


CROWN COLONY
GOLF & COUNTRY CLUB

LUNCH MENU

Winter 2018

BETWEEN BREAD

Nashville Honey Hot

Buttermilk Fried Chicken, Honey Hot Sauce,
Blue Cheese Spread, Lettuce, Tomato, Pickle,
Toasted Kaiser Roll \$10.95

Classic Reuben

Boar's Head Corned Beef, Swiss Cheese,
House made Thousand Island, Sauerkraut,
Grilled Rye \$10.50

Fresh Catch of The Day

Fresh Local Fish Filet, Choice of Grilled,
Blackened or Battered, Lettuce, Tomato, Onion,
Lemon, Remoulade \$17.50

CLUBS

Served with Choice of Side

Chipotle Chicken

3 Pieces of White Toast, Red Pepper Aioli,
Cheddar Cheese,
Lettuce, Tomato and Bacon \$11.95

California Club

Tomato Wrap, Spinach, Turkey, Swiss, Bacon,
Avocado and Basil Mayo \$10.95

Classic Crown

Turkey and Ham, Cheddar and Swiss, Lettuce,
Tomato, Bacon, Mayonnaise on
Your Choice of Toast \$10.95

BURGERS

On a Toasted Kaiser Roll with Choice of Side

Crown Burger*

8oz Special Blend of Short Rib and Brisket, Choice
of Cheese, Butter Lettuce, Tomato, Crispy Onions
\$11.50

Patty Melt*

Our Specialty Blended Beef Patty, House Made
Thousand Island, Caramelized Onions, Swiss
Cheese \$11.50

Veggie Burger

Black Bean Burger Patty, Swiss, Avocado, Lettuce,
Tomato, Onion, Chipotle Aioli \$10.95

PIZZAS

Served with House or Caesar Salad

Tarte Flambe

Creme Fraiche, Chevre, Onions, Bacon, Thyme
\$10.95

Pepperoni and Mozzarella

Red Sauce \$9.95

Brie, Apple and Arugula

Truffle Balsamic Glaze \$12.95

Margherita

Sliced Tomato, Mozzarella, Fresh Basil, Olive Oil
\$11.95

Executive Chef Aaron D. Gonnely
Executive Sous Chef Anthony Fedorka

Consumer Advisory: Consumption of Undercooked Meat, Poultry, Eggs and/or Seafood May Increase Your Risk of Food Borne Illness

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STARTERS

GF Chili Con Carne

Three Bean Chili, Shredded Jack and Cheddar Cheese, Diced Onions, Sour Cream Pico De Gallo, Tortilla Chips \$5.95

GF Chips and Dip

House Fried Yukon Gold Potato Chips, Onion Dip \$5.95

GF Jumbo Chicken Wings or Tenders

Ten Wings or Tenders Tossed in Your Choice of Signature Sauces:
Nashville Honey Hot, Garlic Parmesan, Hot, Served with Blue Cheese and Celery \$11.95

Soup Du Jour

Ask Your Server about Today's Fresh, From Scratch Cream or Broth Soup
Cup: \$3.95 Bowl: \$4.95
Unlimited: \$6.95

GREENS

Served as Either Petite or Regular

GF Fig and Prociutto

Spinach, Pickled Shallot, Maple Bacon Vinaigrette, Grilled Chicken \$9.95/ \$12.95

Burrata Cheese

English and Sugar Snap Peas, Toasted Grain Crumble, Mint Dressing, Add Chicken +2.00 \$6.95/\$9.95

GF Chef's Garden

Watermelon Radish, Artisan Greens, Cucumber Ribbons, Baby Carrots, Heirloom Cherry Tomato, Add Chicken +2.00 \$7.95/ \$10.95

GF Sliced Beets

Arugula, Crumbled Walnuts, Balsamic Drizzle, EVOO, Shaved Grana Padana, Chicken +2.00, Fish +5.00 \$8.95/ \$10.95

Classic Chicken Caesar

Crisp Romaine, Creamy Garlic Dressing, Toasted Croutons, Shaved Parmesan, Grilled Chicken Breast \$7.95/ \$10.95

GF Crown Cobb

Grilled Chicken, Diced Egg, Cherry Tomato, Bacon, Gorgonzola Cheese, Artisan Lettuces, Haas Avocado, Choice of Dressing \$9.95/\$12.95

Dressing Selections:

Ranch, Italian, Chipotle Ranch, Honey Mustard, Blue Cheese, Caesar, Mint, Maple Bacon, Balsamic

BETWEEN BREAD

Choice of Fresh Fruit, French Fries, Sweet Potato Fries, Onion Rings, Broccoli Salad, Cole Salw

Deli Sandwich

Choose Your Bread: White, Wheat, Rye, Wrap (Toasted or Untoasted)

Choose Your Boar's Head Heart Healthy Meat:
Oven Gold Turkey, Sweet Slice Ham,

Chicken Salad, Tuna Salad, Egg Salad or BLT

Served with Lettuce, Tomato,

Mayonnaise and Pickles

Whole: \$9.95 Half: \$6.95



Executive Chef Aaron D. Gonnelly
Executive Sous Chef Anthony Fedorka

Food Allergy Notice: Please be advised that food prepared at Crown Colony may contain the following ingredients: Milk, Eggs, Wheat, Soybean, Peanut, Tree Nuts, Fish and/or Shellfish