

... SMALL PLATES ...

CRAB CAKE
Old Bay remoulade,
celery radish salad 20

BEEF BONE MARROW
prime rib beef jam,
pickled mustard seeds 19

STEAK TARTARE
shallots, arugula,
truffle oil, beef buttered
crostini 17

**GRILLED HEIRLOOM
ARTICHOKES**
pickled garlic,
parsley aioli 16

... FRUITS del MAR ...

1/2 DOZEN OYSTERS
ask your server for
today's selection MP

**GRILLED HAWAIIAN
PRAWNS**
romesco, citrus,
salt-cured olives 18

**ORA KING SALMON
CRUDO**
avocado vinaigrette,
sea asparagus, serrano,
japanese basil 20

**CRAB AND
AVOCADO MASH**
lime dressing,
pita chips 14

**JUMBO SHRIMP
COCKTAIL**
classic cocktail sauce,
lemon 20

... SOUPS and GREENS ...

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

SUNCHOKES SOUP
sunflower seed crumble, herb oil 12

BABY BEETS & BURRATA
muscat grapes, puffed quinoa,
basil seed vinaigrette 15

LITTLE GEM CAESAR
basil leaves, croutons,
garlic chips, pecorino 13

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

**FARMERS MARKET
MIXED LETTUCE**
black pepper walnuts, radishes,
Andy's Orchard dried apricots,
tarragon vinaigrette 14

LOBSTER BISQUE
crème fraîche, chives 14

◊ CROWN CLASSICS ◊

POTATO HORSE RADISH-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, marcona almonds, golden raisins, caper,
meyer lemon 34

ROASTED ICELANDIC COD
saffron beurre fondue, PEI mussels, peas,
chorizo, crushed Alaskan fingerling potatoes 36

RAINBOW TROUT
hazelnut brown butter, brussels sprouts,
pomme puree 30

JIDORI CHICKEN
braised artichokes, fava beans, gigante beans, leek
jam, parmesan fondue 32

BRAISED SHORT RIB
roasted salsify, celery root puree,
wild mushrooms, grated horseradish 45

LAMB GNOCCHI
preserved meyer lemon, Castelvetro olives,
tomato petal, pistachio breadcrumbs 30

SPRING 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 · mashed potatoes
(cream spinach contains pork)

... FIVE CROWNS EVENTS ...

**Mother's Day and Father's Day
Reservations are now open!**

Treat your parents to a day they deserve!
Join Five Crowns for a traditional Sunday
meal with the entire family. Five Crowns will
be open starting at 11am serving brunch.

... SIDES ...

Per item 12

YORKSHIRE PUDDING

POTATO AU GRATIN

ROASTED SUNCHOKES

BRUSSELS SPROUTS

MARKET ASPARAGUS

STILCHEDDAR MAC 'N' CHEESE

WILD MUSHROOMS \$2.00 UPCHARGE

... SELECT STEAKS ...

Items shown are a la carte

PORK TOMAHAWK, 24 oz, fennel pollen, garlic confit 59

PRIME NEW YORK STRIP, 16 oz, Kansas 55

30 DAY DRY AGED PRIME RIBEYE, 12 oz, Nebraska 58

BONE-IN RIB EYE, 24 oz, Nebraska 60

FILET MIGNON, 8 oz, Nebraska 49

WHITE WINE

6oz/9oz/Btl

MV	ROEDERER ESTATE, Anderson Valley	Brut	11/na/55
2014	DOMAINE CARNEROS, Los Carneros	Brut	15/na/75
2017	LE SECRET DE ST. PIERRE, Pays Du Var	Rosé	10/15/40
2017	SANTA MARGHERITA Valdadige	Pinot Grigio	13/20/52
2017	URBAN, Mosel	Riesling	11/17/44
2017	DOMAINE DES AUBUISIERES, Vouvray	Chenin Blanc	13/20/52
2017	ZOTOVICH, Santa Rita Hills	Viognier	15/23/60
2017	HONIG, Napa Valley	Sauvignon Blanc	11/17/44
2017	SPY VALLEY, Marlborough	Sauvignon Blanc	12/18/48
2015	HESS COLLECTION, Carneros	Chardonnay	15/21/60
2016	GREGORY GRAHAM, Carneros	Chardonnay	16/24/60
2015	WIND RACER, Russian River Valley	Chardonnay	18/27/72

RED WINE

6oz/9oz/Btl

2015	A TO Z, Oregon	Pinot Noir	11/17/44
2014	CAMBRIA, CLONE 4, Santa Barabara County	Pinot Noir	16/24/64
2016	PATZ & HALL, Sonoma County	Pinot Noir	20/30/80
2016	TRIG POINT, Sonoma County	Merlot	12/18/48
2014	SHANNON RIDGE, Lake County	Cabernet Sauvignon	10/15/40
2016	KATHERINE GOLDSCHMIDT, Alexander Valley	Cabernet Sauvignon	16/24/64
2016	HESS COLLECTION, ALLOMI, Napa Valley	Cabernet Sauvignon	21/31/76
2015	ANONYMOUS, California	Red Blend	18/27/72
2015	SABAZIO, Montepulciano	Sangiovese	11/17/44
2015	NUMANTHIA, TERMES, Spain	Tempranillo	11/17/44
2017	COLOME, Salta	Malbec	15/22/60
2014	SAN SIMEON, Paso Robles	Petite Sirah	12/18/48

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

2015 LEVENDI, 15TH ANNIVERSARY ED.
Napa Valley, Cabernet Sauvignon

2oz 20 6oz 60

2013 SILVER OAK
Alexander Valley, Cabernet Sauvignon

2oz 17 6oz 50

*Vintages and selections are subject to change without notice.

SPECIALTY COCKTAILS

ROSÉ COLORED GLASSES
silver tequila, lemon, basil,
strawberry puree, rose wine

served on the rocks 15

LEMON MERINGUE
Silent Pool gin, fresh meyer
lemon, chamomile syrup,
orange water, egg white

served up 16

GARDEN MARGARITA
reposado tequila, Cointreau, fresh lime,
tomatillo salsa, cayenne-salt rim

served on the rocks 15

GOLD DIGGER
Flor de Cana rum, ginger-turmeric
simple, fresh lemon, mint

served up 15

THE SASSY MAN
Woodford Reserve, sarsaparilla syrup,
Carpano Antica vermouth

served on handcut ice 16

FINE SPIRITS and HAND-CHOSEN ALES

Ask your server for our extended list.