



FIVE CROWNS

Dinner Menu

Starters

Choose 1

Pride of the Crowns
greens, bacon, toasted walnuts,
gruyere, herbs de Provence dressing

Little Gem Caesar
cherry tomatoes, fennel pollen,
herb croutons, Parmigiano

Lobster Bisque
crème fraîche, chive

Shrimp Cocktail
cocktail sauce, micro herbs, lemon
(\$8 supplement)

Carrot Soup
roasted scallion cream

Mains

Spring Pea & Mushroom Risotto 38
pea tendrils, soft egg, Parmigiano

Seared Salmon 46
potato horseradish crusted, mustard cream sauce, green beans

Beef Steak Neptune 65
8oz filet mignon, crab, asparagus, mashed potatoes, bearnaise

Roasted Jidori Chicken 42
fingerling potatoes, asparagus, parmesan fondue

Colorado Lamb Chops 65
stilton mashed potatoes, sauteed spinach, lamb jus

Prime Ribs of Beef
prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream
horseradish and your choice of two: Lawry's creamed corn, creamed spinach, or mashed potatoes

Five Crowns Cut 58

Henry VIII Cut 70

SIDES

Green Beans 10
Brussels Sprouts 10

Creamed Spinach 10
StilCheddar Mac'n Cheese 12

Creamed Corn 10
Mashed Potatoes 10

DESSERTS

**Lemon Poppy Seed
Beignets 12**
champagne creme anglaise

C.C. Brown's Sundae 10
Strauss's Organic vanilla bean
ice cream, almond

Carrot Cake Trifle 12
Bavarian cream, caramel,
walnut brittle



FIVE CROWNS

Brunch Menu

Starters

Choose 1

Pride of the Crowns
greens, bacon, toasted walnuts,
gruyere, herbs de Provence dressing

Little Gem Caesar
cherry tomatoes, fennel pollen,
herb croutons, Parmigiano

Lobster Bisque
crème fraîche, chive

Shrimp Cocktail
cocktail sauce, micro herbs, lemon
(\$8 supplement)

Carrot Soup
roasted scallion cream

Mains

Buckwheat Waffles 28
mascarpone cream, strawberries, blueberries, compote, breakfast potatoes

Frittata 28
spring peas, leeks, zucchini, pecorino-basil pesto

Avocado Toast & House-Cured Gravlax 32
crumbled egg, pickled fresno chiles, farmer's market greens, green goddess dressing

Crab Benedict 34
poached eggs, homemade bearnaise sauce, truffle potatoes

Steak & Eggs 38
New York strip, herbed butter, breakfast potatoes

Lamb Sandwich 32
feta, arugula, roasted bell peppers, house chips

Prime Ribs of Beef
prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream
horseradish and your choice of two: Lawry's creamed corn, creamed spinach, or mashed potatoes

California Cut 50

Five Crowns Cut 58

Henry VIII Cut 70

SIDES

Green Beans 10
Brussels Sprouts 10

Creamed Spinach 10
StilCheddar Mac'n Cheese 12

Creamed Corn 10
Mashed Potatoes 10

DESSERTS

Lemon Poppy Seed
Beignets 12
champagne creme anglaise

C.C. Brown's Sundae 10
Strauss's Organic vanilla bean
ice cream, almond

Carrot Cake Trifle 12
Bavarian cream, caramel,
walnut brittle