

small plates & sides

SAMPLE PLATTER \$16

Vegetarian Egg Rolls, Mozzarella Cheese sticks and Pop Corn Shrimp

FIRECRACKER SHRIMP \$12

Wild caught Shrimp Spring Roll Wrapper, Sweet Chili Sauce

CHICKEN WINGS \$13

Crispy Battered Chicken Wings Tossed with Buffalo or Teriyaki 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 \$15 Prawns \$17 NY Steak \$19

CALIFORNIA SPINACH SALAD \$15

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 \$16

Grilled Chicken Breast with Lettuce, Diced Tomato, Hard-Boiled Egg, Avocado, Smoked Bacon, Choice of Dressing

ROASTED GARLIC, GRILLED VEGETABLES \$14

Zucchini, yellow Squash, Bell Peppers and Hummus, with Balsamic Glaze

crowne pizza

MARGHERITA PIZZA \$15

Tomato Basil Sauce, Mozzarella, Basil

CHICKEN & PESTO PIZZA \$16

Chicken, Pesto, Mozzarella, Red Onion, Sun Dried Tomato

CROWNE SPECIAL PIZZA \$19

Pepperoni, Bacon, Sausage, Onions, Bell Peppers, Mushrooms, Olives

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ADD ONS:

Proteins \$1.50

Bacon, Pepperoni, Chicken or Sausage

Vegetables \$1.00

Broccolini, Tomatoes, Olives
Artichokes, Mushroom or 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 \$26

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

PACIFIC HALIBUT \$28

Pan-Seared Pacific Halibut Topped with Romesco Sauce with Potatas Bravas and Seasoned Vegetables

HERBS HALF ROASTED CHICKEN \$22

With Garlic Butter, fresh Herbs Served with Roasted Potatoes and Seasonal Vegetables

FETTUCINI ALFREDO \$16

Fresh Pasta Noodles in Garlic Parmesan Cream Sauce Served with Garlic Bread
With: Chicken \$20 Prawns \$22 NY Steak \$24

CAPELLINI POMODORO \$16

Angel Hair Noodles Tossed with Fresh Tomatoes, Garlic, Shallots and Basil with Extra Virgin Olive Oil
With: Chicken \$22 Prawns \$24 NY Steak \$26

sandwiches and tartines

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 \$17

Thinly Sliced Roast Beef on a Hoagie Roll served with a cup of *au jus*

CROWNE GRILLED CHICKEN \$18

Charbroiled Chicken Breast with Pepper Jack Cheese, Chipotle Mayonnaise and Avocado on a Brioche Bun

CALIFORNIA CLUB SANDWICH \$17

Sliced Turkey Breast, Crispy Bacon, Swiss Cheese, Dijonnaise, Tomato and Lettuce on Buttermilk Bread. Add avocado \$0.75

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

 Indicates Gluten free

"We are not Certified Gluten Free"

Restaurant closes at 11pm