12.50

Classic Version - made on Texas toast with Swiss cheese and grilled onions

American Version - American cheese, grilled onions, grilled jalapeños *this one has a kick!

Crown Colony Club Sandwich \$12.50

Smoked turkey, ham, American & Swiss cheese, lettuce, tomato, and crisp bacon on your choice of white or wheat toast with mayonnaise and mustard Add avocado \$2

Smoked Turkey Avocado \$12.50

Grilled slices of smoked turkey breast with avocado, baby Swiss cheese and tomato slices on grilled marble rye with dijon-cilantro mayonnaise

"Birdie" \$12.50

Buttermilk fried chicken sandwich, served on buttered brioche bun, with pickles and our housemade "dirty" sauce

ABC Crunch Wrap \$12.50

12" flour tortilla layered with pepperjack cheese, grilled chicken, avocado, bacon, lettuce and tomato, served with chipotle ranch dipping sauce



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PIZZAS

Single 1 topping Pizza \$16.50

Cauliflower Crust Pizza \$18.50

Pepperoni, Hamburger, Italian Sausage & Cheese

Additional Toppings: **\$1.00** each: bacon, jalapeños, extra cheese

Specialty Pizzas \$18.50 Cauliflower Crusts \$18.95

Supreme – pepperoni, Italian sausage, onion, bell pepper, mushrooms, black olives

Meat Lovers – pepperoni, hamburger, Italian sausage

Margherita – fresh mozzarella, fresh basil and drizzled with a tangy balsamic glaze

FLATBREADS \$14

Chipotle Chicken – Grilled chicken, bacon, house blend cheese, fresh avocado, cilantro and creamy and cool chipotle drizzle

Mushroom & Caramelized Onion – garlic, mushroom, caramelized onions, fresh thyme, and house blend Italian cheeses

ENTRÉES (selections after 5 pm)

All entrées are served with choice of 2 sides

***Filet Mignon \$32**

Hand cut 6 oz. center filet of beef tenderloin grilled to order

Grilled Salmon \$19

8 oz salmon filet grilled and served with your choice of sauce:

Korean Sweet & Spicy Red Chile Glaze,

Asian Sauce with brown sugar, ginger, soy & fresh citrus,

or Lemon Dill Sauce

Glazed Pork Chop \$19

Incredibly moist, 8 oz. boneless Duroc Pork chop grilled with Port Wine & Cherry Sauce

Grilled Chicken \$14

Flame kissed grilled chicken breast topped with southwest butter or a tangy lemon dill sauce

Sides

House or Caesar Salad • Italian Green Beans with Bacon & Onions

Fresh Broccoli • Mashed Potatoes • Baked Potato • Vegetable Medley

Baked Sweet Potato

Asparagus +\$1

MEMBER'S PICKS

Fried Shrimp \$14

6 panko crusted crispy fried shrimp served with choice of baked potato or fries, with coleslaw, tartar and cocktail sauce

Chicken Tenders \$13

Crispy, deep fried to a golden brown served with signature honey mustard dressing

***Chopped Steak \$16**

An 8 oz hand crafted chopped steak, grilled and topped with sautéed mushrooms, grilled onions and brown gravy

Chicken Fried Steak \$16

Lightly hand breaded center cut filet of beef, deep fried and served with creamy peppered gravy

PASTAS

All Pastas served with Salad & Garlic Bread

Fettuccini Alfredo \$12

Add: Blackened Chicken \$5 Blackened Shrimp (5) \$8 Grilled Salmon \$8

Spaghetti Marinara \$12 with Meat Sauce \$14

Add: Grilled Chicken \$5 Grilled Shrimp (5) \$8 Grilled Salmon \$8

Pesto Pasta \$12

Angel Hair pasta with a fresh pesto cream sauce

Add: Blackened Chicken \$5 Blackened Shrimp (5) \$8 Grilled Salmon \$8

KIDS MENU \$7

• Spaghetti • Grilled Cheese Sandwich

• Chicken Tenders • Kids Pizza • Popcorn Shrimp

Served with one side: fries, carrot sticks, fruit cup or chips. Drink Included.

DESSERTS

Key Lime Pie \$4

New York Style Cheese Cake \$4

with strawberry or caramel topping

Pecan Pie \$4 Ala mode +\$1

Brownie Sundae \$5

Warm brownie topped with soft serve and drizzled with caramel & chocolate sauces, sprinkled with toasted pecans, whipped cream and a cherry!

WINES BY THE GLASS

WHITE WINES

Kendall Jackson Chardonnay \$8.75

Salmon Creek Chardonnay \$5.75

La Crema Chardonnay \$9.75

Fontana Candida Pinot Grigio \$5.75

Santa Margherita Pinot Grigio \$11.00

Cavit Moscato \$6.25

Sterling Sauvignon Blanc \$7.25

RoseGold Rosé \$9.00

Unshackled Sauvignon Blanc \$8.50

• Wine list available

RED WINES

Salmon Creek Merlot \$5.75

Kendall Jackson Merlot \$8.75

Salmon Creek Pinot Noir \$5.75

Kendall Jackson Pinot Noir \$8.75

Meiomi Pinot Noir \$9.00

La Crema Pinot Noir \$9.75

Kendall Jackson Cabernet \$8.75

Educated Guess \$9.00

Caymus Konundrum \$9.00

Unshackled Cabernet \$9.50

Unshackled Red Blend \$9.50



***Consumer Health Advisory**

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.