



# CROWNE PLAZA®

AN IHG® HOTEL

JACKSONVILLE AIRPORT / I - 95N

## FOR THE TABLE

### BLUE CORN CHIP NACHOS 15

monterey jack cheese | sour cream | guacamole  
salsa | blue corn chips

*shredded chicken 6 | beef 6*

### CHEF'S 'CURATION' BOARD 17

cured artisan meats | cheeses | mustard seed  
marmalade | warm pita | celery | baby carrots

### DIP & SPREADS <sup>G</sup> <sup>VG</sup> 13

red pepper hummus | olive tapenade | pita bread  
celery | baby carrots

## SMALL BITES

### SOUTHERN CRISPY FRIED SHRIMP 15

crispy celery | carrots | sriracha mayo  
sweet chili sauce

### HOUSEMADE WARM POTATO CHIPS 12

fresh potato chips | spinach & artichoke dip  
sriracha mayo

### COUNTRY FRIED PICKLES 13

chipotle ranch sauce

### WINGS YOUR WAY 16

garlic & parmesan, bourbon molasses,  
classic buffalo or bbq sauce | celery sticks | baby carrots  
blue cheese or ranch dressing

### MARGHERITA FLATBREAD 16

san marzano tomato sauce  
fresh buffalo mozzarella cheese | fresh basil  
balsamic reduction

### DOUBLE-PEPPERONI FLATBREAD 16

san marzano tomato sauce  
shredded mozzarella cheese | pepperoni

## GARDEN

SEASONED CHICKEN 6 | GRILLED SHRIMP 9 | GRILLED FISH MKT

### CAESAR SALAD 11

romaine | cheesy croutons | parmesan cheese  
caesar dressing | whole egg

### DUVAL GREEK SALAD 11

mixed spring greens | chopped cucumber  
grape tomatoes | kalamata olives | pickled red onion  
feta cheese | olive oil & red wine vinaigrette

### ARTHUR'S COBB SALAD 12

romaine lettuce | smoked bacon | cage-free egg  
tomato | red onion | blue cheese dressing

### SOUP DU JOUR 8

chef's daily selection

<sup>G</sup> Gluten-Free <sup>VG</sup> Vegan <sup>V</sup> Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS.

## HANDHELDS

SERVED WITH FRENCH FRIES, SUB SIDE SALAD FOR 2

### GRILLED CHICKEN CLUB <sup>G</sup> <sup>V</sup> 16

grilled chicken | bacon | lettuce | tomato  
red curry mayo | potato bun

### BLACK ANGUS SMASH BURGER 16

two beef patties | lettuce | tomato | onion  
american cheese | potato bun

*bacon 2 | cage-free egg 2*

### REUBEN 15

corned beef | swiss cheese | russian dressing  
sauerkraut | marbled rye

### MAHI-MAHI BLT 16

grilled or blackened | lettuce | fried green tomato  
bacon | honey aioli | potato bun

### LOCAL CATCH TACOS 17

shredded lettuce | pico de gallo | cotija cheese  
chipotle aioli | lime wedge

## MAIN COURSES

### DAILY CATCH MKT

local catch of the day | grilled or blackened  
cornmeal polenta | beefsteak tomato  
capers | parmesan cheese

### ATLANTIC SALMON 27

grilled or blackened | creamed spinach  
mashed potatoes | plum tomatoes

### CRISPY-SKIN HALF CHICKEN 26

rotisserie half | mashed potatoes | mushroom medley  
brussels sprouts

### GRILLED BONE-IN PORK CHOP 28

bone-in 10oz pork chop | whipped potatoes  
green beans | sweet pepper jam glaze

### GRILLED NY STRIP 31

certified black angus NY strip | mashed idaho potatoes  
brussels sprouts | baby carrots | veal demi-glace

### PROPER ALFREDO 19

linguine | housemade alfredo sauce | garlic bread  
*chicken 7 | shrimp 9*

## INDULGE 8

### THREE-LAYER CHOCOLATE MOUSSE

### KEY LIME PIE

### DEEP-FRIED CHEESECAKE

### HÄAGEN-DAZS ICE CREAM 5

strawberry or vanilla

## ETC 7

### SIDE SALAD

### FRIES



### MASHED IDAHO® POTATOES

### JASMINE RICE

### ONION RINGS

### MUSHROOM MEDLEY

# WINES

## SPARKLING

	GLASS	BTL
La Marca, Prosecco, Italy	11	42
Piper-Heidsieck Cuvée 1785, Champagne, France		76

## WHITE

DAOU, Rosé, Paso Robles, California	15	56
ViNO, Pinot Grigio, Ancient Lakes, Washington	11	39
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	13	50
Robert Mondavi Private Selection, Chardonnay, California	10	38
Rodney Strong Special Select, Chardonnay, California	12	45

## RED

Sea Sun, Pinot Noir, California	12	45
Decoy by Duckhorn, Merlot, California	17	65
The Walking Fool by Caymus, Red Blend, California	14	52
Robert Mondavi Private Selection, Cabernet Sauvignon, California	10	38
Josh Cellars Craftsman's Collection, Cabernet Sauvignon, California	14	52
DAOU, Cabernet Sauvignon, Paso Robles, California		76

# BEERS

## DRAFT 7

bud light  
modelo especial  
michelob ultra  
samuel adams boston lager  
stella artois  
dogfish head 60 minute ipa  
mocama cosmico ipa  
angry orchard hard cider  
rotating seasonal selection

## DOMESTIC 6

bud light  
michelob ultra  
coors light  
miller lite  
samuel adams seasonal

## IMPORTED 7

modelo especial  
corona extra  
corona light  
stella artois

## CIDER & SELTZER 7

angry orchard crisp  
apple cider  
high noon pineapple seltzer  
truly wild berry hard seltzer

## NON-ALCOHOLIC 6

budweiser zero

# COCKTAILS

## ESPRESSO MARTINI 14

skyy vodka | caffè borghetti  
espresso

## LET IT RYE'D 14

high west double rye whiskey  
monin stone fruit | fresh lemon

## THE BEET GOES ON 14

skyy vodka | ancho reyes verde  
chile liqueur | beet juice  
simple syrup

## CLASSIC MARGARITA 14

espolòn blanco tequila  
cointreau orange liqueur  
fresh lime

## NEGRONI 14

hendrick's gin | campari  
carpano antica formula  
vermouth | orange peel

## JAX OLD FASHIONED 15

knob creek bourbon  
amaro montenegro | demerara  
bitters

## TITO'S HIGHBALL 15

tito's handmade vodka  
q club soda | pineapple juice,  
real quava juice or blood orange

## GOLDEN HOUR 15

tres generaciones añejo tequila  
amaro montenegro | real quava  
pineapple juice

## AGAVE MARGARITA 14

milagro reposado | cointreau  
orange liqueur | fresh lime  
agave nectar

## PASSION FRUIT

### DAIQUIRI 15

mount gay eclipse rum | passoã  
passion fruit liqueur | monin  
vanilla

# MOCKTAILS

## BLOOD ORANGE

### MULE 14

sicilian blood orange  
fresh lemon & lime  
ginger beer | mint

## HONEY LAVENDER

### PALOMA 14

golden honey | mango  
fresh lemon | grapefruit juice  
lavender | edible flower