



## Dinner Menu

### **Chef's Daily Soup Creation**

Homemade soup of the day served with a warm French baguette

### **Elk Sliders**

Marinated and seared Elk Tenderloin topped with sweet candied bacon and blue cheese relish

### **Pan Seared Crab Tower**

Hand made crab tower baked golden brown and served with a spicy green onion sauce

### **Edamame Hummus**

Edamame (green soy beans) are crushed and combined with tahini, fresh lemon juice and Mediterranean spices to create a savory dip. Served with grilled flat bread and vegetable crudité.

### **Southwestern Shrimp Cocktail**

Grilled Jumbo Shrimp served on a bed of homemade sweet corn Pico de Gallo and garnished with tequila lime hot sauce

### **Crowne Caprice Salad**

Slices of jumbo beefsteak tomato and fresh mozzarella topped with basil and aged balsamic glaze

### **Wilted Greens & Herb Salad**

Warm wilted greens and fresh herbs are topped with toasted granola, raisins, goat cheese and delicate citrus vinaigrette

### **Bison Chili**

A hearty Bread bowl filled with our spicy buffalo chili served with a blend of cheeses and diced sweet onions

>><<

### **Wilted Greens & Herb Chicken Salad**

Marinated and Grilled chicken breast set atop a warm wilted greens and fresh herbs salad tossed with toasted granola, raisins, goat cheese and delicate citrus vinaigrette

### **Sweet Cheese Ravioli w/ Seared Salmon**

Ravioli style pasta stuffed with sweet cheese, topped with a pan-seared Salmon Filet and served in a fragrant herb broth

### **Corn Dusted Colorado Trout**

Colorado Trout lightly pan fried and served with buttered hominy and a wildflower mead vinaigrette

### **Pasta Blues**

Small pasta bundles filled with fontina cheese and prosciutto tossed in extra virgin olive oil, 'Maytag' blue cheese, and caramelized onions then topped with seasoned Arugula

### **Porcini Rubbed Beef Rib Eye**

Beef Rib Eye rubbed with dried porcini mushrooms, grilled to order and served with a Sea Salt Butter and homemade Horseradish sauce

### **On Sixteenth Surf and Turf**

An 8oz New York strip paired with jumbo shrimp grilled to perfection and served with a Garlic Butter Sauce and Roasted Potato Salad

### **Crispy Asian Chicken with Crab Meat**

Tender chicken breast filled with delicate seasoned crabmeat then wrapped in Asian rice paper and fried golden brown. Served with a fiery chili sauce

### **Grilled Pork Chop Brulee**

Extra thick cut pork chop grilled to perfection the brown sugar crusted and bruleed. Served with a warm bean salad and Tennessee style BBQ sauce

### **Caesar Flat Bread**

A hand stretched pizza dough topped with Extra Virgin Olive Oil and Parmesan cheese baked golden brown, and then finished with a traditional Caesar salad  
**Add \*Chicken, \*Steak or \*Shrimp for an additional cost.**

### **Blistered Asparagus with Sauce Béarnaise Parmesan crusted Carnival Cauliflower**

**\* Available Blackened**