

... APPETIZERS ...

JUMBO SHRIMP COCKTAIL  
classic cocktail sauce, lemon 20

CRAB CAKES  
Old Bay remoulade, celery radish salad 21

STEAK TARTAR  
crispy egg, watercress, brioche 18

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

CAESAR  
little gems, Parmigiano Reggiano, croûtons 14  
-or- little gems, truffled pecorino, croûtons 17

LOBSTER BISQUE croûtons, chives 14

... ACCOMPANIMENTS ...

MASHED POTATOES 12

CREAMED CORN 12

CREAMED SPINACH 12

POTATO GRATIN 12

ASPARAGUS 12

ROASTED MUSHROOMS 14



FIVE CROWNS

... FARM, FIELD and SEA ...

Add a 4 oz. Lobster Tail to any entrée 22

PRIME NEW YORK STRIP  
14 oz 55  
upgrade to Neptune 12

HERBED SALMON  
mushrooms, ocean  
asparagus, peas 38

ROASTED 1/2 JIDORI CHICKEN  
Parmesean fondue,  
proscuitto, spring vegetables,  
fingerling potatoes 32

UNI PASTA  
lobster, urchin butter, nori pasta 42

COLORADO LAMB CHOPS  
black garlic glaze, sunchokes,  
sunflower seeds 55

FILET MIGNON  
8 oz 51  
upgrade to Neptune 12



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

(creamed 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

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BITES

Artisanal Cheese Plate Chef's choice  
three selections 18 | five selections 27

Octopus saffron potatoes, chorizo,  
squid ink aioli 16

Hamachi ginger ponzu, avocado, kumquat 16

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

Grilled Shortrib apple radish sprout slaw,  
charred onions, sweet soy sauce 42

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

Sunchokes beef fat, goat cheese, balsamic 9

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

◆◆ SPECIALTY COCKTAILS ◆◆

<p><b>THE OPTIMIST</b></p> <p>Junipero Gin, Tepache, Aperol, fresh lime juice</p> <p><i>Served on cinnamon ice 16</i></p>	<p><b>LAVENDER LEMONDROP</b></p> <p>Tito's Vodka, fresh lemon juice, lavender syrup</p> <p><i>Served up 15</i></p>	<p><b>FIVE CROWNS OLD FASHIONED</b></p> <p>Woodford Reserve, Luxardo Cherry, Angostura bitters</p> <p><i>Served on perfect cube 15</i></p>	<p><b>BIKER BAR BRUNCH</b></p> <p>High West Double Rye, Lillet Blanc, fresh lemon juice</p> <p><i>Served up 15</i></p>	<p><b>MEDITERRANEAN HOLIDAY</b></p> <p>Cutwater Tiki Gold Rum, Amaro Montenegro, Antica vermouth</p> <p><i>Served on a perfect cube 16</i></p>	<p><b>SPECIAL OF THE DAY</b></p> <p>We are mixing up something special! Ask your server for details.</p> <p>15</p>
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**WHITE WINE**

			6oz/9oz/Btl
MV	PIPER SONOMA Sonoma County	Sparkling	14/na/70
MV	VEUVE CLICQUOT Reims	Brut	21/na/105
2019	SOKOL BLOSSER Dundee Hills	Rosé	10/15/40
2017	URBAN Mosel	Riesling	11/17/44
2018	ZUANI Venezia Giulia	Pinot Grigio	12/18/48
2019	SPY VALLEY Marlborough	Sauvignon Blanc	12/18/48
2019	DUCKHORN Napa Valley	Sauvignon Blanc	15/23/60
2019	MAISON LOUIS JADOT Mâcon-Villages	Chardonnay	10/15/40
2018	MER SOLEIL, RESERVE California	Chardonnay	14/21/56
2016	PETREE CELLARS Russian River Valley	Chardonnay	18/27/72

**RED WINE**

			6oz/9oz/Btl
2018	DELOACH Central Coast	Pinot Noir	12/18/48
2017	PATZ & HALL Sonoma County	Pinot Noir	20/30/80
2018	SHANNON RIDGE Lake County	Cabernet Sauvignon	10/15/40
2019	75 WINE COMPANY California	Cabernet Sauvignon	14/21/56
2018	KATHERINE Alexander Valley	Cabernet Sauvignon	18/27/72
2018	EMMOLO Napa Valley	Merlot	20/30/80
2019	THE GALLIVANTER, DONKEY & GOAT California	Red Blend	16/24/64
2017	ANONYMOUS Napa Valley	Red Blend	18/27/72
2017	SAN SIMEON Paso Robles	Petite Sirah	13/20/52
2018	COLOMÉ Mendoza	Malbec	15/23/60

**FINE WINES by the GLASS**

2017 CAYMUS  
Napa, Cabernet Sauvignon

2oz 17      6oz 50

2017 SIMI LANDSLIDE  
Alexander Valley Cabernet Sauvignon

2oz 8      6oz 23

NV11 CAIN CUVÉE  
Napa, Red Blend

2oz 7      6oz 20

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



SCAN TO VIEW  
OUR FULL  
BEVERAGE MENU

◆◆ FINE SPIRITS and HAND-CHOSEN ALES ◆◆

Ask your server for our extended list.