

INCLUDES BASKET OF FRESH ROLLS & BUTTER. YOUR CHOICE OF CAESAR SALAD OR HOUSE SALAD, FRESH BREWED COFFEE , HOT HERBAL TEA AND ICE WATER.

STARTERS (PICK ONE)

Crown Room House Salad

Crisp Romaine, Iceberg Lettuce, Shredded Carrots, Red Cabbage, Cherry Tomatoes, Red Onions, Shredded Cheddar Cheese topped with Croutons and fresh homemade Crown Room Ranch Dressing.

+ Included in meal price

Wedge Salad

Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese, Chives & Homemade Ranch Dressing

+ Additional \$1.00 per guest

Candied Walnut & Pear Salad

Spring Mix, Sliced Pears, Candied Walnuts, Feta Cheese topped with Balsamic Vinaigrette

+ Additional \$1.00 per guest

Strawberry Bliss

Fresh Baby Spinach, Sliced strawberries, Brie Cheese topped with Strawberry Vinaigrette Dressing

+ Additional \$2.00 per guest

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Croutons tossed with Creamy Caesar Dressing

+ Included with meal price

Caprese Salad

Spring Mix, Cherry Tomatoes, Fresh Mozzarella topped with Balsamic Glaze + Additional \$1.00 per guest

Wild Mixed Berry Salad

Spring Mix, Strawberries, Blueberries, Raspberries, Fetta Cheese topped with Candied Pecans and Wild Raspberry Vinaigrette Dressing

+ Additional \$2.00 per guest

Vegetarian (Pick One)

Butternut Squash Ravioli
Acorn Squash
Artichoke & Spinach Lasagna Roll
Cauliflower Steak
Poultry
Crown Room Chicken
Chicken Piccata
Chicken Marsala
Chicken Parmesan

Fish & Shellfish

Cedar Plank Salmon \$36 8 oz. Apple-Wood Smoked Bacon & Cheese Encrusted Salmon Fillet on a Cedar Plank
Lemon & Herb Salmon \$36 8 oz. Atlantic King Salmon with Fresh Squeezed Lemon and Herbs
Minnesota Walleye\$34 8 oz. Beer Battered or Pan Fried served with Traditional Tartar Sauce
Shrimp Scampi
Jumbo Sea Scallops
Red Snapper \$36 8 oz. Seared Red Snapper Filet Encrusted in Cajun Spices topped with Tomato Balsamic Spices
Beer Battered Perch \$32 Hand Battered Jumbo Perch with Lemon Herb Tartar Sauce

Pork & Lamb

Lamb Chop \$45 6 oz. Grilled Lamb Chop with Merlot Sauce
Pork Tenderloin \$32 8 ox. Bacon Wrapped Pork Tenderloin with Whiskey Glaze
Pork Chop
Duroc Bone-In Pork Chop
Baby Back Ribs
Beef
ADD ON: BACON, BLEU CHEESE CRUMBLES, MUSHROOMS, HERB BUTTER, SAUTÉED ONIONS, OR FRIED ONIONS (\$2 EACH)
Boneless Short Rib
Hickory Smoked Brisket\$40 8-10 oz.Britton's Award-Winning Slow Smoked Brisket
Petite Tender \$33 8 oz. Pan Roasted Petite Tender Steak & Veal Demi Glaze
Filet Mignon \$45 8 oz. Frilled Filet Mignon with Béarnaise Sauce
New York Strip
Ribeye

Dinner Duet

ASK FOR QUOTE

Sides

Vegetables

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Grilled Asparagus Spears

Green Beans Almondine

Brussel Sprouts with Bacon

topped Balsamic Vinaigrette

Roasted Green Top Carrots

Honey Glazed Carrot Medley

Broccolini & Roasted Red Peppers

Seasonal Vegetables

Creamy Coleslaw

Starches

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Garlic Mashed Potatoes

Butter, Sour Cream, Shredded Cheddar Cheese with Fresh Chopped Bacon

Roasted Yukon Gold Potatoes

Potato Salad

Sweet Potato Soufle

Rice Pilaf

Wild Rice Pilaf

Kid's Meal

INCLUDES SIDE OF FRESH FRUIT SERVED WITH A SIDE OF FRESH FRUIT

Hot Dog\$15 erved with Potato Wedges
Mini Pepperoni Pizza
Chicken Tenders
Mini Corn Dog
Hamburger or Cheeseburger\$15 Served with Potato Wedges
Spaghetti & Meatballs
Macaroni & Cheese\$15 erved with Potato Wedges