

## SIGNATURE SANDWICHES & WRAPS

<b>Crown Bison Burger</b> -bacon and bleu cheese	\$12	<b>Crown Black Angus Ribeye</b> -with sautéed peppers, onions and chipotle sauce	\$11
<b>Angus Reserve Burger</b> -sautéed mushroom & swiss	\$11	<b>Grilled Steak Wrap</b> -roasted peppers, caramelized onions and dijon mustard	\$11
<b>Crown Country Lamburger</b> -topped with a greek style dressing and feta cheese	\$12	<b>Chicken Bruschetta</b> -roasted garlic, diced tomatoes, basil and melted mozzarella	\$9
<b>Grilled Missouri Ham</b> -thick cut ham on garlic bread with bacon and mozzarella	\$9	<b>Chicken Breast Wrap</b> -spinach, gouda, bacon and roasted tomato	\$9
<b>Bison Meatball Sub</b> -served open face on a toasted hoagie with homemade marinara and mozzarella	\$8	<b>Crown Club</b> -turkey, ham, Swiss, bacon, and sundried tomato mayo, all on honey wheat bread	\$9
<b>Grilled Portabella Flatbread</b> -served with mozzarella, tomato, basil and a white sauce	\$8	<b>Smoked Turkey Salad</b> -signature smoked turkey salad with almonds, raisins and curry on marble rye	\$8

## ENTRÉES

<b>Beef Tenderloin Tips</b> -served with peppers, onions and whole mushrooms	\$12	<b>Wine Country Lamb Skewers</b> -lamb marinated in red wine with fresh thyme and rosemary, served with fresh melon	\$12
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**All sandwiches come with seasoned fries or seasoned chips**

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.***

**\*Ask your server about our Crown Valley wines and cocktails to pair with your favorite Tiger Ridge dish**

## SOUPS

<b>Corn Bisque</b>	<b>\$6</b>	<b>Crown Stew</b>	<b>\$8</b>
-a creamy sweet corn bisque with garlic and potato, topped with apple-wood smoked bacon		-Crown Farm meats stewed with vegetables and potatoes in a rich broth	
<b>Seafood Chowder</b>	<b>\$6</b>	<b>1/2 Soup &amp; 1/2 Salad</b>	<b>\$8</b>
-creamy broth with shrimp and fresh fish			
<b>Bison Chili</b>	<b>\$6</b>		
-Crown Farms' bison and black beans			

## SALADS

### Side Salad Options

included in the 1/2 soup, 1/2 salad combo

<b>Crown Wedge</b>	<b>\$7</b>
-a wedge of iceberg lettuce, spiced pecans, bacon and creamy bleu cheese dressing	
<b>Caesar Salad</b>	<b>\$6</b>
-Crown Farms' romaine, red onion, classic anchovy dressing, grape tomatoes and homemade garlic croutons	
<b>Tiger Ridge House Salad</b>	<b>\$5</b>
-Crown Farms' mixed greens, cucumbers, scallions, tomatoes, radishes, asiago cheese and sweet Italian vinaigrette	

### Full Size Salad Options

<b>Steak Salad</b>	<b>\$10</b>
-mixed greens, red onion, mushrooms, egg, cheddar and tomatoes, topped with a honey dijon dressing	
<b>Chef Jenny's Salad</b>	<b>\$10</b>
-mixed greens, blackened chicken, red peppers, cucumber, tomato, hard boiled egg and bacon tossed with ranch dressing	

## PASTAS

All pasta dishes are served with garlic bread

<b>Wild Mushroom Risotto</b>	<b>\$12</b>	<b>Fall Ziti</b>	<b>\$12</b>
-creamy arborio rice with a medley of ozark mushrooms and fresh thyme		-corn, zucchini, mushrooms and homemade marinara sauce	
<b>Bison Lasagna</b>	<b>\$12</b>	<b>Fettucini Alfredo</b>	<b>\$12</b>
-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**