



SOUP

French Onion Soup

Onion soup topped with crusty French bread, melted Swiss and provolone cheese 7.00

Soup Du Jour

Made fresh everyday 6.00

APPETIZERS



Garlic Mushrooms

Fresh silver dollar mushrooms sautéed with garlic, baked off with Buffalo Mozzarella cheese, served with garlic toast 6.95



Artichoke and Spinach Dip

Home made creamy spinach and tender artichokes baked and finished off with Provolone cheese, served with corn chips 7.50

Baked Mac N Cheese

Homemade mac n cheese with hand crafted cheddar jack finished with a herb breadcrumb crust 6.95

Hummus N Pita

Roasted garlic infused hummus drizzled with extra virgin olive oil served with toasted pita points 6.95

Smoked Salmon Carpaccio

Thinly sliced smoked salmon drizzled with fresh citrus vinaigrette and capers 7.50

Sweet Apple N Raisin Bruschetta

Fresh chutney of Granny Smith, Gala apples and raisins infused with thyme served on a toasted crustini 6.95

SALADS

Key West Tequila Chicken Lime Kabob Salad

Tender chicken breast marinated overnight in fresh lime juice, herbs and Jose Cuervo Gold. Threaded on a skewer and served over a bed of greens 12.95

Ginger Teriyaki Tuna Steak Salad

Sashimi grade tuna steak brushed with ginger teriyaki sauce and herbs, served with a tangy cucumber wasabi sauce 14.95

Wedge Salad

Wedge of Iceberg lettuce topped with crumbled Bleu Cheese, tomatoes and Bleu Cheese dressing 8.00

Classic Caesar Salad

Crispy Romaine lettuce tossed in Traditional Tuscan Caesar dressing with shaved Parmesan cheese and herb croutons 8.95
Add chicken 1.05 tuna 4.00 shrimp 4.00

Mediterranean Salad

Spring mix, roasted peppers, olives, feta cheese tossed with balsamic vinaigrette 10.95
Add chicken 1.05 shrimp 4.00

Crispy Chicken Salad

Chopped romaine with sliced red onion, shredded cheese, chopped tomato and crispy chicken fingers all tossed together in ranch dressing 10.00

ENTRÉES

All Entrées will be served with soup or salad.



Lamb Magnifique

Braised lamb shanks tender cooked, glazed with rosemary au jus, served with creamy garlic couscous and vegetable of the day 19.99



Half Roasted Chicken

Baked chicken lightly seasoned and cooked to perfection, served with vegetable of the day and a starch 15.99

Crowne Filet

Filet of beef, flame broiled to your liking topped with mushroom demi glaze, served with vegetable of the day and a starch 24.99

Baby Back Pork Ribs

Slowly cooked baby back ribs, smothered with our house barbecue sauce served with French fries 18.99



Fish and Chips

Cod filets coated with famous Yuengling beer batter, served with French Fries and tartar sauce 15.99



Pan Seared Salmon

Seasoned with our secret spice rub, finished off with sweet balsamic reduction glaze and rice pasta, served with vegetable of the day 21.99

Grilled Tilapia

Fresh tilapia filets grilled and topped with dill butter, served with vegetable of the day and a starch 18.99

Vegetable Fajita

Hickory smoked seasoned vegetables on a sizzle plate, served with fajita wraps, cheese, salsa and sour cream 12.99

Add: Chicken 4.95 • Beef 6.20 • Shrimp 5.25

Wild Mushroom Ravioli

Served with a rich tomato and basil cream sauce topped with fresh mushroom, julienne pepper and garlic 12.99

Steak Frite

Tender 6 oz. steak frite served over sautéed spinach topped with boursin cheese, served with vegetable of the day and a starch 18.99

Red Thai Curry Linguine

Stir fried tossed with fresh vegetable, lemon grass coriander leaves and spicy Asian spices finished off with coconut cream with the choice of shrimp or chicken 14.99

SANDWICHES

All Paninis, Sandwiches and Burgers are served with French fries.

Crowne Club

Turkey, bacon, lettuce, tomato and mayo on toasted bread of your choice or a wrap 9.25

Crab Cake Sandwich

Handmade crab cake breaded and pan fried served with tartar sauce 11.95

Bacon and Cheddar Burger

Delightful burger served with lettuce, tomato and pickles 9.75

Grilled Chicken Panini

Sliced chicken breast, fresh mozzarella cheese and basil topped with marinara sauce 9.00