

... 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 ◆◆

Ask your server what we're mixing up for today's special 15

<p><b>PORCH SWING</b></p> <p>Lemon verbena infused Wheatley's vodka, lemon juice, orange bitters, San Pellegrino citrus</p> <p><i>Served on the rocks 15</i></p>	<p><b>THE ROYAL NOOK</b></p> <p>High West double rye, Grand Marnier, Cointreau, maple and walnut tincture</p> <p><i>Served on perfect cube 15</i></p>	<p><b>RASPBERRY MARTINI</b></p> <p>Stoli raspberry and Wheatley vodkas, raspberry purée, lemon juice</p> <p><i>Served up 15</i></p>	<p><b>FIVE CROWNS OLD FASHIONED</b></p> <p>Woodford Reserve, Luxardo cherry, Angostura bitters</p> <p><i>Served on perfect cube 15</i></p>	<p><b>WATERMELON SUGAR</b></p> <p>Watermelon, Parrot Bay coconut rum, Midori, lime juice, orgeat</p> <p><i>Served on the rocks 15</i></p>	<p><b>BLACKBERRY ROSE</b></p> <p>Hendricks gin, rosemary, lime juice, muddled blackberries</p> <p><i>Served up 15</i></p>	<p><b>ME GUSTO</b></p> <p>Strawberry infused Corazón tequila, elderflower, lemon juice, thai basil tincture, Lawry's Seasoned Salt dusted strawberry garnish</p> <p><i>Served on the rocks 15</i></p>
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### 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
2017	WALT, LA BRISA Sonoma County	Pinot Noir	16/24/64
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

### 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