



CROWNE PLAZA®

HOTELS & RESORTS

SMALL PLATES

- CAROLINA NACHOS** \$11
Creamy seasoned spinach and parmesan cheese atop tortilla chips.
- CONGAREE CHICKEN WINGS** \$12
Tender bone-in chicken wings lightly fried and served with your choice of sauce: mild, hot, teriyaki, sweet chili or barbecue. Served with your choice of ranch or blue cheese dressing.
- PRIME SLIDERS** \$15
Three petite prime beef burger sliders served with horseradish cream sauce.
- FOUR CHEESE QUESADILLA** \$14
Served with roasted tomato, sour cream, guacamole & salsa.
- SHRIMP TACOS** \$16
Grilled blackened shrimp, sriracha crema, lime, onion & cilantro. Served with french fries.

SALADS

- CROWNE COBB** \$16
Grilled chicken, cheddar cheese, avocado, bacon, crumbled blue cheese, tomatoes and chopped egg served over a bed of mixed greens & topped with crispy red onions. Choice of dressing: Balsamic Vinaigrette, Ranch, Thousand Island or Blue Cheese.
- BLACK & BLUE*** \$19
Marinated beef tenderloin tips, grilled, and served over crisp wedges of iceberg lettuce. Topped with balsamic vinaigrette and crumbled blue cheese.
- CAESAR SALAD*** \$10
Crisp romaine hearts tossed with Romano cheese and a creamy Caesar dressing. With Chicken \$15 | With Shrimp \$17 | With Crabmeat \$19

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Served Exclusively in the Crowne Plaza Atrium
Daily from 11AM – 11PM

ENTREES

- CHICKEN BRUSCHETTA** \$16
Lightly blackened chicken breast, grilled and topped with a tomato-onion bruschetta, drizzled with a balsamic reduction, and served over sauteed vegetables.
- PASTA PRIMAVERA** \$14
*Penne pasta tossed with olive oil, garlic & sauteed vegetables; topped with parmesan cheese.
With Chicken \$19 | With Shrimp \$22*
- SEARED SEA SCALLOPS*** \$19
Seared, blackened sea scallops served over fire-roasted corn seasoned with salsa verde.
- BROCHETTE OF BEEF & SHRIMP*** \$21
Teriyaki marinated beef tenderloin and jumbo shrimp, grilled and served over a bed of sauteed fresh vegetables.
- TENDERLOIN TAILS & FRITES*** \$24
Sliced tenderloin, served with a mushroom demi-glace & french fries.

ACCOMPANIMENTS

- JULIENNE FRENCH FRIES** \$10
- FRESH BROCCOLI** \$9.50
- FIRE-ROASTED CORN** \$11
- SAUTEED SEASONAL VEGETABLES** \$9.50
- SIDE MIXED GREENS SALAD** \$6
- SIDE CAESAR SALAD** \$6

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SANDWICHES

(All sandwiches served with french fries.)

CHICKEN & AVOCADO CLUB \$13

Boneless chicken breast, grilled, sliced and topped with Swiss cheese, avocado, lettuce, tomato, red onion, bacon & mayonnaise. Served on your choice of toasted white or wheat bread.

STEAK SANDWICH* \$19

Sliced New York Strip smothered with onions, peppers & mushrooms. Served on garlic bread with your choice of cheddar, Swiss or blue cheese.

SALMON CLUB* \$15

Grilled salmon topped with bacon, lettuce, tomato, onion & a Creole mayonnaise. Served on your choice of toasted white or wheat bread.

CLASSIC GRILLED CHEESE \$12

Our house blend of cheddar, provolone and Swiss cheeses. Served on your choice of toasted white or wheat bread.

BURGERS

(Hamburgers served with french fries.)

ALL AMERICAN BURGER* \$13

Ground sirloin, grilled to your liking, and served with your choice of cheddar, Swiss or provolone cheese. Dressed with lettuce, tomato & red onion; served on a toasted brioche bun.

SMOKEHOUSE BURGER* \$15

Ground sirloin, grilled to your liking, and topped with cheddar cheese, bacon, crispy onions, pickled jalapenos & barbecue sauce. Served on a toasted brioche bun.

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SWEET TREATS

TRIPLE LAYER CHOCOLATE CAKE \$7

KEY LIME PIE \$7

RASPBERRY SORBET \$6.50

ICE CREAM \$6.50

Chocolate or vanilla.

BEVERAGES

ICED TEA \$2.50

SOFT DRINKS \$3

Coca-Cola, Diet Coke or Sprite

BOTTLED WATER \$6.50

Liter bottles. Sparkling or still

JUICES \$3

Orange, apple, cranberry or grapefruit

MILK \$3

2%, whole, or chocolate

FRESHLY BREWED COFFEE \$4

Regular or decaffeinated

HOT TEA \$4

Assorted herbal or black teas

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BEER

- BUDWEISER, BUD LIGHT, KALIBER (NON-ALCOHOLIC), MICHELOB ULTRA & MILLER LITE \$4
- BLUE MOON, CORONA, NEWCASTLE BROWN ALE, SAM ADAMS & SIERRA NEVADA PALE ALE \$5.50
- GUINNESS PUB DRAUGHT, STELLA ARTOIS, SWEETWATER 420, SWEETWATER IPA & THOMAS CREEK RED \$6.50
- SPECIALTY DRAFT \$8

Please ask bartender for our daily selections.

COCKTAILS

- CAROLINA MULE \$10
Svedka Vodka, ginger beer, freshly squeezed lime juice & orange bitters
- PALMETTO TEA \$10
Cruzan Light Rum, lemon-sour & a splash of Coca-Cola
- CROWNEBERRY COSMO \$10
Skyy Raspberry Vodka, Triple Sec and cranberry & lime juices
- CONGAREE MARGARITA \$10
El Jimador Reposado Tequila, lime juice, agave nectar & Triple Sec; served with a salted rim
- ROPER MOUNTAIN BREEZE \$10
Smirnoff Vodka, cranberry and apple juices & a splash of ginger ale

SOUTH CAROLINA STATE LAW REQUIRES THAT YOU MUST BE 21 YEARS OF AGE (OR OLDER) TO ORDER OR CONSUME ALCOHOL.

PLEASE DRINK RESPONSIBLY

SPARKLING/BLUSH/WHITE WINE

| | GLASS | BOTTLE |
|---|-------|--------|
| PROSECCO Chloe Veneto, Italy | \$12 | \$48 |
| WHITE ZINFANDEL Montevina Amador County, California | \$9 | \$36 |
| RIESLING Clean Slate Mosel, Germany | \$10 | \$40 |
| PINOT GRIGIO Donini Delle Venezie, Italy | \$10 | \$40 |
| SAUVIGNON BLANC The Seeker Marlborough, New Zealand . | \$12 | \$48 |
| CHARDONNAY Merf Columbia Valley, Washington | \$10 | \$40 |
| CHARDONNAY Cambria Santa Maria Valley, California | \$12 | \$48 |

RED WINE

| | GLASS | BOTTLE |
|--|-------|--------|
| PINOT NOIR Seaglass Santa Barbara County, California | \$11 | \$44 |
| PINOT NOIR La Crema Monterey, California | \$14 | \$56 |
| MERLOT Seven Falls Wahluke Slope, Washington | \$12 | \$48 |
| MALBEC Trapiche "Broquel" Mendoza, Argentina | \$12 | \$48 |
| CABERNET SAUVIGNON Columbia Crest, "Grand Estates" Columbia Valley, Washington | \$10 | \$40 |
| CABERNET SAUVIGNON The Federalist Lodi, California..... | \$12 | \$48 |

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