



Starters

Buffalo Wings \$10.50

Six crispy chicken wings tossed in Buffalo sauce served 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 Chicken \$3.00 Add Steak or Shrimp \$6.00

Firecracker Shrimp \$11.00

Half a pound of fried shrimp tossed in Thai sweet chili sauce.

Breaded Brussels Sprouts \$9.00

Lightly fried panko crusted Brussels sprouts tossed in a parmesan cheese aioli.

Crab Dip \$10.00

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

Korean Beef Tacos \$11.00

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

Pizza Bites \$7.00

Pepperoni and mozzarella cheese wrapped in a crispy wonton shell and served with marinara sauce for dipping.

Shrimp Skewers \$11.00

Barbecue glazed shrimp skewers served with a side of tropical salsa.

Bistro Flatbread \$10.50

House made marinara and mozzarella cheese with your choice of any two toppings.

Toppings: pepperoni, mushrooms, onions, peppers, bacon, spinach, pineapple, pulled pork

Each additional topping \$.75

Salads

Caesar Salad \$9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons served with Caesar dressing.

Add Chicken \$3.00 Add Salmon or Shrimp \$6.00

Florida Spring Salad \$12.00

Spring greens, cucumber, tomatoes, almonds, cranberries and strawberries served with orange citrus dressing.

Add Chicken \$3.00 Add Salmon or 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 Chicken \$3.00 Add Salmon or Shrimp \$6.00

Greek Salad \$11.00

Spring greens, cucumber, olives, tomatoes, Feta cheese and red onions served with grilled Pita bread and Greek dressing.

Add Chicken \$3.00 Add Salmon or Shrimp \$6.00

On the Lighter Side

All lighter options are served with your choice of one side.

Tequila and Lime Pasta \$12.00

Penne pasta, mushrooms, onions, peppers, and spinach tossed in a tequila lime sauce.

Add Chicken \$3.00 Add Salmon or Shrimp \$6.00

Petite Sirloin \$14.00

A 5 oz. sirloin cut in house, seasoned to perfection, and grilled to order.

Petite Sweet and Spicy Salmon \$11.00

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

Sautéed Chicken and Shrimp \$13.00

A 6oz. chicken breast paired with two jumbo shrimp and topped with a Boursin cheese sauce.

Desserts

Bread Pudding \$7.00

Classic bread pudding with bourbon cream sauce.

Fried Cheesecake \$7.00

Lightly fried cheesecake bites topped with chocolate sauce and strawberries.

Fudge Brownie Tower \$7.00

Fudge brownies and vanilla ice cream piled high topped with chocolate sauce and whipped cream.

General Manager Signature Dessert \$7.00

Vanilla ice cream, mixed berries and a fresh baked cookie drizzled with honey served in a martini glass.

Burgers and Sandwiches

All our burgers and sandwiches are served with our choice of one side.

Our burgers are cooked to a juicy medium well unless otherwise specified, then served lettuce tomato and red onion.

All burgers and sandwiches can also be prepared on gluten free bread, or substituted for a veggie patty.

Tripleta Sandwich \$13.00

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

Build Your Own Burger \$13.00

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

Meatloaf Sandwich \$12.00

House made meatloaf, herb aioli, and crispy onion rings served on ciabatta bread with a side of mushroom gravy.

Pulled Pork Sandwich \$13.00

Pulled pork cooked in our house made barbecue sauce, with fresh coleslaw, and a crispy onion ring, served on Texas toast.

Mojo Cuban Sandwich \$12.00

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

Downtown Crowne Burger \$15.00

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

Roasted Turkey Club \$12.00

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

Caribbean Jerk Chicken Sandwich \$12.00

Grilled chicken breast with Caribbean jerk seasoning and topped with tropical chutney.

Bistro Classics

All Classics are served with your choice of one side.

Shrimp and Grits \$16.00

Golden fried jumbo 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.

Chef Oscar's Chicken and Waffles \$14.00

Golden fried chicken wings served atop poppy seed waffles with berry aioli, strawberry butter and warm maple syrup.

Bistro Main Plates

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

BBQ Ribs \$18.00

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

Top Sirloin \$24.00

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

Meatloaf \$16.00

House made meatloaf served with mushroom gravy.

Sweet and Spicy Salmon \$19.00

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

Ribeye \$24.00

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

Sides

French Fries \$4.00

Garlic Mashed Potatoes \$4.00

Chef's Choice Vegetable \$4.00

Pub Chips \$4.00

Baked Beans \$4.00

Steamed Rice \$4.00

Side House Salad \$5.00

Side Caesar Salad \$5.00

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.
18% Gratuity will be added to parties of 6 or more.

Cocktail Menu

Handcrafted Cocktails \$11.00

Tokyo Mule

Hiro Sake, fresh lime juice, ginger beer

Texas Mule

Tito's vodka, fresh lime juice, ginger beer

Blue Smoke Martini

Tellamore Dew coated glass, Ketel One vodka, bacon and bleu cheese stuffed olives

Cucumber Cooler

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

Strawberry Delight

Milagro Silver, Grand Mariner, muddled strawberries, agave nectar, fresh lime juice

Watermelon Mojito

Bacardi rum, simple syrup, muddled watermelon, mint, limes, and soda

Retropolitan

Kurrant flavored vodka, Patron Citronge, cranberry juice, and fresh lime juice

Rye Whiskey Smash

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

Platinum Margarita

Patron Silver, Patron Citronge, fresh lime juice, Agave Nectar Grand Mariner float

Plaza Pleaser

Stoli vodka, peach schnapps, Malibu rum, cranberry, pineapple, grenadine

Beers

On Draft

Coors Light
Peroni
Yuengling
Blue Moon
Dogfish Head IPA
Sam Adam's Seasonal
Sierra Nevada
Guinness

Bottles

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Goose Island IPA
Corona
Corona Light
Angry Orchard
Stella
Heineken
O'Douls

Wines

Red Wines

Cabernet

Canyon Road
Story Point
Justin

Merlot

Canyon Road
Decoy
Canoe Ridge

Pinot Noir

Canyon Road
Willamette Valley
Hartford

Interesting Reds

Dark Horse Blend
Predator Zinfandel
Alamos Malbec

White Wines

Chardonnay

Canyon Road
Sonoma Cutrer
La Crème – Carneros

Pinot Grigio

Canyon Road
Santa Marina
Nobilissima

Sauvignon Blanc

Canyon Road
White Haven
Kim Crawford

Rose / Sparkling

Canyon Road
Iron Horse Brut
La Marca Prosecco
Les Voiles Rose

Interesting Whites

Pine Ridge Chenin Blanc
Thomas Schmitt Riesling
Wolftrap South African White Blend