small plates & sides

GARLIC CHEESE BREAD $8
Baked Garlic on a Herb Baguette
with Mozzarella Cheese

ONION AND JALAPENO FRIES $8
Crispy Onion and Jalapeno Fries
with Sriracha Mayo

CHEESE CURD POPPERS $10
Beer Battered Cheese Bites
With Chipotle Aioli

CHICKEN WINGS $10
Crispy Battered Chicken Wings Tossed with
Buffalo, Teriyaki or Guava Sauce

PITA CHIPS & HUMMUS $8
Hummus Drizzled with Extra Virgin Olive Oil
Served with Warm Pita Bread

CRISPY CALAMARI $13
Served with Cajun Aioli and Lemon

FISH TACO $5
Beer Battered Tilapia with Citrus-Jalapeno Slaw
Salsa and Guacamole

SLIDER TRIO $12
Charbroiled American Kobe Beef Topped with
Cheddar, Pickles, Caramelized Onions, and Mustard

salads

CLASSIC CAESAR SALAD $11
Hearts of Romaine with Garlic Herb Croutons.
Grape Tomatoes and Parmesan Cheese tossed
with Caesar Dressing
With: Chicken $13 Prawns $15 NY Steak $17

CALIFORNIA SPINACH SALAD $12
Grilled Chicken Breast, Baby Spinach, Toasted Sliced
Almonds, Red Onions, Feta Cheese.
Served with Balsamic Vinaigrette

SEARED AHI SALAD $16
Blackened Ahi Tuna Served with Mixed Baby Greens
Salad and Soy Ginger Vinaigrette

WEST BAY COBB $15
Grilled Chicken Breast with Bibb Lettuce, Diced Tomato,
Hard-Boiled Egg, Avocado, Smoked Bacon,
and Blue Cheese

CAPRESE SALAD $15
Sliced Tomato, Fresh Mozzarella and Basil
In a Bed of Arugula

CROWNE PIZZA

MARGHERITA PIZZA $13
Tomato Basil Sauce, Mozzarella, Basil

CHICKEN & PESTO PIZZA $15
Chicken, Pesto, Mozzarella, Red Onion, Sun Dried Tomato

CROWNE SPECIAL PIZZA $16
Pepperoni, Bacon, Sausage, Onions
Bell Peppers, Mushrooms, Olives

ADD ONS

PROTEINS $1.50
Bacon Pepperoni Chicken Sausage

VEGETABLES $1
Brocolini Tomatoes Olives
Artichokes Mushrooms Red Onions

entrees

BLACKENED RIBEYE $35
Cajun Spice Crusted USDA Choice Ribeye Steak with
Whipped Potatoes and Seasoned Vegetables

SHORT RIBS $33
Slow Cooked Beef Ribs with Red Wine Reduction,
and Whipped Potatoes.
Served with Baby Carrots and asparagus

TERIYAKI PORK CHOP $28
Grilled Double Cut Pork Chop with
Teriyaki Glaze and Steamed Jasmine Rice

SALMON $24
Pan-Seared Salmon with a Gremolata Sauce
Served with a Fennel Citrus Salad

PACIFIC HALIBUT $27
Pan-Seared Pacific Halibut Topped with
Romesco Sauce with Potatas Bravas
and Seasoned Vegetables

GRILLED CHICKEN BREAST $20
Herbed Airline Chicken Breast served
with Seasonal Vegetables

FETTUCINI ALFREDO $16
Fresh Pasta Noodles in Garlic Parmesan
Cream Sauce Served with Garlic Bread
With: Chicken $18 Prawns $20 NY Steak $22

CAPELLINI POMODORO $18
Angel Hair Noodles Tossed with Fresh Tomatoes, Garlic,
Shallots and Basil with Extra Virgin Olive Oil
With: Chicken $20 Prawns $22 NY Steak $24

sandwiches

With your Choice of French Fries, Garlic Fries or Side Salad

CROWNE BURGER $18
Half Pound USDA Choice Beef Patty
on a Brioche Bun
Add Cheese $.75 Add Bacon $.75

FRENCH DIP $18
Thinly Sliced Roast Beef on a Hoagie Roll
served with a cup of *au jue*

CUBANO $18
Braised Pork Shoulder, Honey Smoked Ham,
Swiss Cheese, Pickles and Dijonnaise
Served on a soft French Roll

FALAFEL $16
Warm Pita Stuffed with Mixed Greens, Cucumber
Yogurt Sauce, Hummus and Falafel

CROWNE GRILLED CHICKEN $17
Charbroiled Chicken Breast with Pepper Jack Cheese,
Chipotle Mayonnaise and Avocado on a Brioche Bun

CALIFORNIA CLUB SANDWICH $17
Sliced Turkey Breast, Crispy Bacon, Avocado,
Swiss Cheese, Dijonnaise, Tomato and
Bibb Lettuce on Buttermilk Bread

All raw or partially cooked ingredients are potentially
hazardous and may cause a foodborne illness

ndicates Gluten free
"We are not Certified Gluten Free"

Restaurant closes at 11pm