



FIVE CROWNS

Starters

Choose 1

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

Caesar
cherry tomatoes, fennel pollen,
herb croutons, Parmigiano

Shrimp Cocktail
cocktail sauce, micro herbs, lemon
(\$9 supplement)

Lobster Bisque
crème fraîche

Mushroom Soup
charred scallion oil

Mains

Oven Roasted Free Range Turkey
stuffing, mashed potatoes, gravy, buttered Blue Lake green beans,
housemade cranberry compote 45

Best of Both
a portion of prime rib with traditional accompaniments,
side of turkey with stuffing and gravy 55

Filet Mignon
asparagus, blue cheese mashed potatoes, bordelaise 55

Squash & Farro
butternut squash, parmesan, sage & walnut pesto 36

Scottish Salmon
potato purée, baby spinach, beurre blanc 44

Colorado Lamb Chops
Stilton mashed potatoes, sautéed spinach, lamb jus 65

Prime Rib 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, spinach, or mashed potatoes

Five Crowns Cut 10oz 56

Henry VIII 16oz 69

SIDES

Green Beans 12
Brussels Sprouts 12

Creamed Spinach 12
StilCheddar Mac'n Cheese 12

Creamed Corn 12
Mashed Potatoes 12

DESSERTS

Pumpkin Cheesecake
candied pecans, whipped cream 12

Apple Sticky Toffee Pudding
whipped mascarpone, orange tuile 12

C.C. Brown's Sundae
vanilla ice cream, almonds 12

White Wine

Gls/Btl

Red Wine

Gls/Btl

Cocktails

BEER
