

... APPETIZERS ...

JUMBO SHRIMP COCKTAIL
classic cocktail sauce, lemon 21

CRAB CAKES
Old Bay remoulade, celery radish salad 23

STEAK TARTAR
crispy egg, watercress, brioche 18

FARMER'S MARKET TEMPURA
crispy farmer's market vegetables,
garlic yuzu aioli 15

... GREENS and SOUP ...

PRIDE OF THE CROWNS
butter lettuce, bacon, toasted walnuts,
gruyere, herbes de Provence dressing 14

WEDGE
iceberg, sliced chives, blue cheese,
bacon, cherry tomato, egg 15

CAESAR
little gems, Parmigiano Reggiano, croûtons 14
-or- little gems, truffled pecorino, croûtons 17

HEIRLOOM TOMATO & BURRATA
stone fruits, hibiscus vinaigrette, garden herbs 16

LOBSTER BISQUE croûtons, chives 14

... ACCOMPANIMENTS ...

MASHED POTATOES 12

CREAMED CORN 12

CREAMED SPINACH 12

POTATO GRATIN 12

ASPARAGUS 12

ROASTED MUSHROOMS 12



FIVE CROWNS

... FARM, FIELD and SEA ...

Add a 4 oz. Lobster Tail to any entrée 22

PRIME NEW YORK STRIP
14 oz 59
upgrade to Neptune 12

BLACKENED SALMON
sweet corn, vadouvan curry,
cucumber, jalapeno 38

UNI PASTA
lobster, urchin butter,
nori pasta 42

BONE-IN RIB CHOP
22 oz prime rib eye 75

ROASTED
1/2 JIDORI CHICKEN
summer squash, piquillo
pepper emulsion,
fingerling potatoes 32

FILET MIGNON
8 oz 51

upgrade to Neptune 12
COLORADO LAMB CHOPS
smoked tomato and peach chutney,
garlic molasses, broccolini 55

CORN RISOTTO
charred corn, shiso,
charred lime 24

... Lawry's ...

PRIME RIBS of BEEF

The roasted prime rib that first made Lawry's famous in 1938,
a preparation passed down through four generations.

CALIFORNIA CUT 6 oz., for lighter appetites 41	ENGLISH CUT 6.5 oz., three thin slices 42	CROWN CUT 10 oz., our standard 47	HENRY VIII 23 oz., for the Tudor in you 55
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Includes au jus, Yorkshire pudding, organic whipped
creamed horseradish and choice of two:

Lawry's creamed corn · Lawry's creamed spinach · mashed potatoes

(creamed spinach contains pork)

... DESSERT ...

Ask your server for today's selections

DARK CHOCOLATE SOUFFLÉ 12 | CC BROWNS HOT FUDGE SUNDAE 9

SEASONAL FRUIT DESSERT mkt

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BITES

Artisanal Cheese Plate Chef's choice
three selections 18 | five selections 27
Octopus saffron potatoes, chorizo,
squid ink aioli 16
Ahi Tuna Tartar watermelon, avocado,
thai ponzu, toasted peanuts 19
Avocado Mash pita chips 12
Pretzel welsh rarebit cheese sauce 10
Shishito Peppers garlic, lime 8

PLATES

Prime Rib Sandwich
au jus, horseradish, chips 23
SideDoor Burger cheddar, red onion, bacon,
Russian dressing, sesame seed bun 17
Crispy Chicken Sandwich
jalapeño slaw, pickles, sriracha aioli 15
Fish'n Chips tartar sauce 16
Grilled Shortrib apple radish sprout slaw,
charred onions, sweet soy sauce 42

SIDES

Prime Rib Chili onion three-ways 10
StilCheddar Mac'n Cheese 12
French Fries 6
Truffle Fries 10
Creamed Spinach Yorkshire Pudding 10
(spinach contains pork)
Prime Rib Chili Cheese Fries 13
Broccolini anchovy butter, chili flakes 9
Grilled Baby Carrots lemon tahini, dates,
almonds, dill 9

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

◆◆ SPECIALTY COCKTAILS ◆◆

PORCH SWING

Lemon verbena infused Tito's vodka, lemon juice, orange bitters, San Pellegrino citrus

Served on the rocks 15

RED SKIES AT NIGHT,
SAILOR'S DELIGHT

Junipero gin, Carpano Antica, Grand Poppy amaro, smoked

Served on big cube 16

FIVE CROWNS
OLD FASHIONED

Woodford Reserve, Luxardo Cherry, Angostura bitters

Served on perfect cube 15

WATERMELON SUGAR

Watermelon, Brinley Coconut Rum, Midori, Lime juice, orgeat

Served on the rocks 15

ME GUSTO

Strawberry infused Cimarron tequila, elderflower, lemon juice, thai basil tincture

Served on the rocks 15

SPECIAL OF THE DAY

We are mixing up something special! Ask your server for details.

15

WHITE WINE

			6oz/9oz/Btl
MV	PIPER SONOMA Sonoma County	Sparkling	14/na/70
MV	VEUVE CLICQUOT Reims	Brut	21/na/105
NV	CASTELLO DEL POGGIO Italy	Moscato	12/18/48
2018	HUGEL GENTIL Alsace	Riesling	11/17/44
2020	SANTA MARGHERITA Italy	Pinot Grigio	12/18/48
2020	STONELEIGH Marlborough	Sauvignon Blanc	12/18/48
2019	DAOU Paso Robles	Sauvignon Blanc	10/15/40
2019	MAISON LOUIS JADOT Mâcon-Villages	Chardonnay	10/15/40
2018	MER SOLEIL, RESERVE California	Chardonnay	14/21/56
2016	PETREE CELLARS Russian River Valley	Chardonnay	18/27/72

RED WINE

			6oz/9oz/Btl
2018	DELOACH Central Coast	Pinot Noir	12/18/48
2017	PATZ & HALL Sonoma County	Pinot Noir	20/30/80
2018	SHANNON RIDGE Lake County	Cabernet Sauvignon	10/15/40
2019	75 WINE COMPANY California	Cabernet Sauvignon	14/21/56
2019	DECOY Sonoma County	Cabernet Sauvignon	18/27/72
2017	CHT. ST. MICHELLE INDIAN WELLS Columbia Valley	Merlot	14/21/56
2018	PURE PASO Paso Robles	Red Blend	16/24/64
2017	ANONYMOUS Napa Valley	Red Blend	18/27/72
2019	THE PRISONER California	Red Blend	28/42/112
2018	EARTHQUAKE Lodi	Zinfandel	13/20/52
2019	ZOLO Mendoza	Malbec	11/17/44

FEATURED WINES

2019 SONOMA CUTRER
Sonoma County
Rosé
15/23/60

2017 SONOMA CUTRER
Russian River Ranches
Chardonnay
16/24/61

FINE WINES by the GLASS

2017 CAYMUS
Napa
Cabernet Sauvignon
20Z 17 60Z 50

2017 SIMI LANDSLIDE
Alexander Valley,
Cabernet Sauvignon
20Z 8 60Z 23

2015 ST. SUPÉRY, ÉLU
Napa
Red Blend
20Z 12 60Z 35

*Vintages and selections are subject to change without notice.

FINE SPIRITS and HAND-CHOSEN ALES

Ask your server for our extended list.



SCAN TO VIEW
OUR FULL
BEVERAGE MENU