

Small Plates

Bang Bang Cauliflower  	\$16
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$19
Bite-size crab cakes, lemon remoulade	
Tuscan Chicken Flatbread	\$16
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$18
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$18
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$12
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$4 sub shrimp +\$6	

Handhelds

Served with choice of fries, chips, or fresh fruit

Grilled Chicken Bruschetta	\$16
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$19
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$21
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$20
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$19
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$18
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
Triple Crowne Horseshoe	\$21
Braised beef short rib, Red Dragon cheese sauce, side winder fries, griddled bread	



Salads & Soup

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	\$17
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 +\$7 shrimp +\$10 salmon* +\$9 steak* +\$11	
Soup and Salad	\$13
Soup du Jour, garden salad, bread stick	

Mains

Pan Seared Salmon* 	\$30
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Roasted Herb Chicken 	\$26
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Slow Braised Beef Short Rib	\$36
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
New York Strip, 12 oz.* 	\$38
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Shrimp Scampi	\$32
Jumbo shrimp, fettuccini, garlic, butter, white wine, herb, grilled ciabatta	

Desserts

Cheesecake 	\$9
Classic New York-style cheesecake	
Chocolate Cake 	\$9
Chocolate cake with chocolate frosting	
Spumoni Sundae	\$7
Pistachio ice cream, chocolate sauce, pistachio dust, whipped cream, cherry	

***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.**



Pick-up Service Available: Press "Room Service" button on your phone to order.

Evening

Signature Cocktails

Crowned Jewel Mule	\$16
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$16
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$15
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$16
Knob Creek Rye, house-made simple syrup, orange bitters	
Crowne Rose Manhattan	\$16
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
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	
Island Breeze	\$16
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	
Bloody Mary - Classic	\$15
Hanson of Sonoma Organic vodka, house-made bloody mary mix	

Beers & Beyond

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$6
Anti-Hero	ABV 6.7% IL	\$7
Guinness	ABV 4.3% IRL	\$7
Voodoo Ranger Juicy Haze IPA	ABV 7.5% CO	\$7
BOTTLED		
Bud Light	ABV 4.2% MI	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$7
Samuel Adams Boston Lager	ABV 4.9% MA	\$7
Stella Artois	ABV 5.2% BEL	\$7
Heineken 0.0	ABV 0% AMS	\$7
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$7
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$7
Truly Hard Seltzer	ABV 5.0% OH	\$7

Zero Proof

Garden & Ginger <i>(non-alcoholic)</i>	\$8
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
Light & Breezy <i>(non-alcoholic)</i>	\$8
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cucumber Gimlet <i>(non-alcoholic)</i>	\$8
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$13 \$49
<i>Veneto, Italy</i>	
Centine Toscana Pinot Grigio  	\$14 \$52
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$16 \$60
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$14 \$52
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay   	\$12 \$46
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 	\$14 \$50
<i>California</i>	
Clean Slate Riesling	\$12 \$46
<i>Mosel, Germany</i>	
BUBBLES & ROSÉS	
LaMarca Prosecco 	\$15 \$58
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$18 \$75
<i>Sonoma County, California</i>	
Daou Rosé	\$19 \$72
<i>Paso Robles, CA</i>	
REDS	
Meiomi Pinot Noir	\$19 \$72
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$14 \$50
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$15 \$58
<i>California</i>	
30 Degrees Cabernet Sauvignon   	\$12 \$46
<i>Paso Robles, California</i>	
Josh Cabernet Sauvignon 	\$14 \$52
<i>California</i>	
ERATH Resplendent Pinot Noir  	\$17 \$64
<i>Willamette Valley, Oregon</i>	
Ruffino Chianti DOCG  	\$14 \$50
<i>Chianti, Italy</i>	

Cocktails & Bar



Organic



Certified Sustainable



Highly Rated



Vegan



Female Winemaker