

... SMALL PLATES ...

- CRAB CAKE**
Old Bay remoulade, celery radish salad 20
- STEAK TARTARE**
ciabatta toast, crispy shallots, arugula, truffle aioli 16
- POTATO CROQUETTES**
horseradish crème fraîche, trout roe, caviar 18
- BEEF BONE MARROW**
prime rib beef jam, pickled mustard seeds 19

... FRUITS del MAR ...

- 1/2 DOZEN OYSTERS**
ask your server for today's selection MP
- CRAB AND AVOCADO MASH**
lime dressing, pita chips 14
- SCALLOP CARPACCIO**
yuzu lime, serrano, japanese basil 16
- JUMBO SHRIMP COCKTAIL**
classic cocktail sauce, lemon 20
- GRILLED OCTOPUS**
roasted fingerling potatoes, chorizo vinaigrette 18

... SOUPS and GREENS ...

- PRIDE OF THE CROWNS**
butter lettuce, bacon, toasted walnuts, gruyere, herbs de Provence dressing 14
- PEAR & BLUE CHEESE SALAD**
candied pecans, watercress, tarragon vinaigrette 14
- FARMERS MARKET WINTER BURRATA**
white radicchio, sun-dried fruit, beets, caraway seed crisp, hazelnut vinaigrette 16
- LITTLE GEM CAESAR**
roasted tomato, herbed croutons, parmesan 13
- LOBSTER BISQUE**
crème fraîche, chives 14
- MUSHROOM SOUP**
charred scallion oil 12
- WEDGE**
iceberg, sliced chives, blue cheese crumbles, bacon, cherry tomato, egg 15

◊ CROWN CLASSICS ◊

- POTATO HORSERADISH-CRUSTED SALMON**
mustard cream sauce, green beans 36
- COLORADO LAMB CHOPS**
Stilton mashed potatoes, sautéed spinach, lamb jus 55
- BEEF STEAK NEPTUNE**
8 oz filet mignon, crab, asparagus, mashed potatoes, bearnaise 55
- 10oz LOBSTER TAIL**
white wine, garlic butter 45

◊ FARM, FIELD and SEA ◊

- SEARED SCALLOPS**
cauliflower, almonds, golden raisins, caper, lemon 36
- RAINBOW TROUT**
hazelnut brown butter, brussel sprouts, pomme puree 30
- BRAISED PORK SHANK**
fingerling potato, sweet and sour red cabbage, pickled mustard seed and pear 42
- SQUASH & FARRO**
risotto style farro, butternut squash, parmesan, sage and walnut pesto, pomegranate 26
- JIDORI CHICKEN**
toasted bulgur wheat, glazed pearl onions, chestnuts, roasted grapes, chicken jus 32

WINTER MENU

... ← **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**
for lighter appetites 39
- CROWN CUT**
our standard since 1965 46
- ENGLISH CUT**
three thin slices 42
- HENRY VIII**
for the Tudor in you 60

Served with au jus, Yorkshire pudding, organic whipped creamed horseradish, and your choice of two:

- Lawry's creamed corn
- Lawry's creamed spinach (creamed spinach contains pork)
- mashed potatoes

... FIVE CROWNS EVENTS ...

- Orange County Restaurant Week**
Restaurant week enjoyment continues. Join us at Five Crowns for a three course prix fixe menu.
March 3-9, \$50 per person ++
- Creamery Takeovers**
The third Wednesday of every month in the SideDoor.

... SELECT STEAKS ...

Items shown are a la carte

- PRIME NEW YORK STRIP**, 16 oz, Kansas 48
- 30 DAY DRY AGED RIBEYE**, 12 oz, Washington 50
- BONE-IN RIB EYE**, 24 oz, Nebraska 60
- FILET MIGNON**, 8 oz, Nebraska 45

... SIDES ...

Per item 12

- YORKSHIRE PUDDING
- POTATO AU GRATIN
- BRUSSEL SPROUTS
- HAZELNUT SQUASH
- STILCHEDDAR MAC 'N' CHEESE
- WILD MUSHROOMS \$2.00 UPCHARGE

WHITE WINE

			6oz/9oz/Btl
MV	ROEDERER ESTATE, Anderson Valley	Brut	11/17/55
2014	DOMAINE CARNEROS, Los Carneros	Brut	15/23/75
2018	KIM CRAWFORD, Marlborough	Rosé	13/20/52
2017	ANTIQUUM FARM, Willamette Valley	Pinot Gris	15/22/60
2017	URBAN, Mosel	Riesling	11/17/44
2017	DOMAINE DES AUBUISIERES, Vouvray	Chenin Blanc	13/20/52
2017	JUSTIN, Central Coast	Sauvignon Blanc	11/16/42
2017	SPY VALLEY, Marlborough	Sauvignon Blanc	12/18/48
2015	STARMONT BY MER SOLEIL, Carneros	Chardonnay	10/15/40
2016	GREGORY GRAHAM, Carneros	Chardonnay	16/24/60
2015	WINDRACER, Russian River Valley	Chardonnay	18/27/72

RED WINE

			6oz/9oz/Btl
2014	A TO Z, Oregon	Pinot Noir	11/17/44
2014	CAMBRIA, CLONE 4, Santa Barbara County	Pinot Noir	16/24/64
2016	PATZ & HALL, Sonoma County	Pinot Noir	20/30/80
2016	DRY CREEK VINEYARD, Sonoma County	Zinfandel	13/20/52
2016	TRIG POINT, Sonoma County	Merlot	12/18/48
2013	BENMARCO, Mendoza	Cabernet Sauvignon	10/15/40
2016	JUSTIN, California	Cabernet Sauvignon	16/24/64
2016	CAYMUS, Napa Valley	Cabernet Sauvignon	38/57/152
2015	ANONYMOUS, California	Red Blend	18/27/72
2015	JUSTIN ISOSCELES, California	Red Blend	28/42/108
2017	COLOME, Salta	Malbec	15/22/60
2014	SAN SIMEON, Paso Robles	Petite Sirah	12/17/48

RARE VINTAGES by the GLASS

2014 BV TAPESTRY
Napa Valley, Meritage

2oz 10 6oz 30

2014 II BY ALPHA OMEGA
Napa Valley, Red Blend

2oz 9 6oz 26

2013 SILVER OAK
Alexander Valley, Cabernet Sauvignon

2oz 17 6oz 50

*Vintages and selections are subject to change without notice.

◆◆ SPECIALTY COCKTAILS ◆◆

WESTSIDE STORY

Botanist gin, blood orange, cointreau,
pink grapefruit, falernum bitters

served on the rocks 15

WALLFLOWER

Vodka, creme de violette, lemon,
lavender bitters

served up 15

TRADE WINDS

Tequila, limoncello, black tea, lemon
juice

served up 15

HEAT WAVE

Spiced rum, calisaya, lime, pineapple,
falernum, hell fire bitter

served on the rocks 15

BERMUDA TRIANGLE

Eagle rare, martell vs, orgeat, lemon,
bitters

served on the rocks 15

◆◆ FINE SPIRITS and HAND-CHOSEN ALES ◆◆

Ask your server for our extended list.