

... APPETIZERS ...

**JUMBO SHRIMP COCKTAIL**  
classic cocktail sauce, lemon 21

**CRAB CAKE**  
Old Bay remoulade, celery radish salad 23

**BEEF CARPACCIO**  
mustard cream, radish sprouts,  
crispy capers, aged cheddar 18

**AHI CRUDO**  
white soy, Maui onion, sesame seeds,  
purple potato chips 19

**FRITTO MISTO**  
calamari, shrimp, red pepper aioli, grilled lemon 19

... GREENS and SOUP ...

**PRIDE OF THE CROWNS**  
butter lettuce, bacon, toasted walnuts, Gruyère,  
croûtons, 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 IDAHO® POTATOES** 9

**CREAMED CORN** 9

**CREAMED SPINACH** 9

**POTATO GRATIN** 12

**ASPARAGUS** 12

**ROASTED MUSHROOMS** 11



**FIVE CROWNS**

... FARM, FIELD and SEA ...

*Add a 4 oz. Lobster Tail to any entrée* 23

**PRIME NEW YORK STRIP**  
14 oz 63  
upgrade to Neptune 13

**ROASTED JIDORI  
HALF CHICKEN**  
summer beans, sweet onions,  
tomatoes, chicken jus 35

**CALIFORNIA WHITE SEA BASS**  
roasted summer squash, fennel,  
herb-garlic emulsion 42

**ORA KING SALMON**  
charred summer corn, Fresno  
chili, Espelette pepper, basil 44

**ROASTED EGGPLANT**  
marinated eggplant, rustic ratatouille,  
extra virgin olive oil 29

**FILET MIGNON**  
8 oz 55  
upgrade to Neptune 13

**RACK OF COLORADO LAMB**  
charred eggplant purée,  
braised kale, spiced tomato  
jam, rosemary 53

... ← 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 43

ENGLISH CUT  
6.5 oz, three thin  
slices 45

CROWN CUT  
10 oz, our  
standard 52

HENRY VIII  
23 oz, for the  
Tudor in you 59

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

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

(creamd spinach contains pork)

... DESSERT ...

*Ask your server for today's selection*

**WARM BUTTER CAKE**  
marinated strawberries,  
vanilla cream 13

**PEACH MELBA**  
vanilla ice cream, macerated  
raspberries, citrus tuile 13

**PLUM CAKE**  
cardamom, almonds,  
plum syrup 12

**DARK CHOCOLATE  
SOUFFLÉ** 15

**C.C. BROWN'S  
HOT FUDGE SUNDAE** 11

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BITES

- Artisanal Cheese Plate** Chef's choice  
three selections 20 | five selections 31
- Steamed PEI Mussels** vadouvan butter, lime,  
garbanzo beans 23
- Summer Salad** heirloom tomatoes, stone fruit,  
Persian cucumber, roasted pistachios, burrata,  
soft herbs 14
- 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 18
- Crispy Chicken Sandwich** jalapeño slaw,  
pickles, sriracha aioli 16
- Fish'n Chips** tartar sauce 19
- Steak Frites** flat iron, steak fries, shishito  
mustard butter 39

SIDES

- Prime Rib Chili** onion three ways 11
- StilCheddar Mac'n Cheese** 12
- French Fries** 7
- Truffle Fries** 12
- Creamed Spinach Yorkshire Pudding** 10  
(spinach contains pork)
- Prime Rib Chili Cheese Fries** 13
- Charred Corn On The Cob** jalapeño butter,  
Cotija, cilantro, lime 11
- Roasted Summer Squash** basil butter, sea salt 11
- Roasted Fingerlings** whipped beef fat butter,  
sea salt 10

SCAN TO VIEW OUR  
CHEESE & BEER LISTS



WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

◆◆ SPECIALTY COCKTAILS ◆◆

Ask your server what we're mixing up for today's special 15

SUMMER SOLSTICE

Stoli Razberi and Wheatley vodkas, strawberry, Lichi-Li liqueur, topped with Lychee soda

Served on the rocks 15

FIVE CROWNS OLD FASHIONED

Woodford Reserve, Luxardo cherry, Angostura bitters

Served on a perfect cube 16

Served smoked 17

THE JOLLY ROGER

Parrot Bay rum, Chartreuse, pineapple juice, lime, toasted coconut syrup

Served on the rocks 16

PURPLE HAZE

Hendrick's gin, lavender syrup, lime juice

Served up 16

MI CORAZÓN

Corazón Reposado tequila, Blinking Owl Aquavit, Cointreau, fennel, agave

Served on a perfect cube 16

HIGH NOON

High West Double Rye!, Hine cognac, sweet vermouth, Amaro Abano

Served up 16

Served smoked 17

SMOKY HORIZON

Xicaru Reposado Mezcal, Velvet Falernum liqueur, honey, lime juice

Served on the rocks 16

ITALIAN CREAMSICLE

Aperol, Licor 43, Grand Marnier, orange juice, vanilla

Served on the rocks 15

◆◆ FEATURED WINES BY SONOMA-CUTRER ◆◆

CHARDONNAY 17/26/68 • ROSÉ 15/23/60 • PINOT NOIR 20/30/80

WHITE WINE

6oz/9oz / Btl

ROEDERER ESTATE Anderson Valley	Brut Sparkling	16/na/80
VEUVE CLICQUOT Reims	Brut	26/na/130
CASTELLO DEL POGGIO Italy	Moscato	11/17/44
THE FABLEIST Central Coast	Albariño	10/15/40
GENTIL, HUGEL Alsace	Riesling	11/17/44
SONOMA-CUTRER Russian River Valley & Sonoma	Rosé	15/23/60
SANTA MARGHERITA Italy	Pinot Grigio	12/18/48
DAOU Paso Robles	Sauvignon Blanc	12/18/48
STONELEIGH Marlborough	Sauvignon Blanc	12/18/48
MER SOLEIL, RESERVE California	Chardonnay	12/18/48
ROMBAUER Carneros	Chardonnay	22/33/88

RED WINE

6oz/9oz / Btl

PHELPS CREEK VINEYARDS Columbia Gorge	Pinot Noir	15/23/60
PATZ & HALL Sonoma County	Pinot Noir	23/35/92
SHANNON RIDGE Lake County	Cabernet Sauvignon	10/15/40
DECOY Napa Valley	Cabernet Sauvignon	18/27/72
GRGICH HILLS, ESTATE Napa Valley	Cabernet Sauvignon	25/38/100
CHT. STE. MICHELLE, INDIAN WELLS Columbia Valley	Merlot	14/21/56
PURE PASO Paso Robles	Red Blend	16/24/64
PICAYUNE, PADLOCK Napa Valley	Red Blend	17/26/68
ANONYMOUS Napa Valley	Red Blend	20/30/80
EARTHQUAKE Lodi	Zinfandel	13/20/52
ZOLO Mendoza	Malbec	11/17/44

◆◆ FINE WINES by the GLASS ◆◆

2019 CAYMUS  
Cabernet Sauvignon Napa  
6oz 50 9oz 75

2018 LEVENDI, SWEETWATER  
Cabernet Sauvignon Napa Valley  
6oz 28 9oz 42

2019 THE PRISONER  
Red Blend California  
6oz 30 9oz 45

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