



TIGER RIDGE RESTAURANT DINNER MENU

APPETIZERS

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| Antipasto Platter for Two | \$20 | Crispy Cajun Crawfish | \$9 |
| -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 | | -lightly spiced crawfish tails and fried spinach | |
| Crab Dip | \$10 | Wine Country Lamb Skewers | \$10 |
| -cream cheese and crabmeat with our Worktruck Wheat beer, served with fried pita chips | | -lamb marinated in red wine with fresh thyme and rosemary, served with fresh melon | |
| Squash Blossoms | \$9 | Stuffed Mushrooms | \$8 |
| -braised duck, zucchini and sweet chile glaze, tempura battered | | -large button mushroom caps filled with bacon, shallots, basil and cream cheese | |
| Bison Meat Balls | \$9 | Tomato Crustini | \$6 |
| -Crown Farms' bison, seasoned and baked, then simmered in our spicy, coffee bbq sauce | | -slow roasted herbed roma tomatoes served with basil and feta cheese | |

SALADS

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| Bison Chili | \$6 | Cobb Salad | \$8 |
| -Crown Farms' bison and black beans | | -mixed greens, tomato, cheddar cheese, bacon, cucumber, red peppers, hard boiled egg with a tomato vinaigrette | |
| Soup of the Day | \$6 | Crown Wedge Salad | \$7 |
| -ask your server about our soup of the day | | -a wedge of iceberg lettuce, spiced pecans, bacon, crumbled bleu cheese and topped with a creamy bleu cheese dressing | |
| Tomato Caprese | \$6 | Spinach Salad | \$6 |
| -fresh mozzarella, tomatoes, basil and anchovy drizzled with olive oil | | -Crown Farms' spinach with strawberries, red onion, toasted almonds and poppyseed dressing | |
| Tiger Ridge House Salad | \$5 | | |
| -Crown Farms' mixed greens, cucumbers, scallions, tomatoes, radishes, asiago cheese and sweet Italian vinaigrette | | | |

PASTAS

All pasta dishes are served with garlic bread

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| Roasted Tomato Risotto | \$12 | Ziti with Broccoli | \$12 |
| -creamy Arborio rice with roasted tomatoes, garlic, bacon and fresh basil | | -broccoli, onions, sundried tomatoes, basil and portabella mushrooms tossed in oil and garlic | |
| Bison Canneloni | \$12 | Fettucini Alfredo | \$12 |
| -pasta filled 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, Cajun crawfish or lobster to any pasta or salad for \$6

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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 Milanese *	\$25	Butterfly Lobster Tail *	\$32
-topped with tomato & mozzarella, then drizzled with olive oil		-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 Blackened Chicken *	\$20
-served with peppers, onions and whole mushrooms		-topped with a fresh fruit salsa	
Mixed Grill	\$19	Free Range Chicken Marsala *	\$20
-shrimp, bison sausage and a half chicken breast over a bed of rice		-sautéed with marsala wine, a touch of cream and mushrooms	
Grilled Pork Medallions *	\$18	Grilled Salmon *	\$18
-bacon wrapped, grilled and served with a mushroom demi glaze		-served with a peach marmalade	
Bison Stroganoff	\$18	Summer Trout *	\$18
-tips of bison, seared and deglazed with Norton wine, served with mushrooms, egg noodles and pearl onions		-fresh herbs, lemon and caper sauce	

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, Norton reduction
- sautéed peppers, mushrooms and onion
- bacon & blue cheese

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

- garlic mashed potatoes
- twice-baked potato

The ground warms and mushrooms pop in the shade; signaling Spring in Crown Country. Summer bounty means fresh berries, vibrant herbs and tender young greens. Beautiful peaches and tomatoes weigh on their branches. Our goal is to bring the freshest of the season from our farm to your table. Chef Jennifer Asher draws from the wealth of natural resources Missouri offers including plentiful game, clear waters and a long history of cultural contributions. Each group of immigrants brought their favorite dishes and styles as they settled the Mississippi River Valley.

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 and 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, 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.