



DINNER DAILY 5:00pm-10:00pm
BAR SU-TH 5:00pm-11:00pm / FR-SA 3:00pm-11:00pm

ROMEO STIVALETTI
Executive Chef

SOUP & SALADS

CHICKEN NOODLE SOUP / 9
Pulled Chicken, Rich Broth,
Egg Noodles

TOMATO + BURATTA / 12
Heirloom Tomatoes, Olive Oil,
Sea Salt, Fresh Pepper, Buratta
Cheese, Fresh Basil

CLASSIC CAESAR / 14
Chopped Romaine, House Made
Dressing, Herbed Croutons,
Asiago Cheese

ARTICHOKE + ARUGULA / 15
Fried Artichokes, Baby Arugula,
Sea Salt, Black Pepper, Olive Oil,
Parmesan Cheese

CROWNE HOUSE SALAD / 12
Mixed Greens, Grape Tomatoes,
Cucumber, Carrot,
Dried Cranberries,
Champagne Vinaigrette

ADD CHICKEN +5,
SHRIMP +6, STEAK* +7

SIDES

FRENCH FRIES / 8
Shoestring, Sea Salt, Garlic

ONION RINGS / 9
Ranch Dressing

GARDEN SALAD / 7
Field Greens, Tomatoes,
Cucumbers, Carrots

SAUTEED VEGETABLES / 8
Olive Oil, Fresh Garlic

DESSERTS

HUDSON VALLEY APPLE PIE / 10
A la Mode

NY CHEESECAKE / 10
Berry Compote

BROWNIE SUNDAE / 10
Vanilla Ice Cream, Whipped Cream,
Chocolate Chips, Raspberry Sauce

APPETIZERS

BANG BANG CAULIFLOWER / 15
Crispy Florets, Sweet Chili Sauce, Green Onion, Sesame Seeds

CRACKED POTATOES / 8
Roasted Yukon Potatoes, Garlic, Sea Salt, Black Pepper,
Parmesan Aioli

WINGS / 18
Choice of: Buffalo, Barbeque, or Chipotle Honey;
Blue Cheese, Celery Sticks

MOMMA'S MEATBALLS / 16
Homemade Meatballs, San Marzano Tomatoes,
Whipped Ricotta

HOUSEMADE HUMMUS / 10
Warm Pita, Olive Oil Drizzle

HANDHELDS

THE STEAK BURGER* / 18
8 oz Special Blend, Lettuce, Tomato, Onion, American Cheese,
Garlic Aioli

BUTCHER'S GRILLED CHEESE / 19
Braised Short Rib, Taleggio & Gruyere Cheese,
Caramelized Onions, Rustic Bread

CHICKEN TORTA / 17
Ancho Rubbed Grilled Chicken, Avocado Mayo, Lettuce,
Tomato, Club Roll

VEGGIE SANDWICH / 14
Grilled Squash, Portobello Mushroom, Red Onion,
Melted Mozzarella, Basil Pesto

BLACKENED SHRIMP QUESADILLA / 14
Sour Cream, Lime, Pico de Gallo

TURKEY CLUB / 16
Avocado, Lettuce, Tomato, Bacon, Cheddar, Mayo

ENTREES

NEW YORK STRIP* / 40
12 oz Angus Beef, Mashed Potatoes, Baby Spinach

PAN SEARED ATLANTIC SALMON* / 28
Mashed Potatoes, Baby Spinach, Lemon Butter Sauce

ROASTED CHICKEN / 25
French Breast, Cracked Potatoes, Broccoli, Chicken Jus

WILD MUSHROOM GEMELI / 19
Roasted Wild Mushrooms, Cream, Fresh Herbs

SEARED RED SNAPPER* / 29
Cracked Potatoes, Green Beans

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 23% gratuity will be applied to parties of 6 or more.

BOTTLES & CANS

BUD LIGHT / 6

COORS LIGHT / 6

HEINEKEN / 7

CORONA EXTRA / 7

KONA BIG WAVE / 7

BLUE MOON / 7

VOODOO RANGER / 8

ATHLETIC LITE LAGER / 6

ANGRY ORCHARD / 7

HIGH NOON / 8

GIN & JUICE BY DRE & SNOOP / 8

COCKTAILS

MARGARITA / 19

Don Julio Reposado, Cointreau,
House-Made Lime Sour

ESPRESSO MARTINI / 14

Tito’s Handmade Vodka, Borghetti
Espresso Liqueur, Cold Brew

EL YUNQUE / 15

Bacardi Superior, Campari, Fresh
Lime Juice, Pineapple,
Black Sugar Syrup

FIG & HONEYBEE / 18

Hendrick’s Gin, Fresh Lemon Juice,
Fig Honey Syrup

CINNAMON CROWNE / 19

Remy Martin VSOP, Cointreau,
Fresh Lemon Juice, House-Made
Demerara Simple Syrup

HONEY WALNUT OLD

FASHIONED / 18

Traveler Whiskey, House-Made
Honey Syrup, Angostura,
Black Walnut Bittersp

CROWNE ROSE

MANHATTAN / 17

Maker’s Mark, Sweet Vermouth,
Angostura

TUSCAN MARTINI / 14

Crop Meyer Lemon Vodka,
Vermouth, Orange Bitters,
Monin Blood Orange, Olive Oil

SPIRIT FREE

CUCUMBER GIMLET / 9

Fresh Lime Juice, Muddled Fresh
Cucumber, Housemade Simple,
Syrup, Fever-Tree Club Soda

LIGHT & BREEZY / 11

Seedlip Grove 42, Fever-Tree
Ginger Beer, Lime

DRAFTS

STELLA ARTOIS / 8

European Lager, 5.2% ABV, Leuven, Belgium

MICHELOB ULTRA / 7

American Light Lager, 4.2% ABV, St. Louis, Missouri

MODELO ESPECIAL / 8

Mexican Lager, 4.4% ABV, Mexico City, Mexico

SAM ADAMS / 8

Rotating Seasonal, Boston, Massachusetts

GOOSE ISLAND IPA / 8

India Pale Ale, 5.9% ABV, Chicago, Illinois

ROTATING DRAFT / 8

Rotating Local Beer

BUBBLES & ROSÉ

PROSECCO, RUFFINO DOC / 14

Veneto, Italy

SPARKLING WHITE, VEUVE DU VERNAY / 12

Vin de France, NV

ROSE, AVALINE / 14

Vin de France, NV

NEW YORK WINE

WHITE BLEND, BROTHERHOOD WINERY / 9

Washingtonville NY

RED BLEND, BROTHERHOOD WINERY / 9

Washingtonville NY

WHITE WINE

MOSCATO, SEVEN DAUGHTERS / 10

Veneto, Italy

REISLING, J. LOHR BAY MIST / 10

Monterey, California

PINOT GRIGIO, PLACIDO TOSCANA / 10

Tuscany, Italy

SAUVIGNON BLANC, MATUA / 11

Marlborough, New Zealand

SAUVIGNON BLANC, RODNEY STRONG / 12

Charlotte’s Home, Sonoma County, California

CHARDONNAY, BONTERRA / 12

California

CHARDONNAY, LA CREMA / 14

Monterey, California

RED WINE

PINOT NOIR, ANGELINE / 13

California

RED BLEND, HOUSE OF BROWN / 15

Lodi, California

RED BLEND, CONUNDRUM BY CAYMUS / 16

California

CABERNET SAUVIGNON, LIBERTY SCHOOL / 16

Paso Robles, California

CABERNET SAUVIGNON, PRATI BY LOUIS MARTINI / 14

Sonoma, California