

SOUPS & APPETIZERS

Crab & Mushroom Bisque Creamy Maryland style. \$6.95

Classic Onion Soup Caramelized onions in broth topped with croutons, Swiss and Provolone cheeses. \$5.95

Soup of the Day Chef’s daily creation! \$4.95

Mediterranean Flatbread Sautéed wild mushrooms, spinach and capers, topped with crumbled Feta cheese, garnished with bruschetta. Sharing Portion \$17.95 / Single Portion \$8.95

Wild Mushroom and Goat Cheese Flatbread Crispy, thin crust topped with sautéed mushrooms and Montrachet cheese drizzled with a balsamic glaze. Sharing Portion \$17.95 / Single Portion \$8.95

Chicken Nachos

Tri-colored tortilla chips topped with Cheddar cheese sauce, olives, jalapeños, tomatoes, grilled chicken, sour cream and guacamole on the side. \$9.95

Panko Coconut Shrimp

Served with fiery sweet & sour sauce. \$11.95

Philly Cheesesteak Dumplings

Fried dumplings filled with a Philly favorite and served with a spicy blush remoulade, Provolone cheese sauce and fried onion & potato garnish. \$8.95

Fried Beer-Battered Mozzarella Sticks

Served with marinara sauce. \$7.95

Smoked Chicken Quesadilla

Tender chunks of smoked chicken, Pepper Jack cheese, fire-roasted peppers drizzled with lime cilantro aioli. \$9.95

Buffalo Chicken Wings

Chicken wings tossed with your choice of sauce: hot, BBQ or honey mustard; served with celery sticks and Bleu cheese dressing. 12 / \$10.95 • 6 / \$5.95

Beer-Battered Chicken Fingers

Tender chicken fingers served with fries and your choice of BBQ or honey mustard sauce. \$8.95

Skillet Lobster Macaroni & Cheese

Made with three cheeses, chunks of lobster meat and gemelli pasta topped with panko bread crumbs seasoned with Old Bay seasoning & cheese. \$9.95

SALADS

Asian Chicken Salad

Grilled chicken with Napa cabbage, romaine lettuce, mandarin oranges, toasted almonds, Asian pear, crisp noodles and mandarin ginger dressing. \$10.95

Valley Caesar Salad

Romaine hearts tossed with shredded Parmesan cheese and croutons with our own Caesar dressing. \$6.95
Add Grilled Chicken \$9.95

Crowne Salad

A house favorite! Mesclun lettuce topped with goat cheese, candied walnuts, dried cranberries and served with our house-made raspberry vinaigrette. \$6.95

SPECIALTY SALADS

Steak Salad

Certified Angus Beef® flat iron steak grilled then sliced and served over baby spinach, roasted peppers and tomatoes tossed with Parmesan and pepper dressing. \$14.95

Chesapeake Cobb Salad

Romaine hearts topped with lump crabmeat, smoked bacon bits, avocado, Bleu cheese and grape tomatoes with honey dijon dressing served on the side. \$12.95

Grilled Lime Chicken Salad

Mixed greens with lime chicken, asparagus, chopped vegetables, avocado, tomatoes, fennel and corn with citrus vinaigrette. \$12.95

Greek Salad

Crisp romaine, Kalamata olives, Feta cheese, red onions, cucumbers, plum tomatoes and fresh oregano dressed with fresh squeezed lemon and extra virgin olive oil. \$9.95

If you don’t see what you would like to eat and we have the ingredients, we would be more than happy to make it for you! Just ask your server and it would be our pleasure!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES



We are among an elite group of restaurants serving *Certified Angus Beef®* brand entrées. Uncompromising standards ensure it's the best-tasting beef available.

Grilled Cowboy Steak

18oz *Certified Angus Beef®* dusted with mesquite BBQ rub, grilled to your desired temperature with a pearl onion steak sauce on the side. \$36.95

New York Strip Steak

Twelve-ounce, center-cut *Certified Angus Beef®* sirloin rubbed with our special blend of spices then grilled. \$28.95

Filet Mignon

Eight-ounce, center-cut *Certified Angus Beef®* filet grilled to your specification, finished with a truffle demi-glace. \$29.95

Sautéed Salmon Teriyaki

Marinated in our special teriyaki marinade, sautéed and served with a lime and pineapple teriyaki sauce. \$21.95

Classic Crab Cakes

Twin cakes made with lump crabmeat, sautéed bell peppers and served with your choice of cocktail sauce or lime chipotle sauce. \$22.95

Shrimp & Scallops Savoy

Sautéed plump shrimp & scallops tossed with angel hair pasta and a light tomato herb sauce, topped with shredded Parmesan cheese. \$21.95

Skillet Lobster Macaroni & Cheese

Made with three cheeses, chunks of lobster meat and gemelli pasta topped with panko bread crumbs seasoned with Old Bay seasoning & cheese. \$18.95

Stuffed Chicken Breast

(Coleman brand chicken breast is antibiotic free, all vegetarian diet) stuffed with smoked Gouda, prosciutto & roasted peppers and finished with house-made bruschetta. \$18.95

Chef's Vegetable Primavera

Fresh asparagus, zucchini, yellow squash and peppers tossed with a light Chablis, tomato, garlic and fresh herbs served over capellini pasta, finished with shredded Parmesan cheese. \$14.95

Skillet Vegetable Macaroni & Cheese

Made with three cheeses with zucchini, yellow squash, roasted peppers, asparagus, mushrooms and gemelli pasta topped with panko bread crumbs and cheeses. \$14.95

Smoked Pork Ribs

Pork ribs with your choice of: House special blend rub or hickory-smoked BBQ sauce.
Half Rack \$11.95 / Full Rack \$17.95

SANDWICHES

The Crowne Burger

Eight-ounce *Certified Angus Beef®* ground beef burger cooked to your desire, served with or without cheese, on a toasted onion brioche roll. \$10.95

Bison Burger

A leaner alternative to beef, the Bison Burger is grilled to your desire and served on our onion brioche roll, with or without cheese. \$11.95

Blackened Mahi-Mahi Sandwich

Mahi-mahi fillets coated with Cajun seasoning, then blackened, served on a toasted brioche roll with spring mix, onions, pico de gallo and lime chipotle aioli. \$12.95

French Dip

Thin slices of sirloin cooked in au jus, served on a steak roll with melting Brie cheese. \$9.95

Grilled Chicken San Francisco

Marinated then grilled breast of chicken topped with Monterey Jack cheese, sautéed peppers and onions and guacamole served on a sourdough roll. \$10.95

Classic Turkey Club

Three layer classic with smoked turkey, lettuce, tomato, bacon and mayonnaise, served with your choice of toasted bread. \$10.95

Grilled Corned Beef Reuben

Thinly sliced corned beef, sauerkraut and Swiss cheese on rye bread with Russian dressing. \$8.95

Philly Cheesesteak

Authentic Philly cheesesteak, your choice of either beef or chicken, fried onions, peppers and mushrooms with choice of Swiss, American, Cheddar or Cheez Whiz®. \$8.95

Chipotle BBQ Sauce Chicken Sandwich

Grilled chicken breast brushed with a chipotle BBQ sauce, served on a brioche roll with smoked Gouda, banana peppers and topped with onion rings. \$10.95