Casual Dining Menu Served Daily 11:30am – 11:00pm

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

All Room Service Orders Are Subject To 22% Service Charge, State Sales Tax & \$2.50 Sales Charge.

We use zero transfat oil for our frying.



Casual Dining Menu Served Daily 11:30am – 11:00pm

SANDWICHES

All sandwiches are served with a pickle, orange slice and your choice of: French Fries, Steamed Broccoli, Chef's Choice of Seasonal Vegetables, Cole Slaw or Onion Rings CROWNE BURGER.	\$11.95
8oz. of Certified Angus Burger cooked to your desire and topped with your choice	
of American, Cheddar, Swiss or Pepper Jack cheese. Served on a toasted brioche onion roll.	
Add Bacon \$2	
GRILLED CHICKEN SAN FRANCISCO	\$10.95
Marinated grilled breast of chicken topped with Monterey Jack cheese, guacamole,	
sautéed peppers and onions served on a sourdough roll.	
PHILLY CHEESESTEAK	\$9.95
Authentic Philly cheesesteak, your choice of either beef or chicken, fried onions,	
peppers and mushrooms with choice of Swiss, American, Cheddar or Cheez Whiz®.	
BLT CLUB WRAP	\$12.95
Smoked turkey, bacon, lettuce, tomato and mayonnaise wrapped in a flour tortilla.	
CHICKEN CAESAR WRAP	\$10.95
Grilled Chicken and romaine tossed with shredded Parmesan cheese and croutons	
with our own Caesar dressing.	
SOFT SHELL CRAB WRAP	\$14.95
Tempura battered Soft Shell crab, wrapped in an Old Bay flour tortilla, rolled with pico	
de gallo & spring mix tossed with cilantro lime vinaigrette.	

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Dinner MenuServed Daily 5:00pm – 11:00pm
In addition to the Casual Dining Menu enjoy these selected entrées

ENTRÉES

GRILLED T-BONE STEAK	. \$34.95
Served with Smokey chipotle citrus butter, truffle oil laced fries and seasonal vegetables	
FILET MIGNON	\$32.95
Eight-ounce, center-cut Certified Angus Beef filet grilled to your specification, finished with a truffle demi-glace, served with seasonal vegetables and a baked potato.	
GARDEN PENNE PASTA	. \$12.95
Sautéed garden vegetables and penne pasta tossed with roasted red peppers and	
pesto. Topped with shaved Parmesan and served with grilled Ciabatta.	
Add Grilled Chicken \$4, Salmon or Shrimp \$5	
GRILLED SHRIMP ALFREDO	\$17.95
Jumbo grilled shrimp over a bed of creamy Alfredo penne with roasted garlic,	
mushrooms, charred tomatoes and served with grilled Ciabatta.	
SESAME SALMON	\$23.95
Crusted salmon with dueling sesame seeds finished with sweet Asian Citrus pineapple	•
sauce, served with grilled asparagus and Jasmine rice.	

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