

Room Service

Available from 4:30pm to 10:00pm Daily

Dial 7165 to order

Small Plates & Sides

Soup Du Jour Cup \$6 Bowl \$8

Butternut Squash Soup Cup \$6 Bowl \$8

Chicken Strips \$11

lightly breaded chicken tenders
served with ranch dressing, honey mustard sauce, or bbq sauce

Caribbean Chicken Wings \$12

crispy chicken drumettes tossed in a spicy guava sauce

Crispy Calamari \$14

served with cajoun aoli and lemon

Slider Duo \$11

one slider is charbroiled beef topped with sliced avocado,
the other slider is bbq pork topped with cole slaw

Salads

House Salad \$11

with: chicken \$13 **prawns** \$15 **ny steak** \$17

baby mixed greens with red onion, grape tomatoes, avocado,
and croutons served with an orange vinaigrette

California Spinach Salad \$14

grilled chicken breast, baby spinach, toasted almonds, red onion
strawberries, goat cheese served with a balsamic vinaigrette

West Bay Cobb Salad \$16

smoked turkey with bibb lettuce, diced tomatoes,
sliced hard-boiled egg, avocado, pancetta, and blue cheese

Kid's Menu

Grilled Cheese Sandwich \$10

served with french fries

Hamburger \$11

served with french fries
add cheese .50

Spaghetti and Meatballs \$11

Noodles with or without Butter \$9

Grilled Chicken \$12

served with rice and vegetables

Chocolate Chip Cookie \$3

Gelato \$5

single scoop of your choice of vanilla, chocolate, or strawberry

Fruit Cup \$5

diced medley of fruit

Desserts \$9

Gelato - Apple Tart - Cheesecake

Apple Galette - Fruit & Crème

Entrées

Seared Ribeye \$32

cajun spice seared certified angus ribeye steak

Fire Grilled NY Steak \$30

angus certified steak served with mashed potatoes and seasonal veggies

Cuban Pork Belly \$28

Slow cooked pork belly with an orange glaze served with congri risotto

Salmon \$24

pan seared salmon with gremolatta sauce served over fennel citrus salad

Sea Bass \$29

pan seared chilean sea bass with romesco sauce
served with patatas bravas, broccolini, and asparagus

Grilled Chicken Breast \$22

grilled seasoned chicken breast with seasonal veggies

Prawn Pappardelle \$26

roasted red bell pepper, pancetta, and spinach in a beurre blanc sauce

Sandwiches

Crowne Burger \$19

1/2 pound certified angus beef patty served in a brioche bun
with french fries
add cheese: \$1 **add bacon:** \$1

Crowne Grilled Chicken \$18

charbroiled chicken breast with pepper jack cheese, chipotle mayo,
and avocado served in a brioche bun with french fries

California Club \$18

sliced turkey, bacon, avocado, swiss cheese, dijonaise,
tomatoes, and butterleaf lettuce on buttermilk bread with french fries

Pork Belly Cubano \$18

seared pork belly, ham, swiss cheese, deli mustard,
and pickles on a sweet french roll with french fries

Classic BLT-A \$16

served on texas toast with french fries

Flatbreads

Serrano and Manchego \$16

arugula with serrano ham, figs, and shaved manchego cheese

Three Cheese \$14

mozzarella, parmesan, ricotta with thyme and lemon zest

Drinks \$3

Coke, Diet Coke, Sprite, Barq's Root Beer,
Pelligrino Sparkling Water, Bottled Water,
Milk, Chocolate Milk, Hot Chocolate,
Lemonade, Iced Tea, Raspberry Iced Tea,
Assorted Novus Teas, Coffee, Decaf

a service charge of 21%, \$2 delivery fee, and sales tax will be added to all room service orders

**Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness