

# CROWNE BREAKFAST BUFFET \$17

We Offer a Full Buffet with Fresh Fruit, Assorted Pastries, Eggs Your Way, Assorted Cold Cuts,  
Assorted Cereals and Your Choice of Coffee or Tea, and Juice.

---

## A LA CARTE

Available Daily 6:30 AM—11:00 AM

### SPECIALTIES

#### **All American Breakfast**

Two Eggs Your Way with Crisp Hash Browns. Choice of Bacon, Ham or Sausage and Toast, Bagel or an English Muffin **\$15**

#### **3-Egg Omelet**

Choose Your Three Ingredients: Bacon, Cheddar, Tomato, Mushroom, Green Peppers, Onion, Sausage, Ham, Salsa, or Fresh Spinach and Served with Choice of Toast, Bagel, or English Muffin **\$16**

#### **Traditional Eggs Benedict**

Poached Eggs (2), Canadian Style Bacon and Hollandaise Sauce on a Grilled English Muffin, Served with Hash Browns **\$15**

#### **Smoked Salmon**

A Toasted Bagel with Smoked Salmon, Cream Cheese, Capers, Tomatoes and Onion **\$14**

#### **Steak & Eggs\***

6 oz. Sirloin with Two Eggs Made Your Way and Served with Hash Browns **\$16**

### FROM THE GRIDDLE

All Selections are Served with Soft Whipped Butter and Warm Maple Syrup

#### **Buttermilk Pancakes**

Three Large, Fluffy Buttermilk Pancakes **\$9**

#### **Old Fashioned Belgian Waffle**

Topped with Whipped Cream and Seasonal Berries **\$9**

#### **French Toast**

Classic Texas Toast Dipped in a Sweet Egg Batter, Grilled to Perfection and Dusted with Powdered Sugar **\$9**

### SIDES

Two Eggs Your Way **\$5**

Low Fat Crunchy Granola **\$6**

Selection of Cold Cereals with Milk **\$5**

With Fresh Fruit, add **\$3**

Hot Oatmeal, Raisins, Brown Sugar **\$6**

Fruit Flavored Low Fat Yogurt **\$4**

Bowl of Seasonal Fresh Fruit **\$7**

Applewood Country Bacon (3) **\$5**

Canadian Bacon **\$6**

Turkey Bacon (3) **\$5**

Chicken Sausage Links (4) **\$5**

Breakfast Potatoes or Hash Browns **\$4**

Toast (2) Choice of Wheat, White, or Rye **\$4**

English Muffin **\$4**

Bagel and Cream Cheese **\$4**

### BEVERAGES

Fresh Orange or Grapefruit Juice **\$5**

Apple, Cranberry or Tomato Juice **\$5**

Pot of Coffee, Decaf, or Tea **\$4**

Specialty Coffee **\$4**

8 oz. Milk, 2%, Skim or Chocolate **\$3**

Mineral, Sparkling, or Still Water **\$3**

\*Co  
nsu

# ELEMENT'S BAR AND GRILLE

11:00 AM—11:00 PM

## SMALL PLATES

### CURED MEATS & CHEESES 12.00/18.00

artisanal selection of meats & cheese, served with pickles, olives, dijon mustard and toasted baguette

### STEAK & STOUT SLIDERS\* 15.00

with melted gouda, stout-braised onions and a side of housemade pub chips

### PROSCIUTTO MARGHERITA FLATBREAD 13.00

with roasted tomatoes, fresh mozzarella and pesto

### BUFFALO PEPPER GARLIC CHICKEN WINGS 10.50

tossed in a buffalo pepper garlic sauce, served with blue cheese slaw

### SPINACH & ROASTED ARTICHOKE DIP 11.00

served with toasted crostini

### CHICKEN QUESADILLA 12.00

stuffed with roasted peppers, cheddar and pepper jack cheese and sides of salsa and sour cream

### WHITE CHEDDAR MAC & CHEESE 9.00

aged white cheddar topped with panko breadcrumbs

## SALADS

### ADD A PROTEIN TO ANY SALAD\*

shrimp +6.00 / salmon +6.00 / chicken +6.00

### COBB SALAD GF—18.00

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

### ROASTED BEET SALAD GF—12.00

mixed greens, crumbled goat cheese, candied pecans tossed in red wine vinaigrette

### CAESAR SALAD—11.00

romaine, shaved parmesan cheese and croutons, tossed in a caesar dressing

### QUINOA & BABY GREENS SALAD—11.00

feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

### SOUP DU JOUR 6.00

ask your server for today's offering

## HANDHELDS

### TURKEY CLUB 13.00

bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

### CHIPOTLE CHICKEN SANDWICH 15.00

melted cheddar cheese, bacon and chipotle aioli on a brioche bun

### CUBAN SANDWICH 13.00

sliced pork, ham, pickles, swiss cheese and mustard on a pressed cuban loaf

### GRILLED STEAK WRAP\* 17.00

with black beans, roasted red peppers, cilantro and monterey jack cheese

- SERVED WITH FRENCH FRIES OR PUB CHIPS -

## BURGERS

### GRUYERE & SHROOM BURGER\* 16.00

gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

### BLACK RUM BACON JACK BURGER\* 16.00

monterey cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

### THE HOUSE BURGER\* 15.00

choice of cheese and housemade burger sauce

### VEGGIE BURGER 12.50

gardenburger malibu burger organic vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

- SERVED WITH FRENCH FRIES OR PUB CHIPS -

## MAINS

### CENTER-CUT TOPPED SIRLOIN\*, 10 OZ. GF 27.00

with choice of topping: sriracha glaze, melted blue cheese or bourbon demi glaze served with garlic mashed potatoes and grilled vegetables

### CHARBROILED RIBEYE\*, 12 OZ. GF 35.00

with garlic mashed potatoes and grilled vegetables

### MEDITERRANEAN SHRIMP PASTA 22.00

jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

### SALMON WITH KALE & MUSHROOMS\* GF 24.00

with sautéed kale and crimini mushrooms

### TUSCAN FLORENTINE CHICKEN 20.00

pesto-marinate chicken breast on top of grilled vegetable orzo

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MULES

## CROWNED JEWEL 12.00

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

## MEXICAN MULE 9.00

Sauza Blue Silver, ginger beer and fresh lime juice

## KENTUCKY MULE 10.00

Maker's Mark, ginger beer and fresh lime juice

## MOSCOW MULE 11.00

Ketel One, ginger beer and fresh lime juice

*\*\* Served in Copper Mugs \*\**

# WINES

## WHITE

	6oz /	9oz /	btl
PROSECCO—La Marca DOC, ITA 187ml	-	-	24
BRUT SPARKLING—Michelle, WA	9	-	32
ROSE'—Noble Vines, 515 Rose, CA	10	14	38
WHITE ZINFANDEL—Beringer Main & Vine, CA	8	10	28
RIESLING—Chateau Ste. Michele, WA	9	13	35
CHARDONNAY—Sonoma-Cutrer, CA	16	23	63
CHARDONNAY—Canyon Road, CA	8	11	28
CHARDONNAY—Kendall-Jackson, CA	11	15	43
PINOT GRIGIO—Stellina Di Notte, ITA	10	14	39
SAUVIGNON BLANC—Esk Valley, NZL	13	19	51
SAUVIGNON BLANC—Matua, NZL	12	17	48

## RED

PINOT NOIR—Meiomi, CA	12	17	47
PINOT NOIR—Canyon Road, CA	8	11	28
PINOT NOIR—Erath Winery, OR	14	19	55
MALBEC—Don Miguel, Gascon, ARG	12	17	47
ZINFANDEL—Ravenswood Zinfandel, CA	9	13	35
MERLOT—Canyon Road, CA	8	11	28
MERLOT—Chateau St. Jean, CA	12	17	48
CABERNET SAUVIGNON—Canyon Road, CA	8	11	28
CABERNET SAUVIGNON—Louis M. Martini, CA	12	17	44
CABERNET SAUVIGNON—Federalists, Lodi, CA	14	20	56
CABERNET SAUVIGNON—Emblem IV Generations, CA	24	34	94
RED SPECIALITEIS—19 Crimes, AUS	13	19	49

# CLASSIC COCKTAILS

## BEE'S KNEES 10.00

Hendrick's, honey and fresh lime juice served up

## COSMOPOLITAN 10.00

Absolut Citron, Cointreau, fresh lime juice and splash of cranberry juice

## MARGARITA 12.00

Patron Silver, Cointreau, housemade sour mix and fresh lime juice

## PIMM'S CUP 9.00

Pimm's No. 1, ginger ale, cucumber and fresh mint

## BOURBON OLD FASHIONED 9.00

Knob Creek, housemade simple syrup and orange bitters

## MINT JULEP 11.00

Woodford Reserve, housemade simple syrup and muddled mint leaves

## CUBAN MOJITO 8.50

Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

# BEERS

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

## DRAFT

	16oz	23oz
LOCAL / CRAFT	7.50	9.50
STELLA ARTOIS	7.00	9.00
BLUE MOON BELGIAN WHITE	6.50	8.50
SAMUEL ADAMS BOSTON LAGER	6.50	8.50
BUD LIGHT	6.50	8.50

## BOTTLE

ANGRY ORCHARD CRISP APPLE	7.00
BUDWEISER	6.00
COORS LIGHT	6.00
CORONA EXTRA	7.00
CORONA LIGHT	7.00
GUINNESS EXTRA STOUT	7.00
HEINEKEN	7.00
LAGUNITAS IPA	7.00
MILLER LITE	6.00
MICHELOB ULTRA	6.00
MODELO ESPECIAL	7.00
NEW BELGIUM FAT TIRE	6.50
SAMUEL ADAMS SEASONALS	6.50