

... APPETIZERS ...

JUMBO SHRIMP COCKTAIL  
classic cocktail sauce, lemon 20

CRAB CAKES  
Old Bay remoulade, celery radish salad 21

FARMER'S MARKET TEMPURA  
crispy farmer's market vegetables,  
garlic yuzu aioli 14

... GREENS and SOUP ...

PRIDE OF THE CROWNS  
butter lettuce, bacon, toasted walnuts,  
gruyere, herbes de Provence dressing 14

WEDGE  
iceberg, sliced chives, blue cheese,  
bacon, cherry tomato, egg 15

BEET & BURRATA  
roasted beets, California citrus,  
coriander vinaigrette 16

LOBSTER BISQUE croûtons, chives 14

... ACCOMPANIMENTS ...

MASHED POTATOES 12

CREAMED CORN 12

CREAMED SPINACH 12

BRUSSELS SPROUTS 12

ASPARAGUS 12

ROASTED MUSHROOMS 14



FIVE CROWNS

... FARM, FIELD and SEA ...

Add a 4 oz. Lobster Tail to any entrée 22

ROASTED 1/2 JIDORI CHICKEN  
roasted cauliflower, marcona  
almonds, lemon caper butter 32

MUSHROOM RISOTTO  
Parmigiano Reggiano,  
soft herbs 36

COLORADO LAMB CHOPS  
black garlic glaze, brussels  
sprouts, jalapeno mint 55

PRIME NEW YORK STRIP  
14 oz 55  
upgrade to Neptune 12

HERBED SALMON  
steamed fingerling potatoes, scarlet  
frill, mustard cream sauce 36

FILET MIGNON  
8 oz 51  
upgrade to Neptune 12

Lawry's

PRIME RIBS of BEEF

The roasted prime rib that first made Lawry's famous in 1938,  
a preparation passed down through four generations.

CALIFORNIA CUT  
6 oz., for lighter  
appetites 41

ENGLISH CUT  
6.5 oz., three thin  
slices 42

CROWN CUT  
10 oz., our  
standard 47

HENRY VIII  
23 oz., for the  
Tudor in you 55

Includes au jus, Yorkshire pudding, organic whipped creamed horseradish  
and choice of two:

Lawry's creamed corn · Lawry's creamed spinach · mashed potatoes

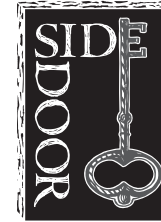
(creamd spinach contains pork)

... DESSERT ...

Ask your server for today's selections

DARK CHOCOLATE SOUFFLÉ 12 | CC BROWNS HOT FUDGE SUNDAE 9

SEASONAL FRUIT DESSERT mkt



BITES

Artisanal Cheese Plate Chef's choice  
three selections 18 | five selections 27  
Avocado Mash pita chips 12  
Pretzel welsh rarebit cheese sauce 10  
Shishito Peppers garlic, lime 8

PLATES

Prime Rib Sandwich  
au jus, horseradish, chips 23  
SideDoor Burger cheddar, red onion, bacon,  
Russian dressing, sesame seed bun 17  
Crispy Chicken Sandwich  
jalapeño slaw, pickles, sriracha aioli 15  
Fish'n Chips tartar sauce 16

SIDES

Prime Rib Chili onion three-ways 10  
StilCheddar Mac'n Cheese 12  
French Fries 6  
Truffle Fries 10  
Creamed Spinach Yorkshire Pudding 10  
(spinach contains pork)  
Prime Rib Chili Cheese Fries 13  
Beef Fat Roasted Brussels Sprouts  
pecorino, black pepper 12  
Brown Butter Fingerlings  
crème fraîche, chives 9

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

◆◆ SPECIALTY COCKTAILS ◆◆

THE ORANGE CURTAIN

Junipero Gin, blood orange,  
Cointreau, fresh lime juice

Served on the rocks 16

CRAN YOU DIG IT?

Wheatly Vodka,  
cranberry liqueur,  
lime cordial, mint

Served up 15

FIVE CROWNS  
OLD FASHIONED

Woodford Reserve, Luxardo  
Cherry, Angostura bitters

Served on perfect cube 15

BY THE FIRESIDE

caramel infused  
Rittenhouse Rye, apple cider

Served hot 15

CALIFORNIA WINTER

Crown Royal, fresh lemon  
juice, maple, clove

Served on a perfect cube 15

SPECIAL OF THE DAY

We are mixing up  
something special!  
Ask your server for details.

15

WHITE WINE

			6oz/9oz/Btl
MV	ROEDERER ESTATE, Anderson Valley	Brut	14/na/70
MV	VEUVE CLICQUOT, Reims	Brut	21/na/105
MV	ANNA DE CODORNIU, Catalonia	Brut Rosé	14/na/70
2017	URBAN Mosel	Riesling	11/17/44
2018	ZUANI Venezia Giulia	Pinot Grigio	12/18/48
2018	SPY VALLEY Marlborough	Sauvignon Blanc	12/18/48
2018	DUCKHORN Napa Valley	Sauvignon Blanc	15/23/60
2017	ZOTOVICH Santa Rita Hills	Viognier	15/23/60
2018	BERNIER Loire Valley	Chardonnay	10/15/40
2018	GREGORY GRAHAM Carneros	Chardonnay	16/24/64
2018	STAGS' LEAP Napa Valley	Chardonnay	18/27/72

RED WINE

			6oz/9oz/Btl
2017	WALT, LA BRISA Sonoma Coast & County	Pinot Noir	16/24/64
2016	PATZ & HALL Sonoma County	Pinot Noir	20/30/80
2018	SHANNON RIDGE Lake County	Cabernet Sauvignon	10/15/40
2018	JUSTIN Paso Robles	Cabernet Sauvignon	15/23/60
2018	KATHERINE Alexander Valley	Cabernet Sauvignon	18/27/72
2016	EMMOLO Napa Valley	Merlot	20/30/80
2016	ANONYMOUS Napa Valley	Red Blend	18/27/72
2019	THE GALLIVANTER, DONKEY & GOAT California	Red Blend	16/24/64
2016	SAN SIMEON Paso Robles	Petite Sirah	13/20/52
2018	COLOMÉ Mendoza	Malbec	15/23/60
2017	SALDO BY ORIN SWIFT California	Zinfandel	15/23/60

FINE WINES by the GLASS

2017 CAYMUS  
Napa, Cabernet Sauvignon

2oz 17      6oz 50

2017 ISOSCELES  
Paso Robles, Bordeaux-Style Blend

2oz 12      6oz 35

NV11 CAIN CUVÉE  
Napa, Red Blend

2oz 9      6oz 25

\*Vintages and selections are subject to change without notice.

◆◆ FINE SPIRITS and HAND-CHOSEN ALES ◆◆

Ask your server for our extended list.



SCAN TO VIEW  
OUR FULL  
BEVERAGE MENU