

# CROWN COLONY

## ALA CARTE MENU

5:00pm-8:00pm

### Salads

#### GF Citrus Salad

Artisan Greens, Macerated Cranberries, Toasted Almonds,  
Mandarin Oranges, Crumbled Blue Cheese, Grilled Chicken \$13

#### GF Red and Gold Beet Salad

Arugula, Blue Cheese Crumbles, Pecans,  
Macerated Cranberries with Balsamic Reduction and Olive Oil \$12

#### Autumn Salad

Artisan greens, Gala Apple, Cinnamon Poached Pear, Bacon,  
Macerated Cranberries, Pecans, Feta Cheese, Grilled Chicken \$12

#### Vegan Chopped Salad

Iceberg Lettuce, Radicchio, Red Onion, Celery,  
Cherry Tomato, Seasoned Chickpeas \$11

### Small Plates

#### Bang Bang Shrimp

Seven shrimp lightly fried and tossed in bang bang sauce over artisan greens  
\$15

#### BBQ Pork Wings

Five pork wings tossed in house made BBQ sauce \$14

#### Buffalo Cauliflower

Cauliflower dipped in tempura batter and flash fried tossed with  
mild buffalo sauce and served over blue cheese and celery \$11

#### Crab Rangoon

Crab and cream cheese mixture filled into crispy  
wonton and served with a sweet thai chili reduction sauce \$13

#### Fried Calamari

Buttermilk soaked calamari  
dredged in flour and flash fried served with marinara sauce \$14

#### Chicken Tenders

Buttermilk brined chicken tenders fried until crispy and served  
with your choice of sauce and celery sticks \$13

#### Chicken Wings

Naked chicken wings baked then fried until crispy tossed or served with  
your choice of sauce and celery sticks \$12

#### Executive Chef Anthony Fedorka

Consumer Advisory: raw or under cooked meat, poultry, fish or eggs may increase risk of food borne illness. Please be advised that food prepared may contain the following ingredients: milk, eggs wheat, soybean, peanut, tree nuts, fish and/or shellfish