

BRISTOL BAR & GRILL DINNER MENU

Soups and Starters

SIGNATURE FLAT BREAD	HANDMADE GRILLED ROSEMARY GARLIC FLAT BREAD -ROSEMARY POACHED TOMATOES, BASIL, MOZZARELLA, ARUGULA AND PROSCIUTTO	12
NEW ENGLAND CLAM CHOWDER	MADE BY OUR OWN CULINARY STAFF	7
SOUP DU JOUR	CRAFTED DAILY BY OUR CULINARY STAFF	6
CRAB CAKE	MARYLAND LUMP CRAB, OLD BAY AIOLI	12
GARLIC SHRIMP	CITRUS HERB MONTE AU BEURRE	11
Salads		
THE WEDGE	ICEBERG LETTUCE, BLUE CHEESE, BLISTERED ROSEMARY TOMATO, APPLE BACON, CAJUN RANCH	12
THE CROWNE SALAD	CUCUMBERS, PEAR TOMATOES, CANDIED WALNUTS, GARBANZO BEANS, BASIL VINAIGRETTE	11
BABY BEET SALAD	ROASTED BEETS, MICRO GREENS, MIGNONETTE, FARM STEAD CHEESE	9
COBB SALAD	GREENS, BLEU CHEESE, BACON, AVOCADO, CAJUN CHICKEN, LEMON JUICE, SOFT BOILED ADD CRAB MEAT 19 ADD SHRIMP 16	14
RIB EYE STEAK SALAD	HOUSE GREENS, BLEU CHEESE, CUCUMBER, TOMATO	16
TUNA NICOISE	GREEN BEANS, KALAMATTA OLIVES, CHERRY TOMATO, SOFT BOILED EGG	14
Entrées		
CARIBBEAN JERK PORK	GRILLE PINEAPPLE, BLACK BEAN SALSA AND CARIBBEAN JERK SAUCE	24
RIGATONI PASTA	ITALIAN SAUSAGE, CAPERS, MUSHROOMS, ARUGULA, BEURRE BLANC	20
SEAFOOD PASTA	SEASONAL SEAFOOD, WHITE WINE, BUTTER	23
LAMB OSSOBUCCO	CARROT BARLEY	25
GRILLED FILET MIGNON	RED ONION MARMALADE, STEAK BUTTER	26
THE CROWNE RIB EYE STEAK	MUSTARD SEED RUB, ANCHO CHILE DEMI GLACE	29
SEARED SALMON	FINGERLING POTATOES, CHAMPAGNE DIJON SAUCE	23
NAPOLI CHICKEN	WHIPPED POTATOES, BABY WILD ARUGULA	19
PORTABELLA MUSHROOMS GALLETTE	GRILLED PORTABELLA, RISOTTO, PESTO	19
BLACKENED RED FISH	TROPICAL FRUIT SALSA, CAJUN CREAM SAUCE, PLANTAIN	23
SEARED SCALLOPS	MUSHROOM RISOTTO, SAFFRON BEURRE BLANC	26

Entrée Sides

TRUFFLE MAC N CHEESE	8
SAUTÉED MUSHROOMS	7
GRILLED ASPARAGUS	7
CHEDDAR MASHED POTATOES	6
VEGETABLE DU JOUR	5
WHIPPED POTATOES	6
MUSHROOM RISOTTO	6

Desserts Menu

STRAWBERRY SHORT CAKE LAYERS OF CRÈME, STRAWBERRIES, AND STRAWBERRY GLACE	8
JACK DANIELS & DR. PEPPER BREAD PUDDING, DR.PEPPER GLACE, JACK DANIELS CRÈME ANGLEIS	7
PECAN APPLE CRISP CARAMELIZED PECANS, APPLE CRISP, HAAGEN-DAZS VANILLA ICE CREAM	7
NEW YORK STYLE CHEESECAKE RASPBERRY COULIS	7
THE CHOCOLATE CAKE CHOCOLATE MOUSSE CAKE, RASPBERRY COULIS	7

CONSUMING RAW, UNDER COOKED MEATS OR SHELL FISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

18% GRATUITY FOR PARTIES OF SIX OR MORE, AS WELL AS SEPARATE CHECK PARTIES OF SIX OR MORE.