

Crown Colony

FRIDAY DINNER MENU

STARTERS

Baby Wedge

Bacon, Onion, Tomato, Buttermilk Blue Cheese, Maple Bacon Dressing \$7

Pork Belly

Braised Pork Belly, Cheddar and Scallion Grits \$9

Crab and Avocado Cocktail

Cherry Tomato, Lump Crab, Chives, Horseradish Dressing, Served with Crackers \$11

ENTREE SELECTIONS FROM THE LAND

Served with Choice of House, Caesar Salad or Fresh Housemade Soup

Prime New York Strip

8 oz Barrel Cut Prime Striploin, Truffle Butter \$25

6 oz Iowa Premium Filet Mignon

Sauce Bernaise, Cippolini Onions \$23

Cast Iron Pork Chop

12 oz Bone In Berkshire Pork Chop, Horseradish Demi Glace \$21

Served with Roasted Mushrooms, Saffron Potato Puree and Creamy Spinach

FROM THE AIR

Served with Choice of House, Caesar Salad or Housemade Soup

Airline Chicken Breast

Parmesan Risotto, Baby Vegetables, Micro Chives, Lemon Butter \$19

FROM THE SEA

Served with Choice of House, Caesar Salad or Fresh Housemade Soup

Spicy Coconut Grouper

Coconut Rice, Edamame \$23

Seared Diver Sea Scallops

Bacon, Frisee, Egg \$26

Pan Roasted Sea Bass

Savoy Cabbage, Vermouth Glaze, Fennel \$27

Executive Chef Aaron D. Gonnely
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

