

... APPETIZERS ...

CRAB CAKE

whole-grain mustard remoulade, herb salad, pickled onions 25

FRIED CALAMARI

malt vinegar aioli, lemon 24

OYSTERS ON THE HALF SHELL*

cocktail sauce, horseradish, lemon six 25 | twelve 48

CRISPY CONFIT DUCK WINGS

gochujang-miso bbq, pickled Fresno chile, sesame seeds 25

JUMBO SHRIMP COCKTAIL

classic cocktail sauce, lemon 24

... GREENS & SOUPS ...

PRIDE OF THE CROWNS SALAD

little gem and butter lettuces, bacon, toasted walnuts, green onions, Gruyère, croûtons, herbes de Provence dressing 16

WEDGE SALAD

iceberg, chives, blue cheese, bacon, cherry tomato, egg 18

CAESAR SALAD*

little gems, Grana Padano, toasted panko 15

LOBSTER BISQUE

croûtons, chives 16

CLASSIC FRENCH ONION SOUP

crostini, Gruyère 15



... STEAKS ...

Served with garlic confit | Upgrade to Neptune add 13

FILET MIGNON*

Linz Heritage Reserve 8 oz 63 | 12 oz 85

45-DAY DRY-AGED BONE-IN NEW YORK STRIP*

16 oz, Linz Heritage Reserve 78

RIBEYE*

16 oz, Linz Heritage Reserve 81

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 51

ENGLISH CUT*

three thin slices 55

CROWN CUT*

our traditional and most popular 65

HENRY VIII CUT*

extra-thick, bone-in 78

BEEF BOWL

DOUBLE CUT*

double-sized, bone-in 101

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

(creamed spinach contains pork)

PRIME RIB SANDWICH*

au jus, horseradish, chips 27 sub fries 3



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

... FARM, FIELD and SEA ...

ORA KING SALMON*

sweet potato purée, Tuscan kale, brown butter sauce 47

ROASTED HALF JIDORI CHICKEN

fingering potatoes, honey roasted carrots, chicken jus 37

LUMINA LAMB CHOPS*

herb-crusted, caramelized onion purée, bordelaise sauce 69

BRANZINO

pickled golden raisins, verjus beurre blanc, grilled lemon 47

SWEET POTATO RISOTTO

crispy shaved Brussels sprouts, toasted pecans, Parmigiano-Reggiano 33

... CHEESERY ...

Ask your server about seasonal selections

ARTISANAL CHEESE PLATE

Chef's choice three selections 25 | five 40

COW | HOP ALONG Cowgirl Creamery, Petaluma, CA

COW | STELLA ALPINA TALEGGIO DOP Carrozi, Italy

GOAT | PURPLE HAZE Cypress Grove, CA

SHEEP | SMOKED IDIAZABAL DOP Izar Gazta, Spain

BLUE | BAYLEY HAZEN Jasper Hill Farm, VT

JAMÓN SERRANO 12 MO. Mitica, Spain

TARTUFO SALAMI Creminelli

... ACCOMPANIMENTS ...

CREAMED CORN 9

CREAMED SPINACH with bacon 9

MASHED IDAHO® POTATOES & GRAVY 9

STILCHEDDAR MAC & CHEESE 14

LOBSTER TAIL 4oz 24

CREMINI MUSHROOMS brandy, garlic, shallots 14

CAULIFLOWER CHEESE parmesan breadcrumbs 14

ASPARAGUS hollandaise* 14

FRENCH FRIES 7

TRUFFLED FRIES 12

*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. There is a Split-Plate Charge of \$4/person for salads and \$9/person for entrées. In observance of the city ordinance, water is served upon request only.

◆ SPECIALTY COCKTAILS ◆

Ask your server about today's special 15 | 18

FEATURED

BIG RED

Tullamore D.E.W. Irish whiskey,
ginger beer, strawberry, lime
Served on the rocks 17

FIVE CROWNS OLD FASHIONED

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

THE SECRET GARDEN

Chopin Potato Vodka, lemon, lavender
syrup, sugar rim
Served up 18

WEST END

Hendrick's Gin, lime, simple syrup,
cucumber, elderflower syrup, soda
Served on the rocks 18

WHITE LOTUS

Prosecco, plum wine, lychee, dragon fruit
Served on the rocks 16

MAD MEN

1792 Small Batch Bourbon, Calvados,
Averna, Turkish bitters
Served up 19

MATCHA IN PARADISE

green Thai tea-infused Myers's Platinum
Rum, brown sugar syrup, coconut milk
Served tall on the rocks 16

SMOKE & MIRRORS

cucumber-infused Siete Leguas Blanco
Tequila, 400 Conejos Mezcal, Chateau Aloe
Vera Liqueur, lime juice
Served on the rocks 18

NON-ALCOHOLIC

IT'S NOT EASY BEING GREEN

green Thai tea, coconut milk, brown
sugar syrup
Served on the rocks 10

COOL LIKE A CUCUMBER

lime, simple syrup, cucumber,
elderflower syrup
Served on the rocks 10

LYCHEE LABUBU

lychee, dragon fruit, lemon juice
Served on the rocks 10

◆ WINES ◆

6oz/9oz/btl

FEATURED WINES FROM MARTIN RAY VINEYARDS & WINERY

SAUVIGNON BLANC
Russian River Valley
13/19/49

CABERNET SAUVIGNON
Napa Valley
15/22/58

PINOT NOIR
Sonoma Coast
14/21/54

WHITE

FREIXENET CARTA NEVADA Spain	Cava	187ml 15
POMMERY France	Brut Champagne	187ml 44
VEUVE DU VERNAY France	Brut Rosé Sparkling	187ml 25
PACO & LOLA Spain	Albariño	16/24/62
GIRLAN Italy	Pinot Grigio	14/21/54
LOVEBLOCK Marlborough, New Zealand	Sauvignon Blanc	15/23/60
LES PIERRES GRISES Saint-Veran, France	White Burgundy	16/24/62
SONOMA-CUTRER Russian River Valley	Chardonnay	18/27/72
ROMBAUER Carneros	Chardonnay	23/35/92

RED

PATZ & HALL Sonoma County	Pinot Noir	25/38/100
POST & BEAM BY FAR NIENTE Napa Valley	Cabernet Sauvignon	20/30/78
GRGICH HILLS ESTATE Napa Valley	Cabernet Sauvignon	25/38/100
PAOLO SCAVINO Italy	Nebbiolo	18/27/72
LA RIOJA ALTA Rioja, Spain	Rioja Reserva	18/27/72
BEDROCK WINE CO. Sonoma	Zinfandel	17/26/66
ZORZAL GRAN TERROIR Argentina	Malbec	16/24/62

◆ FINE WINES ◆

CASTELLO BANFI
BRUNELLO DI MONTALCINO
Italy
6oz 34 | 9oz 51 | btl 132

HEITZ CELLAR CABERNET
SAUVIGNON
Napa Valley
6oz 32 | 9oz 48 | btl 127

ORIN SWIFT MACHETE
RED BLEND
California
6oz 28 | 9oz 42 | btl 109

Vintages and selections are subject to change without notice.

◆ HAND-CHOSEN ALES ◆

DRAFT

FLASHPOINT BREWING
Rotating Ale 10

BOOMTOWN LAS PALMAS
Pale Ale 9

RUSSIAN RIVER
STS Pilsner 9

GREEN KING OLD SPECKLED HEN
English Special Bitter 10

RUSSIAN RIVER BREWING
Rotating IPA 11

GUINNESS
Dark Irish Stout 10

LA CHOUFFE
Belgian Blond 13

ALMANAC SEASIDE
West Coast IPA 10

STONE DELICIOUS
IPA 10

SMOG CITY SABRE-TOOTHED
SQUIRREL
Amber Ale 12

CALIDAD
Mexican Lager 9

CRISPIN ORIGINAL
Cider 8

NO & LOW

BITBURGER 0.0
German Pilsner 6

ATHLETIC BREWING
IPA 6

ATHLETIC BREWING
Golden Ale 6

GUINNESS 0 6

HEINEKEN 0.0 6

◆ FINE SPIRITS ◆

Ask your server for our extended list.