

APPETIZERS

Antipasto Platter for Two	\$20	Wine Country Lamb Skewers	\$12
-red wine bison sausage, cheddar bison sausage, prosciutto ham, stilton blue, Old Amsterdam aged gouda, the drunken goat from Spain, maple smoked white cheddar, Parmigiano Reggiano, pecorino, cherry peppers, pepperoncini, green and kalamata olives, served with roasted garlic crustini		-lamb marinated in red wine with fresh thyme and rosemary, served with fresh melon	
Crab Dip	\$10	Jumbo Lump Crab Cakes	\$10
-cream cheese and crabmeat with our Worktruck Wheat Beer served with fried pita chips		-leeks, corn, bacon and blackberry salsa	
Bison Meat Balls	\$9	Crispy Cajun Crawfish	\$9
-Crown Farms' bison, seasoned and baked, then simmered in our spicy, coffee bbq sauce		-lightly spiced crawfish meat and fried spinach	
		Stuffed Mushrooms	\$7
		-large button mushroom caps filled with bacon, shallots, basil and cream cheese	

SOUP & SALADS

Seafood Chowder	\$10	Crown Wedge Salad	\$7
-creamy broth with shrimp and fresh fish		-a wedge of iceberg lettuce, spiced pecans, bacon, crumbled bleu cheese and topped with a creamy bleu cheese dressing	
Crown Stew	\$9	Caesar Salad	\$6
-Crown Farm meats stewed with vegetables and potatoes in a rich broth		-Crown Farms' romaine, red onion, classic anchovy dressing, grape tomatoes and homemade garlic croutons	
Corn Bisque	\$6	Tiger Ridge House Salad	\$5
-a creamy sweet corn bisque with garlic and potato, topped with apple wood smoked bacon		-Crown Farms' mixed greens, cucumbers, scallions, tomatoes, radishes, asiago cheese and sweet Italian vinaigrette	
Bison Chili	\$6		
-Crown Farms' bison and black beans			

PASTAS

All pasta dishes are served with garlic bread

Wild Mushroom Risotto	\$12	Fall Ziti	\$12
-creamy arborio rice with a medley of Ozark mushrooms and fresh thyme		-corn, zucchini, mushrooms and homemade marinara sauce	
Bison Lasagna	\$12	Fettucini Alfredo	\$12
-layered pasta with ground bison ragu, mozzarella and Parmesan cheese, tomato sauce and roasted garlic béchamel		-ribbon pasta in classic parmesan cream sauce	

Add grilled chicken, shrimp or Cajun crawfish to any pasta or salad for \$6

CROWN FARMS' PRIME STEAKS

16 oz. Ribeye *	\$40	8 oz. Filet *	\$25
12 oz. Ribeye *	\$32	12 oz. New York Strip*	\$37

* Top off your steak for \$2 with your choice of:

- dusted with coffee, with Norton reduction
- sautéed peppers, mushrooms and onion

* Served with vegetable medley of the day and choice of:

- mashed sweet potatoes
- twice-baked potato

ENTRÉES

Twin Lamb Chops *	\$28	Surf-N-Turf *	\$52
-marinated in red wine, grilled and served with Tzatziki sauce		-lobster tail and 12 oz. ribeye	
Veal Saltimbocca *	\$25	Butterfly Lobster Tail *	\$32
-sautéed veal cutlets in white wine with sage, prosciutto ham and melted mozzarella cheese		-lobster tail finished with citrus champagne sauce	
Half Duck *	\$20	Black Tiger Shrimp *	\$24
-roasted leg and breast finished with a maple glaze		-bacon wrapped with a honey mustard glaze	
Beef Tenderloin Tips *	\$19	Free Range Chicken *	\$20
-served with peppers, onions and whole mushrooms		-topped with tomato, fresh basil, garlic and mozzarella	
Mixed Grill	\$19	Stuffed Free Range Chicken Breast *	\$20
-shrimp, bison sausage and a half chicken breast over a bed of rice		-filled with spinach, mushrooms and smoked gouda, then finished with a rich cream sauce	
Grilled Pork Medallions *	\$18	Sesame Salmon *	\$18
-bacon wrapped, grilled and served with a mushroom demi glaze		-with a light peanut sauce	
Bison Stroganoff	\$18	Pecan Crusted Trout *	\$18
-tips of bison, seared and deglazed with Norton wine, served with mushrooms, egg noodles and pearl onions		-with lemon and white wine sauce	
		Braised Rabbit *	\$22
		-marinated in white wine with rosemary, then roasted with carrots, celery and onion, served with julienne leeks	

The leaves turn fiery shades of orange and red, then fall to the ground in the brisk Autumn air. Fall is harvest time in Crown Country; grapes are plentiful, apples and nuts are everywhere for the taking. The season means Holidays, time with the family and comfort food. Roasts, turkey, stews and casseroles warm us and make us feel the sleepy call of winter.

Crown Farms provides our menu with aged Black Angus and Bison, and beautiful fresh produce. Our cattle are fed a special diet of grain and corn, then aged for 21 days to develop the perfect balance of marbling, flavor and texture. Crown Farms also provides us with an array of fresh vegetables, herbs and fruits. In Crown Country we are proud to say we bring Missouri's finest to the table; from our Winery & Brewery to our Farm to our Bakery. Our exciting program is based on our mission to showcase local fares. Whatever we can not produce, we source from the area. Our menu features;

**Good Earth Farms (BonneTerre, MO),
Volpi (St. Louis, MO), Oberle Meats (Ste. Gen, MO),
Ozark Mushrooms (Missouri Ozarks Big Springs region), Swiss Meats and Ste. Gen Pecans.**

We strive to always bring you the freshest local goods and the best of the season. We hope you enjoy.

\$5 splitting fee for entrées. 20% gratuity for parties of eight people or more, and Summerbay Resort vouchers.