

Shared Plates

Middle Eastern Dip 12

chickpea, cumin, smoked paprika,
olives, warm flatbread

Yam Fries 7

miso ginger mayo

Arancini 11

basil pesto and smoked cheese

Gyoza 12

pork & vegetable dumplings,
Ponzu-ginger sauce

Fish Tacos 16

tempura snapper, ranch dressed slaw,
chipotle sauce

White Wine Steamed Clams 16

corn, pancetta, chilies,
green onion, garlic toast

Chicken Wings 15

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

Classic Quebec Poutine 14

fries, cheese curds, gravy

Prawns and Spanish Chorizo 15

dry sherry, coriander, garlic toast

Nachos 18

freshly cut tortilla chips topped with
peppers, olives, green onion, jalapeños,
and mixed cheeses; salsa and sour cream

Add guacamole 3 | Add extra cheese 3

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, buns and pasta are available.

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

Caesar Salad 8 | 14

romaine drizzled with Caesar dressing, topped with crispy capers, croutons, shaved grana padano

Ancient Grain Salad 9 | 15

quinoa, smoked almonds, goat cheese, dried apricot, arugula, ginger spice dressing

Grilled Flatiron Salad 20

grilled 6oz flatiron, roasted vegetables, house made beef bacon, radicchio, chimichurri sauce

Sandwiches and Burgers

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

Crown Isle Burger 17

6oz fresh chuck patty, bacon, cheese, pickle, shredded lettuce, Crown sauce

Whiskey & Beer Braised Short Rib Sandwich 22

open faced, tender short rib, Crown sauce, caramelized onions, Natural Pastures Amsterdammer cheese, topped with steak cut onion rings, au jus

Crown Roasted Striploin Beef Dip 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

Salmon Burger 17

sockeye salmon, bacon, guacamole, sprouts, wasabi mayo

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Entrées

Spaghetti Puttanesca 16
tomato, olives, capers


Tagliatelle Beef Ragout 18
braised beef, mushrooms, tomato, red wine


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

Fish & Chips 1pc 14 | 2pc 20
battered snapper, fries, tartar sauce, coleslaw

Rice Bowl 16
teriyaki, stirfry vegetables,
coconut rice, peanuts, cilantro
Prawns 19 | **Grilled Flatiron** 23
Chicken 18 | **Salmon** 22

Slow Cooked Baby Back Ribs 18 | 24
glazed with smokey barbecue sauce,
served with fries and coleslaw

Chicken Breast 25 
fingerling potatoes, caramelized onions,
bacon, mushrooms, thyme

Wild Salmon Filet 25 
crispy sprouts, parsnip purée, lemon, capers, parsley

Enhancers


6 oz. Grilled Flatiron 13.5

5 Prawns 9

5 oz. Chicken 7.75

5 oz. Salmon 12.5

Crown Steaks

6oz Tenderloin 32 

10oz New York Striploin 37 

*All steaks served with red wine shallot butter
and red wine demi-glace*

EVERY FRIDAY AND SATURDAY AFTER 5PM

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

Dessert

9

Coconut Cream Pie

lime cordial centre, caramel almond brittle

Chocolate Taster

changes daily, please ask your server

Apple, Pear and Pinot Grigio Sorbet

nougatine, candied figs

Pistachio Crème Brûlée

coconut tuile, raspberry coulis

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

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