



OC RESTAURANT WEEK DINNER MENU

90 PER PERSON**

COCKTAIL

SELECT ONE

THE SECRET GARDEN

Chopin Potato Vodka, lemon, lavender
syrup, sugar rim, served up

MAD MEN

1792 Small Batch Bourbon, calvados,
averna, Turkish bitters

FIRST COURSE

SELECT ONE

PRIDE OF THE CROWNS SALAD

little gem and butter lettuces, bacon,
toasted walnuts, green onions, Gruyère,
croûtons, herbes de Provence dressing

PRIME RIB CHILI

three-way onions

MAIN COURSE

SELECT ONE

ROASTED PRIME RIBS OF BEEF, CROWN CUT*

mashed Idaho® potatoes, creamed corn, au jus,
Yorkshire pudding, whipped cream horseradish

SHRIMP SCAMPI

Mexican white shrimp, pappardelle, lemon,
garlic butter sauce

SWEET POTATO RISOTTO

crispy shaved Brussels sprouts, toasted
pecans, Parmigiano-Reggiano

DESSERT

SELECT ONE

C.C. BROWN'S HOT FUDGE SUNDAE

vanilla bean ice cream, toasted almonds,
whipped cream

BANANA CREAM PIE

graham cracker crust, shaved chocolate



FIVE CROWNS PROUDLY SERVES CERTIFIED ANGUS BEEF® —
RAISED BY FAMILY FARMERS AND RANCHERS DEDICATED TO
HUMANE ANIMAL CARE AND CLIMATE-FRIENDLY PRACTICES.

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.