

CROWN COLONY

FRIDAY DINNER MENU

Salads

Harvest Salad

Artisan greens, butternut squash, crumbled blue cheese, heirloom cherry tomatoes, pickled red onion, diced chicken, served with maple vinaigrette \$13

Citrus Salad

Artisan greens, macerated cranberries, toasted almonds, mandarin oranges, crumbled blue cheese, grilled chicken \$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

Baby Wedge Salad

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

Main Course

All entrees served with soup or house salad or caesar salad

Salmon

Grilled salmon served with english pea puree, candy beets, horseradish cream and fresh grated horseradish \$28

Pork Tenderloin

Seared pork tenderloin served with sous vide fingerling potatoes, cipollini onions stuffed with cranberry mostarda, and finished with a light pork jus \$27

Beef Tenderloin

10 oz. Beef tenderloin grilled and served with potato dauphinoise roasted baby patty pan squash and rosemary beef jus \$30

Chicken Breast

Seared and Roasted Bone in chicken breast, served with sweet potato hash, charred vegetables, and brown butter beurre blanc \$23

Steak Frites

12 oz new york strip grilled and served with french fries and truffle aioli \$30

Seabass

Seabass seared served with sous vide fingerling potato, baby patty pan squash and a sweet soy glaze \$35

Executive 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