

Dessert

9

Vanilla Bean Crème Brûlée (GF)

Apple Raisin Bread Pudding

butter rum caramel
& vanilla ice cream

Coconut Cream Pie

toasted coconut

Flourless Dark Chocolate Tarte

chocolate cremeux, chocolate sand,
espresso anglaise

Feature Cheesecake

changes daily, please ask your server

Specialty Coffees

Crown Coffee 7

Tia Maria, Baileys, Grand Marnier,
Frangelico, dark crème de cacao

Irish Coffee 6.5

Jameson whiskey, coffee

Monte Cristo 6.5

Grand Marnier, Tia Maria, coffee

Mellow Monk 6.5

Baileys, Frangelico, coffee

After Eight 6.5

peppermint schnapps, hot chocolate

Blueberry Tea 6.5

Grand Marnier, amaretto, orange pekoe tea

Menu items are subject to applicable taxes. Gratuities not included.

Some items may contain nuts and/or other allergens.

Please inform your server of any and all allergy concerns.

Gluten free bread and buns are available.

Shared Plates

Gunter Bros. Honey Garlic Pepperoni 9
warm Natural Pastures smoked
Boerenkass cheese dipping sauce

Yam Fries 7
miso ginger mayo

White Wine Steamed Clams 16
corn, pancetta, chilies, green onion

Crispy Fried Squid 14
Peruvian green herb jalapeño dip

Gyoza 11
pork & vegetable dumplings,
pea shoots, Ponzu-ginger sauce

Chicken Wings 15
one pound of wings,
tossed with your choice of teriyaki,
hot sauce or bbq sauce

Smoked Pulled Pork Poutine 15
Natural Pastures cheese curds, gravy

Prawns and Spanish Chorizo 15
dry sherry, coriander, garlic toast

Tempura Fish Tacos 16
snapper, marinated cabbage,
chipotle sauce

Nachos 18
freshly cut tortilla chips topped with
peppers, olives, green onion,
jalapeños, and mixed cheeses;
in house salsa and sour cream
Add guacamole 3 | Add extra cheese 3

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Soups and Salads

Clam and Bacon Chowder 7 | 12
house-made chowder with
local seafood & smoked bacon

Daily Market Soup 5 | 8

French Onion Soup au Gratine 11
roasted onions, beer parmesan bacon broth

Go For The Greens 9 | 15 **GF**
cultivated greens, smoked ham, potato, egg,
olives, roast peppers, goat cheese dressing

Caesar Salad 8 | 14
romaine drizzled with Caesar dressing, topped with
crispy capers, croutons, shaved grana padano

Ancient Grains Salad 9 | 15 **GF**
quinoa, arugula, roast beets, pickled onion, sprouts,
sunflower seeds, cucumber, tahini yogurt dressing

Grilled Flatiron Salad 18 **GF**
gem lettuce, bacon, little tomatoes,
blue claire cheese dressing

Sandwiches and Burgers

*All sandwiches served with
your choice of fries, soup or greens*

Signature Crown Isle Burger 15
6oz fresh chuck patty, bacon, cheese, pickle,
shredded lettuce, Crown sauce

Roasted Striploin Beef Dip 17
shaved beef striploin, Natural Pastures smoked
Boerenkaas cheese, caramelized onions, au jus

The C.V. Sandwich 17
jus dipped shaved beef, Crown sauce,
red onion, Natural Pastures smoked Boerenkaas cheese

Black Bean Walnut Burger 16
Natural Pastures Amsterdammer cheese, sprouts
grilled pickled red onion, chipotle mayo

Texas Toast Grilled Cheese 15
sourdough, three Comox Valley
cheeses, prosciutto, fig jam

Crispy Fried Chicken Thigh Sandwich 15
buttermilk and pickle juice brined,
jalepeno pickle slaw

Entrées

Baked Mac & Tees 14

mornay sauce, gruyère cheese, truffle oil, toasted panko

Grilled Chicken Penne 18

with little tomatoes, mozzarella, basil pesto

Fish & Chips 1pc 14 | 2pc 20

battered snapper, fries, tartar sauce, coleslaw

Teriyaki Chicken Rice Bowl 16

coconut rice, ginger teriyaki chicken, bok choy, carrots, onions, peppers, mushrooms, scallions, peanuts, fresh cilantro

Substitute Prawns 18 | Grilled Flatiron 22 | Vegetarian 12

Farmer Ben's Three Egg Omelette 16

eggs, bacon, onion, mushroom,
Natural Pastures Amsterdammer cheese,
served with toast and a choice of nugget potatoes or salad

Slow Cooked Baby Back Ribs 18 | 24

glazed with smokey barbecue sauce,
served with fries and coleslaw

Deep Pan Quiche 17

caramelized onions, smoked bacon, gruyère
served with greens

Enhancers

6 oz. Grilled Flatiron 13.5

5 Prawns 9

5 oz. Chicken 7.75

Crown Steaks

6oz Tenderloin 32

10oz New York Striploin 37

16oz Rib Eye 50

*All steaks served with twice baked potato,
red wine shallot butter and red wine demi-glace*

EVERY FRIDAY AND SATURDAY

Prime Rib Night

Uniquely seasoned and slow-roasted, Crown Isle's Prime Rib dinner is served with Yorkshire pudding, smashed potatoes, seasonal vegetables, rich red wine au jus, horseradish cream
(while quantities last)

Medium-rare is recommended, but can be cooked to your liking

8 oz 26 | 12 oz 32