

## Appetizers/Starters

**Hot & Spicy Cajun Boiled Peel & Eat Shrimp**  
with New Orleans remoulade sauce & pickled okra \$16/lb

**Jumbo Crab Cakes (2) with Roasted Tomato & Garlic Aioli \$14**

**House made Guacamole & Tortilla Chips \$8**

**Roasted Pablano White Chili Con Queso with Chips \$7**

**Salsa & Chips \$5**

**Homemade Onion Straws w/Chipotle Ranch \$6.95**

**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 \$9 Fajita Beef \$11**

**Rock'N Nachos \$10**

Your choice of Chicken or Beef over a bed of housemade potato chips with refried beans, homemade pico de gallo, house blend of cheeses, pablano queso, and topped with sour cream and guacamole

**Southern Duo \$9**

Candied Jalapeño Dip and Housemade Pimento Cheese served with assorted crackers and garnished with candied bacon

## Pizzas

**Single 1 topping Pizza \$ 14.95**

**Cauliflower Crust Pizza \$16.95**

Pepperoni, Hamburger, Italian Sausage & Cheese

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

**Specialty Pizzas \$16.95 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 \$12.95

**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

**Buffalo Chicken** - Grilled chicken, mozzarella cheese, buffalo sauce, bleu cheese crumbles and green onions

## Salads

**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

**Classic Caesar Salad \$8**

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

Grilled Chicken Breast **\$4** Grilled Shrimp (3) **\$6** Grilled Salmon **\$8**

**Apple Pecan Salad \$8**

Diced apples, 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

**Taco Salad \$12**

Choice of Fajita Beef or Grilled Chicken served with refried beans, shredded lettuce, diced tomato, sliced black olives, shredded cheddar cheese, sour cream and guacamole in a fried flour tortilla bowl, served with a side of salsa **Ground Beef \$10**

## 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**

**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

**Crown Philly Cheesesteak \$9**

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

**ABC Crunch Wrap \$9**

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

**“Dirty Birdie” \$9**

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

## Entrées (Selections after 5 pm)

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

### Tenderloin Medallions \$28

Two 4 oz beef medallions served with horseradish cream sauce

### Chicken Picatta \$14

Breast of chicken crusted with panko and parmesan, served with lemon caper sauce

### Tuscan Salmon \$16

Pan seared salmon with a creamy garlic tuscan sauce with spinach and sundried tomatoes

## Sides

House or Caesar Salad

Italian Green Beans with Bacon & Onions

Fresh Broccoli

Loaded Potato Casserole

Baked Potato

Vegetable of the Day

Parmesan Risotto or Asparagus **+\$1**

## Member's Picks

### Dieter's Delight

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 \$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

## 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**

## Kids Menu \$7

• Spaghetti • Grilled Cheese Sandwich

• Chicken Tenders • Kids Pizza

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

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**

### 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

