Breakfast Menu

Served Monday thru Friday 6:00am – 10:00am

Served Saturday and Sunday 7:00am – 11:00am

EGGS (YOUR WAY)

Eggs styled your way, home-fried potatoes & toast served with:

Smoked Bacon - $10.50
Country Sausage - $10.50
Canadian Bacon - $11.00
Philadelphia Scrapple - $10.50
8oz. Tuna Steak - $16.50
6oz. Filet Mignon - $14.50
Jumbo Lump Crab - $16.00
Egg Whites - $1.25 additional

ALL ABOUT THE OMELETTE

Start with a plain omelette with home-fried potatoes & toast.....$9.00
Customize your omelette (for additional charges).

***Included choices are:**
CHEESES: American Cheese, Swiss Cheese, Provolone Cheese, Pepper Jack Cheese, Cream Cheese
MEATS: Smoked Bacon, Ham
VEGETABLES: Bell Peppers, Onion, Black Olives, Tomatoes, Jalapeños, Mushrooms
OTHER: Sour Cream

Additional choices are:

Grilled Chicken - $4.00
Feta Cheese - $2.75
Portabella Mushroom - $2.25
Goat Cheese - $3.00
Spinach - $2.75
Roasted Red Peppers - $1.75
Asparagus - $2.50
Avocado - $2.75
Sun-dried Tomatoes - $1.50
Salsa - $2.00
Smoked Salmon - $6.50
Jumbo Lump Crab - $6.50

A BETTER BATTER

Served with your choice of meats (Smoked Bacon, Country Sausage or Philadelphia Scrapple).

BELGIAN WAFFLE.....*$10.00*
Dusted with powdered sugar, your choice of adding strawberries or whipped cream.
CHALLAH FRENCH TOAST *$10.00*
Thick slices of Challah dunked in our special blend of vanilla bean & cinnamon.
RAISIN BREAD FRENCH TOAST.....*$10.00*
Raisin bread dunked in our special blend of vanilla bean & cinnamon.
BUTTERMILK PANCAKES.....*$10.00*
Add Blueberries $2.50 *Add Chocolate Chips $2.00* *Add Strawberries $2.50*
SMOKED SALMON PLATE.....*$12.95*
Smoked salmon served with capers, onion and cream cheese with your choice of toast.

GRAINS, FRUITS & SIDES

White Bread, Rye Bread, Wheat Bread, Pumpernickel, Raisin Bread, English Muffin.....$1.75

Country Sausage - $2.95
Smoked Bacon - $2.95
Philly Scrapple - $3.00
Half Grapefruit - $3.50
Yogurt - $2.50
Fresh Fruit Plate - $5.50
Cottage Cheese - $2.50
Strawberries - $3.50
Bagels with Cream Cheese - $3.00

EYE OPENERS

Coffee Small Pot - $4.00
Hot Chocolate - $2.50
Coffee Large Pot - $6.00
Specialty Tea - $2.75
Regular/Decaf Tea - $2.50
Variety of Milks - $2.00

Juice Choices: V8, Orange, Cranberry, Apple, Grapefruit, Tomato - $2.50

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.

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.

www.cpvalleyforge.com

Casual Dining Menu

Served Daily 11:30am – 11:00pm

SOUPS & APPETIZERS

CRAB & MUSHROOM BISQUE.....*$7.00*
Creamy Maryland style.

CLASSIC ONION SOUP.....*$6.00*
Caramelized onions in a seasoned broth topped with croutons, Swiss and Provolone cheese.

SOUP OF THE DAY.....*$5.00*
Chef's creation made with the finest ingredients.

CHICKEN FINGERS.....*$9.00*
Tender chicken fingers served with fries and your choice of BBQ or honey mustard sauce.

SMOKED CHICKEN QUESADILLA.....*$10.00*
Tender chunks of smoked chicken, Pepper Jack cheese, fire-roasted peppers drizzled with lime cilantro aioli.

CHICKEN NACHOS.....*$10.50*
Tri-colored tortilla chips topped with cheddar cheese sauce, olives, jalapenos, tomatoes, grilled chicken, sour cream and guacamole on the side.

ASIAN BBQ CHICKEN FLATBREAD.....*$10.50*
Baked to order lavash flatbread, topped with diced chicken, hoisin BBQ sauce, Cheddar-Jack cheese, red onions and pineapple.

BUFFALO CHICKEN WINGS.....*(12) $16.00 | (6) $9.00*
Chicken Wings tossed with your choice of sauce: Hot, BBQ, or Honey Mustard; served with celery sticks and Bleu Cheese dressing.

HEART HEALTHY OPTIONS (500 Calories or Less)

GREEK SALAD.....*$11.00*
Crisp romaine, Kalamata olives, Feta cheese, red onions, cucumbers, plum tomatoes and fresh oregano dressed with fresh squeezed lemon and extra virgin olive oil.
Add Grilled Chicken $4, Salmon or Shrimp $5

GRILLED LIME CHICKEN SALAD.....*$13.00*
Mixed greens with lime chicken, asparagus, chopped vegetables, avocado, tomatoes, fennel and corn with citrus vinaigrette.

SALADS

CROWNE SALAD.....*$9.00*
Mesclun lettuce topped with Goat cheese, candied walnuts and dried cranberries served with our house-made raspberry vinaigrette.
Add Grilled Chicken $4, Salmon or Shrimp $5

CAESAR SALAD.....*$9.00*
Romaine hearts tossed with shredded Parmesan cheese and croutons with our own Caesar dressing.
Add Grilled Chicken $4, Salmon or Shrimp $5

ASIAN CHICKEN SALAD.....*$12.00*
Grilled chicken with Napa cabbage, romaine lettuce, mandarin oranges, toasted almonds, Asian pear. Crisp noodles and mandarin ginger dressing.

CHESAPEAKE COBB SALAD.....*$13.00*
Romaine hearts topped with lump crabmeat, smoked bacon bits, avocado, Bleu Cheese and grape tomatoes with honey dijon dressing served on the side.

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Rev11/16

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, Pub Chips, Cole Slaw, Onion Rings.

CROWNE BURGER..... *$11.75*

8oz. of Certified Black 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..... *$11.00*

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

PHILLY CHEESESTEAK..... *$9.50*

Authentic Philly cheese steak, your choice of either beef or chicken, fried onions, peppers and mushrooms with choice of Swiss, American, Cheddar or Cheez Whiz®.

BLT CLUB WRAP..... *$13.50*

Smoked turkey, bacon, lettuce, tomato and mayonnaise wrapped in a flour tortilla.

CHICKEN CAESAR WRAP..... *$10.50*

Grilled Chicken and romaine tossed with shredded Parmesan cheese and croutons with our own Caesar dressing.

BBQ PORK SLIDERS..... *$10.00*

Marinated slow roasted pork with cabbage slaw and soy mayo served on three mini potato rolls.

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Rev11/16

Dinner Menu

Served Daily 5:00pm – 10:00pm
In addition to the Casual Dining Menu enjoy these selected entrées

ENTRÉES

All of our entrées are served with your choice of two sides; pasta dishes are served with one side: French Fries, Steamed Broccoli, Pub Chips, Cole Slaw, Onion Rings.

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

NEW YORK STRIP STEAK..... *$29.00*
Twelve-ounce, center-cut Certified Angus Beef sirloin rubbed with our special blend of spices then grilled.

FILET MIGNON..... *$30.00*
Eight-ounce, center-cut Certified Angus Beef filet grilled to your specification, finished with a truffle demi-glace.

GARDEN PENNE PASTA..... *$12.50*
Sauteed 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..... *$18.00*
Jumbo grilled shrimp over a bed of creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta.

SAUTEED SALMON TERIYAKI..... *$22.00*
Marinated in our special teriyaki marinade, sautéed and served with a lime and pineapple teriyaki sauce.

CHICKEN RAMEN STYLE..... *$14.50*
Roasted ginger and shiitake mushroom broth, pulled chicken, sesame seaweed salad, chili sauce, and cucumbers.
Add Chopped Egg $2, Diced Tofu $2

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Beverage Menu

SIGNATURE COCKTAILS

MOJITO..... *$12.00*
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar. Topped with soda water.

ISLANDTINI..... *$9.00*
Malibu Coconut rum, Midori melon liquor, pineapple juice and fresh lime juice.

STORM'S BREWING..... *$9.00*
Meyer's Dark rum, Cointreau orange liqueur, ginger beer and fresh lime juice.

MAI TAI..... *$8.50*
Bacardi Superior and Myer's Dark rum fresh lime juice, almond syrup, Cointreau orange liqueur and a splash of pineapple juice.

ITALIAN LEMONADE..... *$9.00*
Disaronno almond liqueur, Absolut Citron vodka, hand squeezed lemon and a splash of soda water.

LYNCHBURG LEMONADE..... *$9.00*
Jack Daniel's Tennessee whiskey, Cointreau orange liqueur, Sprite and fresh lemon.

CLASSIC COCKTAILS

LONG ISLAND ICED TEA..... *$9.00*
Absolut vodka, Tanqueray gin, Bacardi Superior rum, Patron Silver tequila, Cointreau orange liqueur, fresh lemon sour and coke combine in a classic refresher.

BLOODY MARY..... *$9.00*
Smirnoff vodka and our zippy Bloody Mary mix.

MANHATTAN..... *$9.50*
Jim Beam Kentucky Straight Bourbon whiskey, stirred with sweet vermouth, Angostura bitters and garnished with a maraschino cherry. Enjoy with a Makers Mark for only $2 more.

APPLETINI..... *$10.00*
Absolut Citron vodka, DeKuyper Sour Apple Pucker, Cointreau orange liqueur and fresh lemon sour mix.

LEMON DROP..... *$9.00*
Absolut Citron vodka, Cointreau orange liqueur, fresh lemon sour mix served with a sugared rim.

COSMOPOLITAN..... *$9.50*
Absolut Citron vodka, Cointreau orange liqueur, cranberry and fresh lime juice.

MULES

MOSCOW MULE..... *$10.00*
Made with Smirnoff vodka, the original since the Moscow Mule's creation in 1942, ginger beer and fresh lime.

MEXICAN MULE..... *$10.00*
The mule goes south of the border! Sauza Blanco tequila with sweetened fresh lime and the spicy kick of ginger beer.

KENTUCKY MULE..... *$10.00*
A southern kick on the classic, made with our favorite Kentucky bourbon whiskey, Jim Beam. Topped with fresh lime juice, a dash of bitters, ginger beer and fresh mint.

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Beverage Menu

WHITE WINE

SPARKLING - Chandon Brut, CA ..... *$15 / 56*
PINOT GRIGIO - Danzante, Italy ..... *$9 / 34*
CHARDONNAY - Califerro Reserva, Chile ..... *$9 / 34*
CHARDONNAY - Kendall-Jackson, CA ..... *$12 / 44*
CHARDONNAY - Chateau St. Jean, CA ..... *$12 / 44*
SAUVIGNON BLANC - Robert Mondavi, CA ..... *$10 / 36*
WHITE BLEND - Conundrum, CA ..... *$18 / 75*
RIESLING - Chateau Ste., Michelle, WA ..... *$9 / 34*
WHITE ZINFANDEL - Beringer, CA ..... *$8 / 28*

RED WINE

PINOT NOIR - Meiomi, CA ..... *$16 / 60*
MERLOT - Caliterra Reserva, Chile ..... *$9 / 34*
CABERNET SAUVIGNON - Caliterra Reserva, Chile ..... *$9 / 34*
MALBEC - Trapiche Oak Cask, Argentia ..... *$10 / 36*

CRAFT BEER

BLUE MOON BELGIAN WHEAT ALE *$6.50*
GOOSE ISLAND IPA *$6.00*
SAMUEL ADAMS BOSTON LAGER *$6.50*
SAMUEL ADAMS SEASONAL *$7.00*
LEINENKUGAL SEASONAL *$7.00*

IMPORT BEER

AMSTEL LIGHT *$5.50*
CORONA EXTRA *$6.00*
CORONA LIGHT *$6.00*
HEINEKEN *$6.00*
STELLA ARTOIS *$6.50*
GUINNESS *$7.50*

DOMESTIC BEER

BUD LIGHT *$5.00*
BUDWEISER *$5.00*
COORS LIGHT *$5.00*
MILLER LITE *$5.00*

CIDER BEER

ANGRY ORCHARD *$6.50*

OUR FAVORITE BEERS

YUENGLING *$5.00*
VICTORY HOP DEVIL *$6.50*

NON-ALCOHOLIC

ASSORTED SOFT DRINKS *$2.50*
COFFEE *$2.75*
TEA *$2.50*
LEMONADE *$2.50*