



# FIVE CROWNS

## Starters

*Choose 1*

**Pride of the Crowns**  
greens, bacon, toasted walnuts,  
gruyere, herbs de Provence dressing

**Caesar**  
cherry tomatoes, fennel pollen,  
herb croutons, Parmigiano

**Shrimp Cocktail**  
cocktail sauce, micro herbs, lemon  
(\$9 supplement)

**Lobster Bisque**  
crème fraîche

**Wild Mushroom Soup**  
English cream, scallion

## Mains

**Beef Steak Neptune 64**  
8 oz filet mignon, crab, asparagus, mashed potatoes, bearnaise

**Filet Mignon 55**  
asparagus, blue cheese mashed potatoes

**Prime Rib of Beef**  
prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream  
horseradish and your choice of two: Lawry's creamed corn, creamed spinach, or mashed potatoes

**Five Crowns Cut 56**

**Henry VIII Cut 69**

**Risotto 36**  
mushrooms, brussels sprouts, fennel, parmigiano

**Seared Salmon 44**  
mashed potatoes, baby spinach, beurre blanc

**Colorado Lamb Chops 65**  
Stilton mashed potatoes, sautéed spinach, lamb jus

**Prawn & Lobster Scampi 44**  
herbs, linguine

**Roasted Goose 52**  
wild grains, mushroom, cherry, brussels sprout leaves

## SIDES

Green Beans 10  
Brussels Sprouts 10

Creamed Spinach 10  
StilCheddar Mac'n Cheese 12

Creamed Corn 10  
Mashed Potatoes 10

## DESSERTS

**Eggnog Cheese Cake 12**  
cranberry sorbet, gingersnap  
crust, taosted meringue

**Apple Sticky Toffee  
Pudding 12**  
whipped mascarpone, walnut  
crumble, orange tuile

**C.C. Brown's Sundae 12**  
vanilla ice cream, almond

WHITE WINE

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GLS/BTL

RED WINE

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GLS/BTL

COCKTAILS

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BEER

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