

Appetizers

Mussels & Scallops

Mussels and Scallops sautéed with roasted corn, Italian pancetta and fresh tomatoes. Fresh basil chiffonade and garlic toasted Tuscan bread to complete the dish • 11

Calamari

Lightly breaded and flash fried, served with Asian dipping sauce • 9

Marinated Portabella Mushrooms

Marinated in garlic, fresh herbs and extra virgin olive oil. Slow roasted and served with fresh tomato relish • 9

Crowne Plaza Shrimp Giants

Five jumbo shrimp served with a spicy cocktail sauce • 11

Crowne Crab Cakes

Crab meat, andouille sausage and red bell peppers blended together and then pan-seared. Served with roasted bell pepper cream sauce and flash-fried spinach • 10

ITALIAN BRUSCHETTA

Grilled Tuscan bread brushed with fresh garlic pesto goat cheese. Topped with fresh tomatoes and balsamic drizzle • 9

Artichoke & Spinach Dip

Fresh spinach blended with artichoke hearts and parmesan cheese. Served with pita chips • 9
— add Jumbo Lump Crab meat • 4

Soups & Salads

Add grilled chicken (3) or three grilled prawns (4) to any salad.

Crowne Plaza House Salad

Tender baby greens with your choice of dressing, served with vine-ripened grape tomatoes, cucumber, purple onion and herb flavored croutons • 5

CAESAR SALAD

Hearts of Romaine tossed with creamy Caesar dressing and herb croutons. Topped with fresh grated parmesan cheese • 6

Greek Salad

Greek olives, feta cheese, vine-ripened grape tomatoes, purple onion and pepperoncini tossed with lemon vinaigrette and fresh hearts of Romaine lettuce • 5

Seafood Cobb

Mixed greens tossed with creamy Italian and dijon vinaigrette, along with fresh steamed Bay scallops, two jumbo shrimp and lump crab meat • 13

Crispy Buffalo Chicken Salad

Large house salad with tender crispy buffalo chicken strips • 9

Hearty Steak & Potato Soup

Marinated beef slow roasted and simmered with potatoes and seasonal vegetables. Finished with fresh herbs and sherry wine • cup 3 / bowl 4

Chef's Soup of the Day

Seasonal soups or stews prepared in house daily with the seasonal ingredients • cup 3 / bowl 4

Sandwiches

Black Angus Burger

Eight ounce burger char-broiled served on a toasted Kaiser roll. Served with fries or chips and your choice of cheddar or Swiss • 9 — add bacon • 1 — add mushrooms and/or onions • 1

Crowne Plaza Pony Shoe

Char-broiled burger or a buffalo chicken breast served on texas toast. Topped with fries and house made cheese sauce. Finished with smoked bacon bits and green onions • 9

Grilled Chicken Sandwich

Marinated and grilled chicken breast topped with Swiss cheese and bacon. Accompanied by fries or fresh potato chips • 9

Entrées

All dinner entrees are served with your choice of Crowne House Salad, Caesar Salad or Greek Salad.

Sesame Crusted Salmon

Fresh Atlantic Salmon pan-seared and served with wasabi cream and teriyaki drizzle. Asian glazed green beans to accompany • 21

“Cowboy Cut” Ribeye Steak

16 ounce marinated steak grilled to your liking and topped with fresh herb and garlic butter. Served with garlic smashed red potatoes or baked potato • 29

Chicken Marsala

Lightly floured chicken breast sautéed with wild mushrooms and diced tomatoes. Simmered in a Marsala demi-glace with fettuccine noodles • 18

New Zealand Orange Roughy

Pan-seared Orange Roughy fillet topped with a creamy wild mushroom sauce. A blend of white rice and wild rice to accompany • 18

New York Strip Steak

12 ounce steak marinated in fresh herbs and olive oil, then char-broiled. Served with garlic smashed red potatoes or baked potato • 26

Crab-crusted Chicken Breast

Pan-seared boneless chicken breast served with rice blend and topped with orange hollandaise • 24

Tortellini Carbonarra

Cheese filled tri-colored tortellini noodles along with pancetta and prosciutto. Finished with fresh diced tomatoes, roasted corn and a creamy alfredo sauce • 17 — add grilled chicken • 3 — add three grilled shrimp • 4

SEAFOOD PASTA

Jumbo shrimp, fresh scallops and lump crab meat sautéed with basil, lemon and white wine along with roasted mushrooms and snap peas. Then finished with fettuccine noodles and tomato cream sauce • 24

Filet of Beef

8 ounce center cut filet topped with fresh herb and garlic compound butter. Served with your choice of baked potato or smashed baby red potatoes • 26

Pan-Seared Pork Filet Mignon

Bacon wrapped center cut pork filet topped with natural pan jus. Served with fresh broccoli and candied onions • 23

Shrimp Skewers

Marinated with lime and fresh garlic and then char-broiled. Topped with a fresh tomato relish and served with a side of buttered angel hair noodles • 18

A La Carte

Add another side to your dinner entrée for three dollars.

Fresh Broccoli

Green Bean & Onion Sauté

Loaded Baked Potato

Baked Potato

Smashed Potatoes

Mushroom & Onion Sauté

Wild Rice & White Rice Blend

Dessert

Ultimate Chocolate Cake

Granny Smith Apple Cake

Kentucky Bourbon Pecan Pie

N.Y. Cheesecake

Key Lime Pie

Sinfully Sugar Free Cheesecake

White Chocolate-Raspberry Cheesecake

Crowne Sundae

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk.

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