

# CROWN COLONY

## FRIDAY DINNER MENU

5:00pm-8:30pm

### Salads

GF **Caprese Salad**

Roma tomatoes, sliced mozzarella, fresh basil,  
balsamic reduction, olive oil, maldon salt \$13

GF **Citrus Salad**

Artisan greens, macerated cranberries, toasted almonds,  
mandarin oranges, crumbled blue cheese, grilled chicken \$12

GF **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

GF **Baby Wedge Salad**

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

### Main Course

All entrees served with soup, house salad or caesar salad

GF **Grouper**

Sous vide and grilled grouper, served with black rice and corn pudding \$30

GF **Pork Tenderloin**

Seared pork tenderloin served with buttermilk and cheddar grits,  
collard greens and collard green jus \$27

GF **Chicken Breast**

Seared and roasted bone in chicken breast, served with  
creamy asparagus risotto with pecorino cheese \$23

GF **Salmon**

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

GF **Beef Tenderloin**

10 oz. Beef tenderloin grilled and served with lyonnaise fingerling potato,  
seared hen of the woods mushrooms and oregano beef jus \$31

**Steak Frites**

12 oz New York strip grilled and served with steak fries and truffle aioli \$30

**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