

BREAKFAST MENU

6:30AM – 11:00AM – DAILY

All breakfasts served with choice of juice and breakfast beverage:

Juice choice:

Orange, cranberry, grapefruit, tomato, pineapple, apple and V8 juice

Breakfast beverage choice:

Coffee, Decaf Coffee, Hot tea, milk, or Hot Chocolate.

THE CLASSIC \$15

Two farm fresh eggs: cooked to order with shredded potato brick and toast. Choice of Apple Wood Smoked bacon, ham, turkey, or pork sausage

OR

Substitute omelet with choice of fillings:

Roasted peppers, spinach, mushrooms, onions, tomatoes, sharp cheddar, Feta, Goat Cheese, ham or sausage.

Egg white omelet available with choice of fillings:

Spinach, green onions, tomatoes and mushrooms.

Served with fresh fruit

Choose any 4 fillings; Extra fillings \$0.50 each

THE CONTINENTAL \$13

Choose Fruit of the season or Yogurt

Plus

Choice of bread:

Plain bagel, English muffin, Croissant

White, Rye, or Wheat bread

BEVERAGES

Soda \$2.50

Coke, Diet Coke, Sprite, root beer, pink lemonade, fruit punch Sweet and unsweetened ice tea

Juice \$4.00

Orange, cranberry, grapefruit, tomato, pineapple and apple

Glass of Milk \$3.00

Whole, 2%, fat-free, or chocolate

KIDS MENU

(12 and under)

One egg, bacon and toast \$6.00

Two buttermilk pancakes \$6.00

French Toast with bacon \$6.00

HEALTHY STARTER \$13

Choice of one entrée served with wheat toast

Entrées:

Non-fat Greek yogurt, Granola, Cheerios,

Raisin Bran, Cinnamon Toast Crunch, Honey Nut Cheerios,

Whole Bran, or Hot Oatmeal

THE GRIDDLE \$15

Choice of one entrée served with fruit topping of your choice:

Entrées:

Three Pancakes

French Toast

Toppings:

Banana or Strawberries.

SIDES

BREAKFAST MEATS \$5

Ham, Apple Wood Smoked bacon, turkey, or pork sausage

NEW YORK BAGELS \$3

Butter or cream cheese and fruit preserves

TOAST \$3

White, whole wheat, or marble rye

COFFEES AND TEA

Fresh brewed pot of coffee \$5.00

Pot of hot tea \$5.00

Espresso \$3.00

Americano \$3.00

Cappuccino \$4.00

Cafe latte \$4.00

Mocha latte \$5.00

Caramel latte \$5.00

Vanilla latte \$5.00

Extra shot of espresso \$2

LUNCH AND DINNER

11:00 AM – 11:00PM – DAILY

STARTERS

CRAB DIP . \$10.00

Lump crab meat blended with cream cheese and sun-dried tomatoes, topped with almonds and served with assorted crackers.

BUFFALO WINGS . \$10.50

Crispy chicken wings tossed in buffalo sauce with celery, carrots, and house made pub chips.

QUESADILLA \$8.50

Peppers, onions, and a blend of cheeses grilled in a buttery tortilla served with salsa and sour cream.
Add grilled chicken \$3.00 • steak / shrimp \$6.00

JUMBO PIZZA BITES . \$8.00

Pepperoni and mozzarella cheese in a flaky crust fried to golden brown and served with marinara sauce.

FIRECRACKER SHRIMP . \$11.00

A half a pound of breaded shrimp fried golden brown and tossed in Thai chili sauce.

CHICKEN NOODLE SOUP . \$5.00

Fresh vegetables, tender all-white meat chicken breast simmered in a seasoned chicken broth with fettuccini noodles.

LOADED POTATO BOWL . \$10.00

Shaved NY steak served atop crispy potatoes with bacon, scallions, creamy cheese sauce and sour cream.

SALMON SOFT TACOS . \$12.00

Three warm flour tortillas filled with blackened salmon, sweet chili Napa slaw, herb aioli and tropical salsa.

FRIED CHEESE . \$8.00

Crispy fried chunks of Queso de Frier served with marinara for dipping.

KOREAN BEEF TACOS . \$11.00

Three crispy wonton tacos filled with marinated steak, sweet chili slaw, spicy mayo, wasabi mayo and sake salsa.

SALADS

CAESAR SALAD . \$9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.
Add grilled chicken \$3.00 • salmon / shrimp \$6.00

FLORIDA SPRING SALAD . \$12.00

Spring greens, cucumber, tomatoes, almonds, cranberries, strawberries, and orange citrus dressing.
Add grilled chicken \$3.00 • salmon / shrimp \$6.00

ICEBERG WEDGE SALAD . \$11.00

Half a head of iceberg lettuce topped with ranch dressing, grape tomatoes, bleu cheese crumbles, chopped bacon and red onions.
Add grilled chicken \$3.00 • salmon / shrimp \$6.00

GREEK SALAD . \$11.00

Romaine lettuce, cucumber, olives, tomatoes, Feta cheese, red onions, and Greek dressing.
Add grilled chicken \$3.00 • salmon / shrimp \$6.00

ON THE LIGHTER SIDE

CHICKEN AND SAUTÉED SHRIMP . \$13.00

6 oz. chicken breast paired with a skewer of shrimp and topped with a Boursin cheese sauce.

TEQUILA AND LIME PASTA . \$12.00

Penne pasta, mushrooms onions, peppers and spinach tossed in a tequila lime red sauce.
Add chicken \$3.00 • shrimp, steak or salmon \$6.00

PETITE SWEET AND SPICY SALMON . \$12.00

3 oz. salmon filet blackened and topped with tropical salsa.

CITRUS MAHI MAHI . \$12.00

3 oz. citrus glazed Mahi Mahi filet seasoned to perfection.

LUNCH AND DINNER

11:00 AM – 11:00PM – DAILY

BURGERS AND SANDWICHES

All of our burgers and sandwiches are served with your choice of one side. Our burgers are cooked to a juicy medium well and served with lettuce, tomato, and red onion. All sandwiches can also be prepared with a veggie patty.

TRIPLETA SANDWICH . \$13.00

Pulled pork, shaved ham, marinated steak, Swiss cheese and herb aioli, on Cuban bread and pressed to perfection.

MOJO CUBAN SANDWICH . \$13.00

Pulled pork, shaved ham, pickles, Swiss cheese and spicy Dijon mustard on Cuban bread pressed to perfection.

BUILD YOUR OWN BURGER . \$14.00

8 oz. charbroiled Angus topped with your choice of American, cheddar, Swiss, bacon, grilled onions, mushrooms and jalapeño peppers.

DOWNTOWN CROWNE BURGER . \$15.00

A half-pound of charbroiled Angus with herb mayonnaise, jalapeños, bacon jam, barbecue sauce, caramelized onions, two slices of melted cheddar cheese and a fried egg.

CLASSIC CHICKEN SANDWICH . \$13.00

Marinated grilled chicken breast topped with your choice of American, cheddar, Swiss, bacon, grilled onions, mushrooms and jalapeño peppers.

ROASTED TURKEY CLUB . \$13.00

Oven roasted turkey breast, apple wood smoked bacon and herb mayonnaise piled high on multi-grain bread.

BISTRO MAIN PLATES

All main plates are served with your choice of two sides.

SHRIMP AND GRITS . \$16.00

Fried coconut shrimp served over stone ground cheesy grits with bacon jam.

CHICKEN AND CRACKED PEPPER PASTA . \$15.00

Sautéed chicken, bacon, scallions, caramelized onions, spinach and mushrooms served on a bed of linguini topped with black pepper cream sauce.

NEW YORK STRIP STEAK . \$24.00

10 oz. strip steak cut in-house, seasoned to perfection and grilled to order.

SWEET AND SPICY SALMON . \$19.00

6 oz. salmon filet blackened and topped with tropical salsa.

RIBEYE . \$24.00

10 oz. ribeye cut in-house, seasoned to perfection and grilled to order.

HOUSE MADE MEATLOAF . \$16.00

House made meatloaf served with mushroom gravy.

BBQ RIBS . \$18.00

Slow cooked for hours until they fall off the bone and brushed with barbecue sauce.

SIDES

French Fries	\$4	Steamed Rice	\$4	Garlic Mashed Potatoes	\$4
Baked Beans	\$4	Chef's choice vegetable	\$4	Pub Chips	\$4
		Side House salad	\$5	Caesar salad	\$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All room service orders are subject to \$3 delivery fee and a 20% service charge. Prices are subject to change.

LUNCH AND DINNER

11:00 AM – 11:00PM – DAILY

DESSERTS

BREAD PUDDING . \$7.00

Classic bread pudding served with crème anglaise.

FRIED CHEESECAKE . \$7.00

Lightly fried cheesecake topped with chocolate sauce and strawberries.

FUDGE BROWNIE SUNDAE \$7.00

House made fudge brownie and vanilla ice cream piled high
Topped with chocolate sauce and whipped cream

WARM APPLE PIE ALA MODE . \$7.00

Braised apples in a flaky pie crust, served with vanilla ice cream.

SOFT DRINKS

Sodas \$2.50

*Coke Diet Coke Sprite Root Beer Fruit Punch
Lemonade Sweet and Unsweetened Ice Tea*

Juices \$4.00

Orange Cranberry Grapefruit Pineapple Apple Tomato

Other beverages

Pot of Coffee \$5.00

Pot of Tea \$5.00

Milk \$3.00

(Whole 2% Fat-free Chocolate)

Red Bull \$5.00

Bottled Water \$2.50

Perrier \$4.00

KIDS MENU

Served with a choice of fries or Chef vegetable

Chicken Fingers \$7.00

Cheeseburger \$7.00

Grilled Cheese \$7.00

Pasta with marinara sauce \$7.00

OVERNIGHT SELECTIONS

11:00 PM – 6:00AM – DAILY

OVERNIGHT SANDWICHES ARE SERVED WITH KETTLE CHIPS

Classic ham and cheese sandwich \$7.00

Roasted turkey club \$7.00

Mixed green salad \$7.00

Chicken Caesar salad \$7.00

DRINKS MENU

WINES

CABERNET	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>Story Point</i>	\$9	\$34
<i>Justin</i>	\$16	\$62

MERLOT	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>Canoe Ridge</i>	\$9	\$34
<i>Decoy</i>	\$15	\$58

PINOT NOIR	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>Willamette Valley</i>	\$15	\$58
<i>Hartford RRV</i>		\$86

INTERESTING REDS	GLASS	BOTTLE
<i>Dark Horse Blend</i>	\$7	\$26
<i>Alamos Malbec</i>	\$8	\$30
<i>Predator Zinfandel</i>	\$10	\$38

CHARDONNAY	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>Sonoma Cutrer</i>	\$14	\$54
<i>La Crema – Carneros</i>	\$16	\$86

PINOT GRIGIO	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>Santa Marina</i>	\$9	\$34
<i>Nobilissima</i>	\$11	\$42

SAUVIGNON BLANC	GLASS	BOTTLE
<i>Canyon Road 6 / 22</i>	\$6	\$22
<i>White Haven 10 / 38</i>	\$10	\$38
<i>Kim Crawford Loveblock</i>	\$14	\$54

INTERESTING WHITES	GLASS	BOTTLE
<i>Wolftrap South African white Blend</i>	\$8	\$30
<i>Pine Ridge Chenin Blanc</i>	\$10	\$38
<i>Thomas Schmitt Riesling</i>	\$9	\$34

ROSE / SPARKLING	GLASS	BOTTLE
<i>Canyon Road</i>	\$6	\$22
<i>La Marca Prosecco</i>	\$9	\$34
<i>Fluer de Mer Rose</i>	\$10	\$38
<i>Iron Horse Brut</i>		\$80

BEERS

BOTTLED BEERS

Budweiser	\$5.00
Bud Light	\$5.00
Miller Lite	\$5.50
Michelob Ultra	\$5.50
Goose Island IPA	\$6.00
Corona	\$6.00
Corona Light	\$6.00
Angry Orchard	\$5.00
Sam Adams	\$6.00
Heineken	\$6.00
O'Douls	\$4.50

DRAFT BEERS

Coors Light	\$5.00
Peroni	\$6.00
Yuengling	\$6.00
Blue Moon	\$6.00
Dogfish Head IPA	\$8.00
Sam Adam's Seasonal	\$6.00
Guinness	\$8.00
Founders All Day IPA	\$8.00

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HANDCRAFTED COCKTAILS

TOKYO MULE

Hiro Sake, fresh lime juice, ginger beer

TEXAS MULE

Tito's Vodka, fresh lime juice, ginger beer

BLUE SMOKE MARTINI

Tullamore D.E.W. Irish Whiskey coated glass, Ketel One Vodka,
Bacon and bleu cheese stuffed olives

CUCUMBER COOLER

Hendrick's Gin, simple syrup, fresh lime juice, muddled cucumber

OLD FASHIONED

Jack Daniel's Single Barrel Whiskey, DISARONNO, The Bitter Truth Bitters,
With an orange and cherry on the rocks

WATERMELON MOJITO

Bacardi Rum, simple syrup, muddled watermelon, mint, limes, soda

RETROPOLITAN

New Amsterdam Red Berry Vodka,
Rhum Clement Creole Shrub Liqueur, cranberry juice, fresh lime juice

WOODFORD RYE MASH

Woodford Reserve Rye, fresh mint, muddled mixed berries,
simple syrup, and fresh lemon juice

PLATINUM MARGARITA

Milagro Silver Tequila, Rheum Clement Creole Shrub, fresh lime juice, agave nectar, Grand Mariner Float

WHISKEY SLING

Gentleman Jack, lemon juice, Finest Call Simple Syrup,
The Bitter Truth Orange Bitters