

SOUPS & APPETIZERS

Crab & Mushroom Bisque Creamy Maryland style. \$6.95

Classic Onion Soup Caramelized onions in broth topped with croutons, Swiss and Provolone cheeses. \$5.95

Soup of the Day Chef's Daily Creation! \$4.95

Chicken Nachos

Tri-colored tortilla chips topped with Cheddar cheese sauce, olives, jalapeños, tomatoes, grilled chicken, sour cream and guacamole on the side. \$9.95

Pan Seared Crab Cake

Crab cake made with baby jumbo lump crabmeat then sauteed and served with cocktail sauce on the side \$9.95

Smoked Chicken Quesadilla

Tender chunks of smoked chicken, Pepper Jack cheese, fire-roasted peppers drizzled with lime-cilantro aioli. \$9.95

Peppered Tuna

Ahi Tuna rubbed with our own blend of pepper spices pan-seared and served with fresh mango salsa. \$9.95

Buffalo Chicken Wings

Breaded wings tossed with your choice of sauce: Hot, BBQ or Honey Mustard; served with celery sticks and Blue cheese dressing. 12 / \$10.95 • 6 / \$5.95

Beer-battered Chicken Fingers

Tender nuggets served with fries and your choice of BBQ or Honey Mustard sauce. \$8.95

Fried Shrimp (Tempura Style)

Tempura fried shrimp tossed in a house specialty spicy sauce with bacon bits and goat cheese. \$9.95

SALADS

Tropical Shrimp Salad

Crisp Bibb lettuce with grilled shrimp, pineapple, avocado, shredded Monterey Jack cheese, coconut flakes, and served Caribbean mango Vinaigrette dressing. \$14.95

Sesame Chicken Salad

Napa cabbage and romaine tossed with peanuts, sweet peppers and sweet ginger dressing topped with sesame chicken fingers. \$9.95

Valley Caesar Salad

Romaine hearts tossed with shredded Parmesan cheese and croutons with our own Caesar dressing. \$6.95
Add Grilled Chicken \$9.95

Waldorf Chicken Salad

Fresh Gala and Granny Smith apples tossed in a creamy-style dressing with walnuts, crumbled Goat cheese and Boston Bibb lettuce. \$10.95

Crowne Salad

A house favorite! Mesclun lettuce topped with Goat cheese, candied walnuts, dried cranberries and served with our house-made raspberry vinaigrette. \$6.95

SPECIALTY SALADS

Steak Salad

Certified Angus Beef® flat iron steak grilled then sliced and served over baby spinach, roasted peppers and tomato tossed with Parmesan and pepper dressing. \$13.95

Chesapeake Cobb Salad

Romaine hearts topped with Lump crabmeat, smoked bacon bits, avocado, Blue cheese and grape tomatoes with Honey Dijon dressing served on the side. \$12.95

Blackened Tuna Salad

Fresh, steamed and chilled green beans tossed with balsamic dressing, spring mix, hard-boiled eggs and tomato wedges drizzled with red pepper aioli. \$12.95

ENTRÉES



We are among an elite group of restaurants serving *Certified Angus Beef*® brand entrées. Uncompromising standards ensure it's the best-tasting beef available.

Tenderloin Tips & Portabella

Certified Angus Beef® tenderloin tips sautéed with portabella mushrooms finished with merlot and demi-glace. \$23.95

New York Strip Steak

Twelve-ounce, center-cut *Certified Angus Beef*® sirloin rubbed with our special blend of spices then grilled. \$28.95

Filet Mignon

Eight-ounce, center-cut *Certified Angus Beef*® filet center cut and grilled to your specification, finished with a truffle demi-glace. \$29.95

Shrimp & Scallop Savoy

Sautéed shrimp and scallops tossed with capellini pasta and light Chablis tomato herb sauce. \$25.95

Salmon & Lobster Napoleon

Pan-seared Salmon fillets layered between lobster mashed potatoes with dill beurre blanc. \$26.95

Soft Shell Crabs

Panko-fried jumbo soft shells served with Cajun rémoulade sauce. \$27.95

Sauteed Butterfish

Served with an avocado and shrimp relish with a balsamic blueberry reduction. \$22.95

Mediterranean Chicken

Sautéed breasts of chicken topped with basil, tomatoes, kalamata olives and Feta cheese. \$18.95

Vegetarian Platter

Combination of grilled and Tempura fried vegetables served with fresh tomato concasse and cheese fondue \$15.85

Smoked Beef Ribs

Beef Ribs with your choice of : House Special Blend Rub or Hickory Smoked BBQ Sauce
Half Rack... \$11.95 / Full Rack... \$17.95

SANDWICHES

The Crowne Burger

Eight-ounce *Certified Angus Beef*® ground beef burger cooked to your desire, topped with or without cheese, and served on a toasted onion brioche roll. \$10.95

Super Burger Sliders

Three *Certified Angus Beef*® burgers with three different toppings: Caramelized Onion, Sautéed Mushroom and BBQ. \$11.95

Filet Mignon Sandwich

Six-ounce *Certified Angus Beef*® filet grilled to your desire, served with an onion demi on a toasted Kaiser roll. \$14.95

Valley Forge Crab Melt

Open-face English muffin topped with Maryland-style crab mix, tomato, smoked bacon and Provolone cheese. \$12.95

Pesto Grilled Vegetable Wrap

Grilled zucchini, yellow squash, bell peppers, Bermuda onion and baby spinach tossed with pesto and served hot. \$8.95 Add Grilled Chicken \$10.95

Classic Turkey Club

Three layer classic with smoked turkey, lettuce, tomato, bacon and mayonnaise, served with your choice of toasted bread. \$10.95

Grilled Chicken San Francisco

Marinated then grilled breast of chicken topped with Monterey Jack cheese, sautéed peppers and onions and guacamole served on a sourdough roll. \$10.95

Philly Cheese Steak

Authentic Philly cheese steak, your choice of either beef or chicken, fried onions, peppers and mushrooms with choice of Swiss, American, Cheddar or Cheez Whiz®. \$8.95

Grilled Turkey Reuben

Smoked turkey, sauerkraut and Swiss cheese served on rye bread with Russian dressing. \$8.95

Soft Shell Crab Wrap

Panko-crust Soft Shell Crab wrapped in Old Bay flavored tortilla wrap with Mesclun lettuce, pico de gallo and lime-chipotle aioli. \$13.95

Manhattan Hero

Hot seasoned pastrami, corned beef and smoked turkey served with Swiss cheese, Thousand Island dressing and coleslaw on a black Russian hero roll. \$10.95

Tempura Fried Tilapia Sub

Tilapia dipped in our house made Tempura batter topped with shaved lettuce and tomato, drizzled with a spicy Creole sauce. \$10.95