



Tiger Ridge Dinner Menu

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.

Appetizers

Antipasto for Two \$20

Bison summer sausage, prosciutto, Stilton Blue Cheese, Old Amsterdam aged Gouda, Drunken Goat from Spain, Parmeggiano Reggiano, Big Bison™ Ale marinated shrimp, roasted peppers, assorted olives & crustinis.

Jumbo Crab Cakes \$10

Served with sauteed leeks, corn, applewood smoked bacon and a blackberry salsa.

Risotto \$6

Creamy Arborio rice with roasted tomatoes, fresh basil, applewood smoked bacon and Parmesan cheese.

Stuffed Mushrooms \$7

Large button mushroom caps filled with bacon, shallots, basil and cream cheese.

Bison Meat Balls \$10

Homemade bison meatballs simmered in a coffee BBQ sauce and served over pasta.

Crispy Cajun Crawfish \$10

Lightly spiced and breaded, served over a bed of fried spinach with a spicy Aoli dipping sauce.

Soups and Salads

Bison Chili \$6

Crown Farm's ground bison, black beans, red peppers, jalapeños, and chunky tomatoes all simmered with Crown Valley's Barnwood Blonde Beer.

Crown Wedge \$7

A crisp wedge of Iceberg lettuce, spiced walnuts, blue cheese crumbles, applewood bacon and creamy blue cheese dressing.

Caesar Salad \$6

Romaine lettuce, anchovy dressing, Parmesan cheese, garlic croutons and tomatoes.

Corn Bisque \$6

A creamy corn bisque topped with applewood smoked bacon.

Tiger Ridge House Salad \$6

Crown Farm's mixed greens, cucumbers, scallions, tomatoes and Parmesan cheese. Tossed with a sweet Italian vinaigrette.

Pastas

Fall Ziti ala Vodka \$12

Roasted tomatoes, fresh basil, corn, squash and mushrooms in a pink sauce.

Fettucini Alfredo \$12

Ribbon pasta in a classic Parmesan cream sauce.

Bison Stroganoff \$12

Tips of bison seared and deglazed with Crown Valley's Norton Wine, served with mushrooms, egg noodles and caramelized pearl onions and topped with sour cream.

ADD GRILLED SHRIMP OR CHICKEN TO ANY SALAD OR PASTA FOR \$6

Crown Farms Prime Steaks

16oz Ribeye	\$35	12oz Ribeye	\$29
4oz Petit Filet	\$20	8oz Filet	\$29
6oz Petit Prime Rib	\$20	12oz Prime Rib	\$30
12oz New York Strip	\$29	Bison Steak Special of the Evening	

Please ask your server for details

DRESS YOUR STEAK FOR \$2 WITH A CHOICE OF
 Coffee dusting with Norton Reduction • Sautéed Peppers, Mushroom and Onion
 Fresh Horseradish • Bacon and Blue Cheese

Add a skewer of Bacon Wrapped Tiger Shrimp to any entrée for \$10

Entrees

ENTRÉES SERVED WITH FARM FRESH VEGETABLE MEDLEY AND CHOICE OF BAKED OR GARLIC MASHED POTATOES
 TOP YOUR BAKED POTATO WITH BACON AND CHEDDAR FOR \$2

Mixed Grill*	\$20	Surf-n-Turf	\$29
Grilled shrimp, bison sausage and chicken served over wild rice.		One skewer of our bacon wrapped shrimp with one skewer of beef or bison grilled to perfection.	
Bison Meatloaf	\$14	Black Tiger Shrimp	\$27
Made with mushrooms and fresh thyme, then finished with tomato vodka sauce.		Bacon wrapped and grilled, then glazed with honey Dijon.	
Half Duck	\$20	Sesame Seared Salmon	\$18
Roasted leg and breast finished with a maple glaze.		Finished with a light peanut sauce.	
Beef Tenderloin Tips	\$20	Tilapia Marsala	\$18
Served with roasted peppers, caramelized onions and mushrooms.		Pan seared and deglazed with Marsala then finished with mushrooms and cream.	
Grilled Pork Medallion	\$16	Stuffed Chicken Breast	\$16
Bacon wrapped, grilled and served with a mushroom demiglace.		Stuffed with mushrooms, spinach and smoked Gouda, then finished with a velvety, smooth cream sauce.	

Crown Farms provides our menu with aged Black Angus, Bison, beautiful fresh produce and herbs. Their cattle are fed a healthy diet of grain and corn, then aged for 21 days to develop the perfect balance of marbling, flavor and texture. In Crown Country™ we are proud to say we bring Missouri's finest to the table; from our Winery and Brewery to our Farm and Bakery.

Whatever we can not produce ourselves we source from the area. Our menu features;
**Good Earth Farms (Bonne Terre, MO), Volpi (St. Louis, MO), Oberle Meats (Ste. Gen, MO),
 Ozark Mushrooms (Missouri Ozarks Big Springs region), Stonies and Ste. Gen Walnuts.**

\$5 splitting fee for entrées. 20% gratuity for parties of eight people or more as well as Summerbay Resort™ Vouchers.