

SUNDAY DINNER MENU

CROWN COLONY



SALADS

Citrus Salad

Artisan Greens, Mandarin Oranges, Macerated Cranberries, Toasted Almonds, Crumbled Blue Cheese, Grilled Chicken, Citrus Dressing \$12

Cobb Salad

Grilled Chicken, Tomato, Blue Cheese, Bacon, Avocado, Hard Boiled Egg, Choice of Dressing \$12

Golden Beet Salad

Golden Beets Roasted and served with Herbed Goat Cheese, Spiced Sunflower Seeds, with Arugula Lightly tossed with Balsamic Reduction and Olive Oil \$12

Wedge Salad

Baby Iceberg Lettuce, Crumbled Blue Cheese, Bacon Blts, Cherry Tomato, Red Onion, Cucumber \$11

SNACKS AND ENTREES

Half Dozen Market Oyster on 1/2 Shell

Market Oysters shucked and served with Mignonette, Cocktail Sauce, Lemon Wedge \$13

Hummus and Nann Bread

Roasted Garlic and Lemon Hummus, Celery, Carrots, Broccoli, Served with Nann Bread \$12

Fried Chicken Tenders

Buttermilk Brined Chicken Tenders Fried Until Crispy and Served with Your Choice of Sauce \$12

Chicken Wings

Naked Chicken Wings Baked, then Fried Until Crispy Tossed or Served with Your Choice of Sauce \$12

Crown Burger

8oz Special Blend of Short Rib and Brisket, Choice of Cheese, Butter Lettuce, Tomato, Red Onion and Choice of Side \$12

Croque Madame

Ham and Gruyere Cheese topped with a Fried Egg and Bechamel Sauce on Grilled Thick Slice Bread with Choice of Side \$15

Market Fish Sandwich

Market Fish Grilled, Blackened or Fried Served with Tartar Sauce, Lettuce, Tomato, Red Onion \$17

Lobster Mac and Cheese

Lobster Diced and Tossed with Macaroni Pasta and Cheese Sauce topped with Chives \$19

12OZ New York Strip Steak

Grilled New York Strip served with French Fries and Truffle Aioli \$29

Sides

French Fries, Sweet Potato Fries, Steak Fries, Onion Rings, Yukon Chips, Broccoli Salad, Coleslaw, Seasonal Fruit

