

Appetizers/Starters

Fresh 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

Roasted Pablano White Chili Con Queso with Chips \$9

Salsa & Chips \$7

Homemade Onion Straws w/Chipotle Ranch \$8

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

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, pablano queso, and topped with sour cream and guacamole

Boudin Egg Rolls \$9

Served with Red Pepper Jelly & Creole Dipping Sauce

Grilled Shrimp Tacos (2) \$12

Blackened shrimp in corn or flour tortillas, served with cilantro coleslaw & avocado salsa

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

or Any Pizza can be made on Flatbread

Salads

The “Wedge” \$9

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

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 \$9

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 \$9

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 \$13

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 \$13

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 \$14

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 \$12**

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

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

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)

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

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

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

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

ABC Crunch Wrap \$12

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

“Dirty Birdie” \$11

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 \$36

Hand cut 8 oz. center filet of beef tenderloin grilled to order

Korean Chili Glazed Salmon \$18

Filet of salmon grilled on open flame and glazed with a sweet & spicy Korean chili glaze

Tuscan Salmon \$19

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

Grilled Chicken \$14

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

Salmon with Lemon Dill Sauce \$18

Grilled salmon filet topped with lemon dill sauce

Sides

House or Caesar Salad

Italian Green Beans with Bacon & Onions

Fresh Broccoli

Garlic Smashed Potatoes

Baked Potato

Vegetable Medley

Asparagus **+\$1**

* 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.

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 \$14

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 **\$4** Blackened Shrimp (5) **\$8**
Grilled Salmon **\$8**

Spaghetti Marinara \$12

with Meat Sauce **\$14**
Add: Grilled Chicken **\$4** Grilled Shrimp (5) **\$8**
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 **\$5.75**

La Crema Chardonnay **\$9.00**

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**

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 **\$9.00**

Kendall Jackson Cabernet **\$8.75**

Educated Guess **\$9.00**

Caymus Konundrum **\$9.00**

• Wine list available

