

# Christie's Bar & Grille

*All selections containing eggs are prepared with cage free eggs. Egg whites are also available.*

## *Full Buffet | \$19*

A full array of breakfast favorites including our signature 'Eggs Your Way', breakfast meats with healthier options, a chef's selection of breakfast potatoes and local hot favorites.

Also included is an assortment of baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

## *Continental | \$15*

An assortment of breads, pastries, and baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

*Please inform your server and/or chef of any allergies or dietary restrictions.*

Breakfast Buffet

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



# Breakfast Buffet

**CROWNE PLAZA®**  
— BY IHG —

# CHRISTIE'S BAR & GRILLE

## Small Plates

<b>Bang Bang Cauliflower</b>  	<b>\$12</b>
Roasted cauliflower, honey Sriracha mayo	
<b>Italian Meatball</b>	<b>\$16</b>
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
<b>Grilled Shrimp Tacos</b>	<b>\$17</b>
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
<b>Chicken Wings</b>	<b>\$15</b>
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
<b>Spinach &amp; Roasted Artichoke Dip</b> 	<b>\$11</b>
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
<b>White Cheddar Mac &amp; Cheese</b> 	<b>\$10</b>
Aged cheddar, roasted garlic, panko	
<b>Chicken Quesadilla</b>	<b>\$14</b>
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
<b>sub steak +\$4   sub shrimp +\$3</b>	

## Handhelds

Served with choice of fries, chips, or fresh fruit

<b>Grilled Italian Vegetable Sandwich</b> 	<b>\$16</b>
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
<b>Cuban Sandwich</b>	<b>\$15</b>
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
<b>Turkey Club</b>	<b>\$15</b>
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
<b>BBQ Bacon Jack Burger*</b>	<b>\$17</b>
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
<b>Mushroom Swiss Burger*</b>	<b>\$17</b>
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
<b>Classic Cheeseburger*</b>	<b>\$15</b>
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
<b>Southwest Veggie Burger</b> 	<b>\$14</b>
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
<b>Buffalo Chicken Caesar Wrap</b>	<b>\$15</b>
Grilled chicken, caesar greens, wheat tortilla, buffalo sauce, ranch dressing	



## Salads & Soup

<b>Soup du Jour</b>	<b>\$7</b>
Ask your server for today's offering	
<b>Garden Salad</b>  	<b>\$9</b>
Mixed greens, cucumber, tomato, red onion, choice of dressing	
<b>Grapefruit, Beet &amp; Kale Salad</b> 	<b>\$13</b>
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
<b>Caesar Salad</b>	<b>\$11</b>
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
<b>add chicken +\$5   shrimp +\$7   salmon* +\$10   steak* +\$9</b>	
<b>Greek Quinoa Salad</b>   	<b>\$14</b>
Quinoa, mixed greens, olives, tomatoes, red onions, cucumbers, lemon vinaigrette	
<b>add chicken +\$5   shrimp +\$7   salmon* +\$10   steak* +\$9</b>	

## Mains

<b>Sweet Soy Glazed Salmon*</b>	<b>\$30</b>
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
<b>Mediterranean Shrimp Pasta</b>	<b>\$28</b>
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
<b>Ravioli &amp; Meatballs</b>	<b>\$26</b>
Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	
<b>New York Strip, 10 oz. *</b> 	<b>\$36</b>
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
<b>Spicy Curry / Chana Dal</b>  	<b>\$22</b>
Chana Dal, curry, fresh garlic, naan bread	

## Desserts

<b>Cheesecake</b> 	<b>\$11</b>
Classic New York-style cheesecake	
<b>Chocolate Cake</b> 	<b>\$11</b>
Chocolate cake with chocolate frosting	
<b>Carrot Cake</b>	<b>\$11</b>
With cream cheese frosting	

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Gluten Free



Vegetarian



Vegan

For parties of 8 or more, a 18% gratuity charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$3 delivery charge + 18% gratuity automatically added.

Evening

Signature Cocktails

<b>Crowned Jewel Mule</b>	<b>\$15</b>
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
<b>Margarita</b>	<b>\$15</b>
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
<b>Espresso Martini</b>	<b>\$15</b>
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
<b>Knob Creek Rye Old Fashioned</b>	<b>\$16</b>
Knob Creek Rye, house-made simple syrup, orange bitters	
<b>Crowne Rose Manhattan</b>	<b>\$16</b>
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
<b>Jamacian Smash</b>	<b>\$16</b>
Myers's dark rum, house-made simple syrup, muddled basil, muddled lime	
<b>Italian Citronade</b>	<b>\$16</b>
Absolut Citron vodka, Disaronno, house-made lemon sour, Fever-Tree club soda	
<b>Christie's Bloody Mary</b>	<b>\$16</b>
Ketel One vodka, Jersey farm tomato bloody mary	










Beers & Beyond

DRAFT			
<b>Stella Artois</b>	ABV 5.2%   BEL	<b>\$10</b>	
<b>Blue Moon Belgian White</b>	ABV 5.4%   CO	<b>\$10</b>	
<b>Samuel Adams Seasonal</b>	ABV 4.9%   MA	<b>\$10</b>	
<b>Voodoo Ranger IPA</b>	ABV 7.0%   CO	<b>\$11</b>	
<b>Michelob Ultra</b>	ABV 4.2%   MO	<b>\$9</b>	
BOTTLED			
<b>Bud Light</b>	ABV 4.2%   MO	<b>\$8</b>	
<b>Coors Light</b>	ABV 4.2%   CO	<b>\$8</b>	
<b>Heineken</b>	ABV 5.0%   AMS	<b>\$10</b>	
<b>Corona Extra</b>	ABV 4.5%   MEX	<b>\$10</b>	
<b>Samuel Adams Boston Lager</b>	ABV 4.9%   MA	<b>\$10</b>	
<b>Goose Island IPA</b>	ABV 6.7%   IL	<b>\$10</b>	
<b>Guinness</b>	ABV 4.3%   IRL	<b>\$12</b>	
<b>Heineken 0.0</b>	ABV 0%   AMS	<b>\$8</b>	
BEYOND BEER			
<b>Angry Orchard Hard Cider</b>	ABV 5.0%   NY	<b>\$10</b>	
<b>High Noon Sun Sips Hard Seltzer</b>	ABV 4.5%   CA	<b>\$10</b>	

Zero Proof

<b>Garden &amp; Ginger</b> <i>(non-alcoholic)</i>	<b>\$15</b>
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
<b>Cucumber Gimlet</b> <i>(non-alcoholic)</i>	<b>\$15</b>
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	




Wines

WHITES	6 oz.   Bottle
<b>Trimbach Classic Riesling</b>   	<b>\$13   \$50</b>
<i>Alsace, France</i>	
<b>Centine Toscana Pinot Grigio</b>  	<b>\$11   \$42</b>
<i>Tuscany, Italy</i>	
<b>Emmolo Sauvignon Blanc</b>  	<b>\$14   \$54</b>
<i>Napa/Solano, California</i>	
<b>Kim Crawford Sauvignon Blanc</b> 	<b>\$11   \$42</b>
<i>Marlborough, New Zealand</i>	
<b>Silver Gate Chardonnay</b>	<b>\$11   \$42</b>
<i>California</i>	
<b>Sea Sun Chardonnay by Wagner</b> 	<b>\$11   \$42</b>
<i>California</i>	

BUBBLES & ROSÉS

<b>LaMarca Prosecco</b> 	<b>\$9   \$34</b>
<i>Prosecco, Italy</i>	
<b>Piper Sonoma Brut NV</b> 	<b>\$12   \$46</b>
<i>Sonoma County, California</i>	
<b>Daou Rosé</b>	<b>\$11   \$42</b>
<i>Paso Robles, CA</i>	

REDS

<b>Meiomi Pinot Noir</b>	<b>\$13   \$50</b>
<i>California</i>	
<b>Murphy-Goode Red Blend</b>	<b>\$11   \$42</b>
<i>California</i>	
<b>Decoy by Duckhorn Merlot</b>  	<b>\$14   \$54</b>
<i>California</i>	
<b>Silver Gate Cabernet Sauvignon</b>	<b>\$11   \$42</b>
<i>California</i>	
<b>Josh Cabernet Sauvignon</b> 	<b>\$12   \$46</b>
<i>California</i>	

Cocktails & Bar