

Crowne Bistro

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

Full Buffet | \$20

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 | \$14

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 —

Crowne Bistro

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

Favorites

Pancakes

\$9

Fluffy buttermilk pancakes with choice of breakfast meat

Two Eggs

\$10

Served 'your way' with choice of breakfast meat

Oatmeal

\$6

Topped with brown sugar and raisins

Fruit & Yogurt

\$7

Fresh seasonal fruit and vanilla yogurt with granola

French Toast

\$8

Griddled golden brown with choice of breakfast meat

Kids Menu

***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.**



Kids Menu

CROWNE PLAZA®
— BY IHG —

TKP Bar & Grill

Favorites

Mac & Cheese

\$12

Blended cheese, roasted garlic, toasted herb naan

Chicken Quesadilla

\$12

Mojo seasoned chicken, blended cheese, green chili, fresh Pico de Gallo, salsa, cilantro-lime crema

Sliders

\$10

Grilled mini burgers, American cheese, fries

Chicken Tenders

\$10

Lightly breaded chicken strips, honey mustard or BBQ sauce, fries

Penne Pasta

\$10

Butter & cheese or marinara

Kids Menu

****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.***



Kids Menu

CROWNE PLAZA®
— BY IHG —


Crowne Bistro

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

Breakfast Specialties

Sunrise Breakfast*	\$13
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$14
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Chicken Apple Sausage Hash*	\$13
Chicken apple sausage, red potatoes, roasted mushrooms, fried egg, garlic herb butter, choice of toast	
Biscuits & Gravy*	\$13
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Morning Flatbread	\$13
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Bacon Cheddar Bowl	\$12
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
Denver Bowl* 	\$12
Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar	
Veggie Bowl*  	\$13
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	


Griddle

Buttermilk Brioche French Toast	\$11
Brioche, crème fraîche yogurt, lemon curd, berry compote	
Buttermilk Pancakes 	\$11
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	





Beverages

Simply® Orange Juice	\$4
Coca-Cola® Assorted Chilled Juices	\$4
Coffee or Hot Teas	\$3
Coca-Cola® Fountain Beverages	\$3
Hot Chocolate	\$3
Espresso	\$4
Sparkling Water	\$6
Bottled Water	\$4









Handhelds & Toasts

Sandwich Your Way*	\$11
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Bacon & Egg Tacos	\$12
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	
Smashed Avocado Toast 	\$12
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	

Omelets & Scrambles

Build Your Own Omelet 	\$14
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Denver Omelet 	\$14
Smoked ham, bell peppers, caramelized onions, cheddar, choice of side	
Vegetarian Omelet  	\$14
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

Sides

Selection of Breakfast Meats 	\$6
Seasonal Fresh Fruit  	\$6
Selection of Cold Cereals	\$5
Yogurt/Greek Yogurt 	\$5
Selection of Toasted Breads 	\$3
Breakfast Potatoes 	\$4
One Egg* 	\$4
Oatmeal 	\$7
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	

Cocktails & Zero Proof

Mimosa	\$10
LaMarca Prosecco, Simply® Orange Juice	
Irish Coffee	\$11
Fresh brewed coffee, Baileys Irish Cream, Jameson Irish Whiskey	
Cranberry Refresher <i>(non-alcoholic)</i>	\$9
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, ginger ale	

***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.



Gluten Free



Vegetarian



Vegan

For parties of 1 or more, a 18% gratuity charge will be automatically added to the bill. Room Service Available: Press 3920 button on your phone to order. All room service orders have a 22% gratuity charge automatically added.

Morning



Breakfast

CROWNE PLAZA[®]
— BY IHG —

TKP Bar & Grill

Small Plates

Italian Meatball	\$12
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
Grilled Shrimp Tacos	\$17
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Chicken Wings	\$14
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$13
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$12
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub shrimp +\$5	
Garlic Shrimp	\$15
Sautéed shrimp, olive oil, white wine, chile, fresh parsley	

Handhelds

Served with French fries

Banh Mi Crab Cake Sandwich	\$19
Crab cake, creamy sesame sambal, baguette, sweet ginger, cucumber carrot cilantro slaw	
Grilled Chicken Bruschetta	\$16
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
BBQ Bacon Jack Burger*	\$17
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$16
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$16
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$15
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Fried Chicken Sandwich	\$16
Crispy chicken, garlic aioli, lettuce, tomato, onion, brioche bun	




Salads & Soup

Shrimp Tomato Bisque	\$12
Tomato bisque, grilled shrimp, croutons, goat cheese	
Soup du Jour	\$8
Ask your server for today's offering	
Garden Salad  	\$7
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Chopped Chicken Salad	\$16
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Caesar Salad	\$10
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$6 shrimp +\$7	

Mains

Pan Seared Salmon* 	\$27
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$23
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$24
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
New York Strip, 12 oz.* 	\$33
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Vegetable Fried Rice	\$16
Jasmine rice, egg, peas, carrots, red pepper, green onion, soy sauce. Add chicken +\$6	

Desserts

Cheesecake 	\$8
Classic New York-style cheesecake	
Crème Brûlée  	\$8
With raspberry coulis	
Carrot Cake	\$8
With cream cheese frosting	

***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.**



For parties of 1 or more, a 18% gratuity charge will be automatically added to the bill. Room Service Available: Press 3930 button on your phone to order. All room service orders have a 22% gratuity charge automatically added.

Evening

Signature Cocktails

Crowned Jewel Mule	\$17
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$17
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$17
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$17
Knob Creek Rye, house-made simple syrup, orange bitters	
French 75	\$16
The Botanist Islay dry gin, fresh lemon juice, house-made simple syrup, Piper Sonoma Brut NV	
Mixed Berry Mojito	\$16
Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, house-made simple syrup, fresh lime juice, Fever-Tree club soda	
Lychee Martini	\$17
Tito's handmade vodka, lychee puree, lime, house-made simple syrup,	
Spicy Passion Fruit Margarita	\$17
Don Julio Blanco tequila, Cointreau, passion fruit puree, fresh lime juice, house-made simple syrup	












Beers & Beyond

DRAFT			
Stella Artois	ABV 5.2% BEL		\$9
Blue Moon Belgian White	ABV 5.4% CO		\$9
Set Break	ABV 6.5% NJ		\$9
New Belgium Fat Tire	ABV 5.2% CO		\$8
Guinness	ABV 4.5% IE		\$10
BOTTLED			
Michelob Ultra	ABV 4.2% MO		\$8
Coors Light	ABV 4.2% CO		\$8
Heineken	ABV 5.0% AMS		\$9
Corona Extra	ABV 4.5% MEX		\$8
Samuel Adams Seasonal	ABV 4.9% MA		\$8
Voodoo Ranger Seasonal IPA	Varies CO		\$9
Heineken 0.0	ABV 0% AMS		\$8
BEYOND BEER			
Twisted Tea	ABV 5.0% OH		\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA		\$10

Zero Proof

Blueberry NO-jito <i>(non-alcoholic)</i>	\$13
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	
Cranberry Refresher <i>(non-alcoholic)</i>	\$13
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$12 \$42
<i>Veneto, Italy</i>	
Placido Toscana Pinot Grigio  	\$11 \$44
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$12 \$44
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$12 \$44
<i>Marlborough, New Zealand</i>	
Silver Gate Chardonnay	\$10 \$42
<i>California</i>	
Sea Sun Chardonnay by Wagner 	\$10 \$38
<i>California</i>	
BUBBLES & ROSÉS	
LaMarca Prosecco 	\$11 \$44
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$140 \$48
<i>Sonoma County, California</i>	
Daou Rosé	\$12 \$44
<i>Paso Robles, CA</i>	
REDS	
Meiomi Pinot Noir	\$12 \$44
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$11 \$42
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$12 \$44
<i>California</i>	
Silver Gate Cabernet Sauvignon	\$11 \$42
<i>California</i>	
Josh Cabernet Sauvignon 	\$12 \$48
<i>California</i>	

Cocktails & Bar