

Lounge Menu

Soup of the Day

Made fresh daily by our culinary team

\$6

Seafood Chowder

New England style with New Brunswick lobster, house smoked salmon, fish, shrimp and baby clams

\$11

Caesar Salad

Crisp romaine lettuce with house made dressing, Degenhardt bacon and roasted garlic croutons

\$9

- add a house smoked or grilled chicken breast **\$5**

Artisan Salad

Artisan lettuce, grilled pineapple, grapefruit and toasted coconut, with avocado dressing and Liquid Gold lemon infused extra virgin olive oil

\$9

Nachos - Veggie or Beef

House made corn chips topped with red onion, tomatoes, bell peppers, jalapeño peppers, kalamata olives and a blend of three cheeses, served with sour cream, guacamole and salsa

\$13

Fettuccini

Fresh handmade pasta with prosciutto, roasted portabella mushrooms, asparagus, grilled peppers and sun-dried tomatoes, tossed with organic basil infused extra virgin olive oil

\$14

- add a house smoked or grilled chicken breast **\$5**

Chicken Wings

One pound of crispy breaded chicken wings with your choice of honey garlic, mild, medium or hot sauce served with hand cut fries, side salad or rainbow carrot sticks with blue cheese dressing

\$14

Fish 'n Chips

Catfish fillet - hand dipped in a light batter and golden fried, with maple pecan slaw, Creole tartar and hand cut fries

2 piece **\$10** *3 piece* **\$13**

Crowne Burger

"Spring Creek Farms" ground chuck topped with melted brie, Degenhardt bacon, crispy fried leeks and truffled aioli on a house made roasted garlic brioche bun

served with hand cut fries, side salad or soup of the day

\$13

Traditional Club Sandwich

A double decker with oven roasted chicken breast, local bacon, lettuce, tomato and mayonnaise served with hand cut fries, side salad or soup of the day

\$13

Cheese and Charcuterie Plate

A selection of the finest local and house made cured meats, artisanal cheeses, breads and preserves

\$15