

Established 2009 1441 East Horsetooth Road Fort Collins, Colorado 80525 970-225-CLUB (2582) crownclub.net

In our effort to bring Fort Collins and the patrons of The Crown Club the very best in food and spirits, we proudly offer only the freshest ingredients and hand-crafted foods we prepare daily

Thank you for coming in and we hope to see you again soon Michael, Jeff and The Crown Club staff

> Great Food Great Friends As Always, The Crown



Appetizers

Prince Edward Island Mussels -Traditional steamers with your choice of broth and fresh garlic bread:

Garlic, Basil and White Wine Yellow Curry Spicy Chipotle Cilantro \$10.95

Over pasta add - \$2.00

Ahi Tuna - Sushi grade Ahi tuna is seared rare and presented on sliced cucumber with pickled ginger, reduced soy sauce and wasabi crème fraiche, garnished with dressed field greens.

\$8.95

Shrimp & Basil Sticks - Tiger shrimp and fresh basil are wrapped in egg roll paper and fried golden brown, served with a sweet chili dipping sauce. \$8.95

Huntsman Platter - Gorgonzola and aged Irish cheddar served with Saucisson sausage, Dijon mustard and crackers. \$9.95

Calamari - Breaded rings fried golden brown, served with our housemade marinara.

\$7.95

Sweet Pork Nachos - House smoked pork loin presented over tricolore tortilla chips with black beans, chipotle lime sour cream and pico de gallo. Substitute for grilled chicken at no charge. \$8.95



Appetizers

Goat Cheese & Artichoke Dip -Artichokes and seasoned chevre baked golden brown, served with tricolore tortilla chips and seasonal vegetables.

\$8.95

Smoked Trout - A filet of applewood smoked trout served with horseradish aioli, shaved red onion, lemon and roasted red peppers with assorted crackers.

\$9.95

Fried Mozzarella - Housemade fresh mozzarella breaded and fried, served with our marinara.

\$7.95

Pub Skins - Potato halves fried golden brown, topped with pico de gallo, melted cheese and bacon. Served with chipotle ranch.

\$7.95

Broccoli & Cheddar Skins - Broccoli and melted cheddar with pico de gallo on golden potato halves, served with chipotle ranch.

\$7.95

Onion Rings - Double beer battered onion rings served with chipotle ranch.

\$7.95

Pub Chips - Half pound of pub chips fried golden brown.

\$4.95 add cheese for - \$2.00



Soup

Soup Du Jour - Made fresh daily, ask your server for today's selection.

Cup: \$2.50 Bowl: \$4.95



Signature Salads

Blackened Shrimp Salad - Blackened shrimp presented over iceberg lettuce tossed in our jalapeño honey vinaigrette with black bean and sweet corn salsa. \$10.95

Steak Salad - Marinated flank steak is grilled medium and presented over field greens dressed in our apple basil vinaigrette, finished with gorgonzola and fresh apples.

\$11.95

Ahi Tuna Nicoise - Sushi grade Ahi tuna seared rare, thinly sliced and fanned over a bed of field greens. Presented with seasonal vegetables, kalamata olives, capers and hard boiled egg, dressed with our dijon chive vinaigrette.

\$11.95

Achiote Chicken Salad - Tender chicken is marinated in a mild annatto seed paste, then grilled and presented over a bed of field greens with seasonal vegetables and avocado, dressed with our smoked tomato vinaigrette.



Salads and Wraps

Wedge Salad - A thick wedge of iceberg lettuce with gorgonzola blue cheese dressing, tomato, shaved red onion and cracked black pepper. \$6.95

Caesar Salad - Garlic, lemon, olive oil, mushrooms and housemade croutons tossed with romaine lettuce and Parmesan. \$7.95

Garden Salad - A bed of field greens with fresh vegetables and a side of your favorite dressing.

\$6.95

Side salad - A smaller version of the garden salad. Served with your choice of dressing.

\$3.50

Chicken or Tuna Salad - Available over field of greens and choice of dressing. \$8.95

Any of our salads can be prepared with grilled chicken, flank steak, salmon, ahi tuna or shrimp - add \$3.50

Salad Dressings:

Smoked Tomato, Bleu Cheese, Ranch, Balsamic Vinaigrette, Asian Vinaigrette, Dijon Chive, Jalapeño Honey Vinaigrette and Apple Basil

Chicken Salad Wrap - Tender chicken with grapes, tomatoes, toasted almonds and celery in a zesty citrus aioli, served in a spinach tortilla.

\$7.95

Tuna Salad Wrap - Fresh albacore tuna with chopped apples in a citrus aioli, served in a spinach tortilla.

\$8.95



Burgers & Dogs

Served with choice of pub chips or side salad

The Crown Royale - Our famous fresh half pound burger grilled to medium, served with your choice of cheese on a toasted sesame seed bun with lettuce, tomato and onion.

\$8.50

Blackened Blue Royale - Our half pound burger encrusted with Cajun seasonings, topped with melted gorgonzola cheese. \$8.95

Bacon and Avocado Royale - Crispy bacon, avocado and melted cheddar cheese with pico de gallo on our half pound burger. \$9.50

Patty Melt - Our half pound burger served on toasted rye with sautéed mushrooms, onions and melted Swiss. \$8.95

Poblano Royale - A grilled poblano pepper with pepperjack cheese and sriracha mayo on our half pound burger. \$8.95

Barbeque Bacon Royale - Applewood smoked bacon, chili fried onions and cheddar on our half pound burger with housemade Guinness barbeque sauce. \$9.50

Club Bratwurst - Schmidt's Bakery German bratwurst, served with mustard, sauerkraut and a pickle.

\$6.95

Kosher Dog - Quarter pound Hebrew National dog served with mustard, sauerkraut and a pickle.

\$6.95



Sandwiches

Served with choice of pub chips or side salad

Achiote Chicken and Avocado - Tender chicken is marinated in a mild annatto seed paste, then grilled and topped with avocado and pepperjack cheese. \$8.95

Blackened Chicken Sandwich -A blackened chicken breast with scallion aioli, pea shoots, tomato and avocado. \$8.95

Atlantic Salmon - Fresh Atlantic salmon is grilled and presented on toasted rye with roasted red peppers, onion, pea shoots and horseradish aioli.

\$8.95

French Dip - Tender roast beef served on a toasted French roll with melted provolone and a side of au jus.

\$8.95

Grilled Vegetable and Tofu Sandwich -Grilled eggplant, zucchini, squash and tofu drizzled with sweet soy, served on toasted housemade focaccia.

\$7.95

Turkey, Bacon and Avocado – House roasted turkey topped with melted cheddar cheese, applewood smoked bacon and fresh avocado, served on a toasted French roll with sriracha mayo.

\$9.50

Guinness Barbeque Pork – House smoked pork loin is smothered in our Guinness barbeque sauce and topped with melted cheddar. Served on a toasted French roll with chili fried onions.

\$8.95

Caprese Sandwich - Housemade fresh mozzarella, tomatoes and basil on toasted focaccia with cracked black pepper and a balsamic reduction.

\$7.95



Crown Pub Classics

King's Curry - Grilled chicken and vegetables in a traditional yellow curry sauce served over rice. Available extra spicy and vegetarian.

\$11.95

Fish and Chips - What we're famous for! Eight ounces of beer battered Atlantic cod served over golden pub chips with lemon and tartar sauce.

\$11.95

Southwest Chicken Pasta - Grilled chicken is sautéed with red and poblano peppers in a chipotle tomato cream sauce, then tossed with linguine, fresh tomatoes and cilantro. \$11.95

Grilled Atlantic Salmon - Fresh Atlantic salmon is grilled to perfection and presented over wild rice with our lemon-dill butter sauce.

\$14.95

Poblano Chicken - A breaded chicken breast topped with shrimp and pepperjack cheese, served with poblano cream sauce and your choice of garlic mashed potatoes, pommes frites or pub chips.

\$13.95

All major credit cards accepted. Please no checks. Some menu items may contain raw or partially cooked foods. Ask your server for details.



Crown Pub Classics

New York Strip - Our choice 12 oz. New York strip served with your choice of garlic mashed potatoes, pub chips or pommes frites, prepared one of three ways:

> Au Poivre - Encrusted with crushed peppercorns then seared to temperature and finished in a classic brandy cream sauce.

Gorgonzola & Roasted Garlic Butter -Grilled to temperature and topped with our housemade gorgonzola and roasted garlic butter.

Traditional Steak Frites -Grilled to temperature and topped with chili fried onions, served with a side of horseradish sauce. \$23.95

Chicken and Prosciutto with Gnocchi -A breaded chicken breast sautéed with prosciutto, garlic and fresh basil in a rich tomato sauce, tossed with Italian potato dumplings.

\$11.95

New Orleans Pasta - Tiger shrimp and andouille sausage sautéed with peppers, onions and garlic, tossed with linguine in a spicy Cajun cream sauce. \$13.95

London Broil - Choice 10 oz. marinated flank steak grilled to temperature, presented with your choice of garlic mashed potatoes, pommes frites or pub chips. \$15.95



The Crown's Bread Pudding - Fort Collins favorite version of this traditional recipe, covered in Jim Beam bourbon caramel sauce.

\$5.95

Chocolate Decadence - For chocolate fans, we present our dense flourless chocolate cake finished with caramel sauce.

\$5.95

Crème Brulee - Classic French dessert served with seasonal fresh fruit. \$5.95

Dessert Special - Always made fresh daily, ask your server for today's selection. \$5.95



Garlic Mashed Potatoes - \$3 Pub Chips - \$3 Pommes Frites - \$3 Wild Rice - \$3 Chili Fried Onions - \$3 Garlic Bread - \$2 Sautéed Spinach - \$4 Sautéed Seasonal Vegetables - \$3

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