

SOUPS

CROWNE SIGNATURE BLACK BEAN SOUP

Garnished with Sour Cream, Diced Onions and Cilantro

\$ 3.95 Cup
\$ 4.95 Bowl

FRENCH ONION SOUP

Caramelized Onions in a Rich Beef Stock Topped with Croutons and Provolone Cheese

\$ 5.95

SOUP DU JOUR

Delicious Homemade Soup

\$ 3.95 Cup
\$ 4.95 Bowl

APPETIZERS

SHRIMP COCKTAIL

Six Large Shrimp served on a Bed of Lettuce with Cocktail Sauce

\$ 9.95

SMOKED SALMON PLATTER

Toasted Bagel, Cream Cheese, Sliced Red Onion, Tomato and Capers

\$ 9.95

MILANO SHRIMP

Grilled Shrimp Wrapped in Prosciutto Ham, served With a Mango Salsa

\$ 9.95

CRAB CAKES

Two 3 ounce Cakes served with an Ancho Chili Sauce

\$ 9.95

SPINACH AND ARTICHOKE DIP

Mixed with Artichoke, Parmesan and Romano cheeses served with Tortilla Chips \$ 6.95

QUESADILLA

Spicy Chicken, Ground Beef or Sautéed Julienne Vegetables, with Melted Cheddar in a Garlic Herb Tortilla. Served with Guacamole, Sour Cream and Salsa

\$ 8.95

CASUAL DINING

CLASSIC CAESAR SALAD

Romaine Lettuce with Croutons and Parmesan Cheese

\$ 8.95

Add-GRILLED OR FRIED CHICKEN FINGERS

\$10.95

SALMON OR SHRIMP

\$11.95

COBB SALAD

Turkey, Kalamata Olives, Tomato, Cucumber, Avocado, Hard Boiled Eggs and Maytag Blue Cheese Crumbles

\$10.95

GREEK SALAD

Crisp Greens with Pepperoncini, Kalamata Olives, Tomato, Cucumber, Red Onions Feta Cheese and Greek Vinaigrette Dressing

\$ 8.95

SEARED TUNA SPINACH SALAD

Seared Tuna with Red Onion, Diced Egg, Spinach and Cucumber, served on a Rice Noodle Bed with Ginger Dressing

\$12.95

SESAME CHICKEN SALAD

Sesame Seared Chicken on Tossed Greens with Mandarin Oranges, Cucumbers served on a Rice Noodle Bed with Spicy Thai Vinaigrette

\$10.95

TACO SALAD

Spicy Chicken or Ground Beef, Shredded Cheddar, Diced Tomatoes, Black Olives Guacamole and Sour Cream in Crisp Tortilla Shell

\$10.95

ROAST BEEF WRAP

Sliced Beef with Provolone Cheese, Horseradish Cole Slaw in a Spinach Tortilla

\$ 9.95

CLUB WRAP

*Turkey, Ham, Lettuce, Tomato, Bacon, Swiss, and American Cheese
in a Whole Wheat Tortilla* \$ 9.95

BLACK ANGUS BURGER

Garnished with Lettuce, Tomato, Sliced Onion and a Kosher Pickle \$ 8.95
*Additional items listed: American, Swiss, Provolone, Cheddar, Bacon,
Grilled Onions, Mushroom* \$.50 each

PHILLY CHEESE STEAK

Sliced Beef or Chicken with Onion, Green Peppers, and Provolone Cheese on a Hoagie \$10.95

CROWNE CHICKEN

*Grilled Chicken Breast Topped with Roasted Red Peppers and Swiss Cheese served on a
Kaiser Roll* \$ 8.95

ENTREES**BLACKENED AHI TUNA**

with a Mandarin Orange Sesame Ginger Sauce \$22.95

GROUPE GRILLED ISLAND STYLE

*Seasoned with Our Chefs' Special Blend and Brushed with Jamaican Barbeque Sauce
Served on a Bed of Rainbow Peppers* \$22.95

COCONUT SHRIMP TEMPURA

Fried to Crunchy Perfection and Served with Mango Chutney \$18.95

RIBEYE STEAK

A Beautiful boneless 12oz. cut of Ribeye Topped with Fried Onion Straws \$23.95

TOP SIRLOIN STEAK

Served with a Portabello Mushroom cap and glazed with Ancho Butter \$16.95

CHICKEN SALTIMBOCCA

*A Stuffed Boneless Breast of Chicken with Proscuitto, Provolone Cheese and
Fresh Sage Leaves* \$16.95

CITRUS GLAZED SALMON

*For those looking on the lighter side try this Salmon, Served on a Bed of Zucchini
Spaghetti, with a Vegetable Medley* \$16.95

GRILLED CHICKEN TENDERLOINS

Best of the Breast on a Medley of Steamed Vegetables \$16.95

*All entrees served with choice of House or Caesar Salad, Vegetable of the day and your choice of Rice Pilaf,
Baked Potato, or Mashed Potato of the Day.*

DESIGN YOUR PASTA DINNER

WITH YOUR CHOICE OF:

Cheese Tortellini or Penne Pasta

14.95

And add one of our Sauces!

CLASSIC MARINARA

Hearty Tomato Sauce Seasoned with Garlic and Herbs

PESTO SAUCE

A pesto flavored cream sauce and fresh Steamed Vegetables of the Day

MEDITERRANEAN

*Olive oil based with Sun Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Garlic, Roasted Red Peppers
and Feta Cheese*

ADD CHICKEN OR SALMON \$16.95

ADD SHRIMP \$17.95

*18% Gratuity automatically added to parties of six or more. A sharing charge of \$4.00 will apply for
those that choose to share an entrée.*