

Salads

Beef Tenderloin Salad **\$15**

Thinly sliced, grilled beef tenderloin on a bed of romaine hearts with avocado, red onion, tomato, blue cheese and bacon bits served with a raspberry vinaigrette

BBQ Cobb Salad **\$14**

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

Greek Salad **\$8**

English cucumbers, red onion, capers, celery, black olives and feta cheese on a bed of romaine hearts served with a Greek vinaigrette

Classic Caesar Salad **\$8**

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

Summer Spinach Salad **\$8**

Baby spinach with diced apples, mandarin oranges, avocado and candied pecans served with poppy seed dressing

Watermelon Arugula Salad **\$8**

Watermelon, slivered red onion, feta cheese, and peppery arugula tossed in a champagne lemon mint vinaigrette

Southwest Salad **\$8**

Crisp romaine hearts topped with pico de gallo, avocado, grated cheese and crispy tortilla strips served with Southwest dressing

Dos Amigos **\$8**

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

Grilled Chicken Breast **\$4**

Grilled Shrimp (3) **\$6** Grilled Salmon **\$8**

Kids Menu \$7

Spaghetti

Turkey & Cheese Roll Ups

Grilled Cheese Sandwich

Chicken Tenders

Kids Pizza

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

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**

“Old Fashioned”

Build Your Own Burger **\$8**

8 oz. Angus beef patty char-grilled or grilled chicken breast on toasted bun served with lettuce, tomato, pickles and red onion with mayonnaise and mustard. Make it your own with additional toppings:

American, Swiss, Pepper Jack or Bleu Cheese **\$1**

Grilled onions, sautéed mushrooms, or jalapeños, **\$1**

Avocado, fried egg, or applewood smoked bacon **\$2**

Crown Colony Club Sandwich **\$9**

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**

Chicken Salad Croissant **\$8**

House made chicken salad, lettuce, tomato on butter croissant

Cajun Po' Boy Sandwich **\$9**

Fried shrimp served on a toasted baguette with house made remoulade, lettuce and tomato

Smoked Turkey Avocado **\$9**

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

Homemade Reuben **\$11**

House made corned beef, 1000 island dressing, sauerkraut and Swiss cheese on grilled marble rye

Desserts

Soft Serve Vanilla Yogurt **\$3**

Mango Sorbet **\$3**

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!

Entrées

All entrées are served with choice of 2 sides

Filet Mignon **\$27**
Hand cut 8 oz. center filet of beef tenderloin grilled to order

1855™ Black Angus Ribeye **\$32**
14 oz. hand cut ribeye steak seasoned with our in-house rub and grilled to perfection. Finished with southwest compound butter

Duroc™ Center Cut Pork Chop **\$18**
Double bone pork chop grilled and served with a creamy roasted tomato garlic butter

Korean Chili Glazed Salmon **\$14**
Filet of salmon grilled on open flame and glazed with a sweet & spicy Korean chili glaze

Red Snapper **\$16**
Snapper filet grilled and served with a sundried tomato vinaigrette

Chicken Picatta **\$14**
Breast of chicken dusted with seasoned flour sautéed with capers and artichoke hearts in a white wine lemon butter sauce

Chicken A La Dan **\$20**
Stuffed chicken breast with prosciutto, basil, fresh mozzarella, sautéed and topped with green chilis, roasted tomato and marsala wine butter sauce

Sides

House or Caesar Salad
Italian Green Beans with Bacon & Onions
Fresh Roasted Broccoli
Loaded Potato Casserole
Baked Potato
Vegetable of the Day
Parmesan Risotto or Asparagus **+\$1**

Wines by the Glass

White Wines

Salmon Creek Chardonnay **\$5.50**
Fontana Candida Pinot Grigio **\$5.50**
Cavit Moscato **\$6.00**
Sterling Sauvignon Blanc **\$6.95**
La Crema Chardonnay **\$9.00**
Santa Margherita Pinot Grigio **\$11.00**
RoseGold Rose **\$9.00**

Member's Picks

Dieter's Delight

Choice of grilled chicken breast or grilled salmon filet topped with sundried tomato vinaigrette
Grilled Chicken **\$11** Grilled Salmon **\$14**

Chicken Tenders **\$9**
Crispy, deep fried to a golden brown served with signature honey mustard dressing

Chopped Steak **\$12**
An 8 oz hand crafted chopped steak, grilled and topped with sautéed mushrooms, grilled onions and brown gravy

Chicken Fried Steak **\$15**
Lightly hand breaded center cut filet of beef, deep fried and served with creamy peppered gravy

Fried Gulf Shrimp **\$16**
6 Jumbo gulf shrimp breaded with seasoned cracker meal, deep fried golden brown, and served with house made cocktail and remoulade sauces

Pastas

Southwest Penne **\$11**
Penne pasta tossed with a cream sauce and a touch of spice, served with garlic bread
Add Blackened Chicken **\$4** Blackened Shrimp (3) **\$6**
Grilled Salmon **\$8**

Pasta Prima Vera **\$11**
Fresh vegetables, seasoned and sautéed with fresh garlic and tossed with your choice of alfredo, fresh pesto or marinara sauce over spaghetti
Add Grilled Chicken **\$4** Grilled Shrimp (3) **\$6**
Grilled Salmon **\$8**

Shrimp Scampi **\$18**
Jumbo gulf shrimp sautéed with garlic in a white wine butter sauce over angel hair pasta

Red Wines

Salmon Creek Cabernet Sauvignon **\$5.50**
Salmon Creek Merlot **\$5.50**
Kendall Jackson Pinot Noir **\$8.75**
Kendall Jackson Cabernet **\$8.75**
Educated Guess **\$9.00**
Caymus Konundrum **\$9.00**
Meiomi Pinot Noir **\$8.00**

• Wine list available