

Appetizers

Marinated Portabella Mushrooms

Marinated in garlic, fresh herbs and extra virgin olive oil.
Slow roasted and served with fresh tomato relish • 8

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

Artichoke & Spinach Dip

Fresh spinach blended with artichoke hearts and parmesan cheese, served with pita chips • 8
— add Jumbo Lump Crabmeat • 4

Soups & Salads

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

Chef's Soup of the Day

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

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

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

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

Sandwiches

Mile High Club

Roasted turkey breast, bacon, swiss cheese, lettuce, tomato and mayo stacked a mile high on toasted egg bread. Served with house made chips or fries • 9

Chicken Wrap

Crispy chicken tenders rolled in a sun-dried tomato wrap with lettuce, tomatoes and shredded cheddar cheese. Served with house made chips or fries • 8

Smokehouse

Smoked ham and gouda cheese, whole grain mustard on a pretzel roll. Served with house made chips or fries • 8

Reuben

Lean corned beef, layered with sauerkraut and Swiss cheese, on marble rye. Served with house made chips or fries • 9

Black Angus Burger

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

B.E.L.T.

Egg salad made in house served on toasted egg bread with bacon, lettuce and tomato. Served with house made chips or fries • 7

Crowne Plaza Pony Shoe

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

Main Course

Tortellini Alfredo

Cheese filled tri-colored tortellini noodles along with roasted red bell peppers, roasted corn and finished in a creamy alfredo sauce • 10

Add grilled chicken • 3

Add three grilled shrimp • 4

Shrimp & Crab Pasta

Lump Crab meat and jumbo shrimp simmered with white wine and lemon juice. Tossed with roasted wild mushrooms, fresh vine-ripened tomatoes and angel hair pasta • 11

Open Face Strip

Marinated and grilled 6 ounce strip steak served atop garlic brushed sourdough bread and topped with candied onions. Served with your choice of house made chips or fries • 11

English Pub Fish n Chips

Traditional beer battered white fish.

Served with house made chips or fries • 10

—Make it a sandwich • 11

Penne all' Amatriciana

Marinated chicken breasts sautéed with garlic and pancetta tossed with a light tomato sauce and penne noodles. Garlic bread and grated pecorino romano to finish the dish • 11

Fresh Catch of the Day

Chef's selection of fresh fish served with the appropriate accompaniment • 11

Shrimp Skewer

Marinated with lime and fresh garlic and then char-broiled. Served with steamed white rice • 11

Paninos

Roasted Turkey Panini

Slow roasted turkey combined with cranberry chutney, fresh spinach and sliced fresh tomatoes. Served with house made chips or fries • 9

Vegetarian Panini

Marinated portabella mushroom, fresh spinach, roasted red bell peppers, Swiss cheese and pesto mayo. Served on sourdough bread with house made chips or fries • 9

Pancetta & Shrimp Panini

Herb marinated shrimp and Italian pancetta placed on sourdough bread brushed with herbed goat cheese and sun-dried tomato pesto and pressed to perfection. Served with house made chips or fries • 11

Chicken Panini

Grilled chicken breast topped with bacon and swiss cheese along with pesto mayo and fresh spinach. Served with house made chips or fries • 10

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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