



FATHER’S DAY DINNER

FEATURED BEVERAGES

- TOAST TO YOUR KING Chapel Down brut sparkling 21 / 82 btl
- SMOKY WHISKEY RIVER Woodford Rye Whiskey, Luxardo Amaro Abano, Grand Marnier 17
- BLOODY MURRAY house specialty 15

STARTERS

SELECT ONE

- PRIDE OF THE CROWNS SALAD butter lettuce, bacon, toasted walnuts, Gruyère, croûtons, herbes de Provence dressing
- CAESAR SALAD* little gems, Grana Padano, toasted panko
- LOBSTER BISQUE croûtons, chives
- SHRIMP COCKTAIL cocktail sauce, lemon add 9

MAINS

FEATURING AKAUSHI BEEF ROASTED PRIME RIBS OF BEEF

Akaushi cattle were bred to withstand the harsh climate of Kumamoto, Japan, and were brought to the U.S. by a group of Texas ranchers in 1992. Because of genetics and rigorous quality guidelines, the beef consistently yields Prime quality grades with tender buttery flavors, and is considered by many experts to be the most delicious beef in the world.

CALIFORNIA CUT* 66 | FIVE CROWNS CUT* 80 | HENRY VIII CUT* 107

Yorkshire pudding, whipped cream horseradish, au jus and choice of two:
Lawry’s creamed corn, creamed spinach, mashed Idaho® potatoes

ROASTED PRIME RIBS OF BEEF

Certified Angus Beef®, Yorkshire pudding, whipped cream horseradish, au jus and choice of two:
Lawry’s creamed corn, creamed spinach, mashed Idaho® potatoes

CALIFORNIA CUT* 54 | FIVE CROWNS CUT* 66 | HENRY VIII CUT* 80

BEEF STEAK NEPTUNE* 8oz filet mignon, mashed Idaho® potatoes, crab, asparagus, béarnaise 75

LUMINA LAMB RACK* herb crust, sautéed spinach, tzatziki 70

ORA KING SALMON* pea purée, pickled cabbage, togarashi-sesame seed crumble 53

ROASTED HALF JIDORI CHICKEN romesco, crispy artichokes, grilled lemon 42

ALASKAN HALIBUT braised fennel and leeks, chile-fennel oil 58

VADOUVAN CARROT RISOTTO pea shoots, dill 37

SIDES

- LOBSTER TAIL 4oz 24
- CREAMED CORN 9 | CREAMED SPINACH 9 | SAUTÉED SPINACH 9 | GREEN BEANS 12
- MASHED IDAHO® POTATOES 9 | ROASTED CARROTS & SPRING PEAS mint butter 13

DESSERT

- C.C. BROWN’S HOT FUDGE SUNDAE vanilla bean ice cream, almonds 12
- CRÈME BRÛLÉE vanilla bean, seasonal berries 13
- PEACH COBBLER 12 à la mode 3

FIVE CROWNS X SEE’S CANDIES HOT FUDGE SUNDAE

Vanilla Soft-Serve Ice Cream, C.C. Brown’s Hot Fudge, and
See’s Candies: Toffee-ettes, Peanut Brittle, Milk Chocolate Molasses Chips 25

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.

☛ SPECIALTY COCKTAILS ☛

Ask your server about today's special 15 | 18

FEATURED SPIRIT

HERRADURA TEQUILA - 100% BLUE WEBER AGAVE

THE FLOOR IS LAVA

Herradura Silver Tequila, Paloma Mezcal, passion fruit, lime, simple syrup, Hellfire bitters with Tajín rim 16

SAVAGE GARDEN

Herradura Reposado Tequila, Mina Real Mezcal, Drambuie, yellow chartreuse, lemon juice, simple syrup

Served on the rocks with smoked salt rim 16

FIVE CROWNS OLD FASHIONED
Woodford Reserve Bourbon, Luxardo cherry, Angostura bitters
Served on a perfect cube 17 | Smoked 18

RABBIT'S HABIT
Hendrick's Gin, Chateau Aloe Liqueur, elderflower, lemon, carrot purée *contains dairy
Served on the rocks 16

BERRY BLOSSOM
Darjeeling tea, Luxardo Maraschino, Giffard Crème de Violette, Chambord, La Quinta Syrah Port, lemon
Served up 16

SPRING FLING
Wheatley Vodka, Ramazzotti Aperitivo, Licor 43, strawberry, lychee, lemon
Served on the rocks 17

WILD RIDER
Buffalo Trace Bourbon, ginger-carrot syrup, lime, ginger beer
Served on the rocks 17

☛ MOCKTAILS ☛

GINGER CARROT FIZZ
Ginger-carrot syrup, lemon, ginger beer
Served on the rocks 15

STRAWBERRY SQUEEZE
Lychee, strawberry, lemon
Served on the rocks 15

☛ FINE WINES ☛

2021 KANZLER

Pinot Noir Anderson Valley

6oz 29 | 9oz 43 | Btl 115

2018 BERINGER PRIVATE RESERVE

Cabernet Sauvignon Napa Valley

6oz 38 | 9oz 53 | Btl 150

2019 STAGS' LEAP LIMITED EDITION RESERVE

Cabernet Sauvignon Napa Valley

6oz 75 | 9oz 112 | Btl 275

Vintages and selections are subject to change without notice.

☛ WINES ☛

6oz/9oz/btl

FEATURED WINES

BODYGUARD BY DAOU CHARDONNAY

Santa Barbara County 25/36/63

smooth with tropical notes and Meyer lemon

PESSIMIST RED BLEND Paso Robles 14/20/50

elegant flavors of cherry and cassis with a silky balanced finish

DAOU CABERNET SAUVIGNON Paso Robles 15/22/54

velvety structure with notes of cherry, espresso and vanilla

WHITE		
GAMBINO EXTRA DRY	Italy	Prosecco 12/na/48
DOMAINE CARNEROS BRUT VINTAGE CUVÉE		Sparkling Brut Cuvée 26/na/104
CASTELLO DEL POGGIO	Italy	Moscato 12/18/48
MIRAVAL	France	Rosé 15/23/60
GIRLAN	Italy	Pinot Grigio 14/21/56
DAOU	Paso Robles	Sauvignon Blanc 12/18/48
LOVEBLOCK	Marlborough, NZL	Sauvignon Blanc 15/23/60
MACROSTIE	Sonoma Coast	Chardonnay 16/24/64
SONOMA-CUTRER	Russian River	Chardonnay 18/27/72
ROMBAUER	Carneros	Chardonnay 23/35/92

RED		
RESONANCE	Willamette Valley	Pinot Noir 18/27/72
WALT BLUE JAY	Anderson Valley	Pinot Noir 20/30/80
PATZ & HALL	Sonoma County	Pinot Noir 25/38/100
JUSTIN	Paso Robles	Cabernet Sauvignon 18/27/72
GRGICH HILLS ESTATE	Napa Valley	Cabernet Sauvignon 25/38/100
FAUST	Napa Valley	Cabernet Sauvignon 30/45/130
DECOY	California	Merlot 17/26/66
PURE PASO	Paso Robles	Red Blend 18/27/72
FREAKSHOW	Lodi	Zinfandel 14/21/56
ZOLO	Mendoza	Malbec 14/21/56

☛ HAND-CHOSEN ALES ☛

DRAFT		NON-ALCOHOLIC
FLASHPOINT BEACHED	Blonde Ale 10	BITBURGER
RUSSIAN RIVER STS	Pilsner 9	German Pilsner 6
DOCENT DOUBLE NICKELS	Pale Ale 10	ATHLETIC BREWING IPA 6
GREENE KING OLD SPECKLED HEN	English Special Bitter 10	ATHLETIC BREWING
RUSSIAN RIVER	Rotating IPA 11	Golden Ale 6
GUINNESS	Dark Irish Stout 10	PERONI NASTRO
BOTTLED		AZZURO 0.0%
NORTH COAST PRANQSTER	Belgian-Style Golden Ale 8	Italian Pilsner 6
CRISPIN IMPERIAL	Craft Apple Cider 7	
TARANTULA HILL	West Coast IPA 8	
SMOG CITY LITTLE BO PILS	Pilsner 8	
CHIMAY CINQ CENTS WHITE LABEL	Belgian Tripel 12	



SCAN TO VIEW OUR
FULL BEVERAGE MENU

☛ FINE SPIRITS and HAND-CHOSEN ALES ☛

Ask your server for our extended list.