

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

Chinese Chicken Salad **\$12**

Grilled chicken breast served on a bed of Romaine and crispy cabbage, carrots, green onions, cilantro, almonds, mandarin oranges and crispy wontons with housemade Asian dressing

Classic Caesar Salad **\$8**

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

Grilled Chicken Breast **\$4**

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

Apple Pecan Harvest Salad **\$8**

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

Grilled Chicken Breast **\$4**

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

Southwest Salad **\$12**

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 **\$12**

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

Desserts

Italian Buttered Pecan Gelato **\$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!

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 **\$9**

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.

Additional Toppings: Swiss, Pepperjack, Blue cheese, grilled onions, sautéed mushrooms, jalapeños, avocado, bacon, or fried egg

\$1.00 each

Make it a Double Meat Burger for **\$3.00**

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

"Holda" Pig **\$9**

Braised pork belly sandwich served on brioche bun with coleslaw, pickled red onions, and siracha mayo

Crown Philly Cheesesteak **\$9**

Shaved prime rib sautéed, served provolone cheese, crispy onion straws, garlic aioli on toasted onion bun

Kids Menu \$7

Spaghetti

Grilled Cheese Sandwich

Chicken Tenders

Kids Pizza

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

Entrées (Selections after 5 pm)

All entrées are served with choice of 2 sides

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

1855™ Black Angus Ribeye KETO **\$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 KETO **\$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

Tenderloin Medallions KETO **\$28**
Two 4 oz beef medallions served with brandy peppercorn sauce

Chicken Picatta **\$14**
Breast of chicken crusted with panko and parmesan, served with lemon caper sauce

Chicken A La Dan **\$20**
Stuffed chicken breast with prosciutto, basil, fresh mozzarella, sautéed and topped with mushroom marsala sauce served with risotto & choice of one side

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 KETO
Choice of grilled chicken breast or grilled salmon filet
Grilled Chicken **\$11** Grilled Salmon **\$14**

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

Chopped Steak KETO **\$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

All Pastas served with Salad & Garlic Bread

Southwest Penne with Shrimp (5) **\$15**
Penne pasta tossed with a cream sauce and a touch of spice, served with garlic bread

Fettuccini Alfredo **\$8**
Add Blackened Chicken **\$4** Blackened Shrimp (5) **\$6**
Grilled Salmon **\$8**

Spaghetti Marinara **\$8**
with Meat Sauce **\$10**
Add Grilled Chicken **\$4** Grilled Shrimp (5) **\$6**
Grilled Salmon **\$8**

*KETO friendly

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