



TIGER RIDGE RESTAURANT LUNCH MENU

SOUPS

- Bison Chili** \$6 1/2 Soup & 1/2 Salad \$8
-Crown Farms' bison and black beans
- Soup of the Day** \$6
-ask your server about our soup of the day

SALADS

Side Salad Options

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

- Crown Wedge** \$7
-a wedge of iceberg lettuce, spiced pecans, bacon and creamy bleu cheese dressing

- Spinach Salad** \$6
-Crown Farms' spinach with strawberries, red onion, toasted almonds and poppyseed dressing

- Tomato Caprese** \$6
-fresh mozzarella, tomatoes, basil and anchovy drizzled with olive oil

- Tiger Ridge House Salad** \$5
-Crown Farms' mixed greens, cucumbers, scallions, tomatoes, radishes, asiago cheese and sweet Italian vinaigrette

Full Size Salad Options

- Steak Salad** \$10
-mixed greens, red onion, mushrooms, egg, cheddar and tomatoes, topped with a honey dijon dressing

- Chef Jenny's Salad** \$10
-mixed greens, blackened chicken, red peppers, cucumber, tomato, hard boiled egg and bacon, all tossed with ranch dressing

- Cobb Salad** \$8
-mixed greens, tomato, cheddar cheese, bacon, cucumber, red peppers, hard boiled egg with a tomato vinaigrette

PASTAS

All pasta dishes are served with garlic bread

- Roasted Tomato Risotto** \$12
-creamy Arborio rice with roasted tomatoes, garlic, bacon and fresh basil

- Bison Canneloni** \$12
-pasta filled with ground bison ragu, mozzarella and parmesan cheese, tomato sauce and roasted garlic béchamel

- Ziti with Broccoli** \$12
-broccoli, onions, sundried tomatoes, basil and portabella mushrooms tossed in oil and garlic

- Fettucini Alfredo** \$12
-ribbon pasta in classic parmesan cream sauce

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

SIGNATURE SANDWICHES & WRAPS

Crown Bison Burger -bacon and bleu cheese	\$12	Crown Black Angus Ribeye -with sautéed peppers, onions and chipotle sauce	\$11
Angus Reserve Burger -sautéed mushroom & swiss	\$11	Grilled Steak Wrap -roasted peppers, caramelized onions and dijon mustard	\$11
Crown Country Lamburger -topped with a greek style dressing and feta cheese	\$12	Cajun Fish Soft Taco -blackened fish with lettuce, tomato, scallions and salsa	\$9
Grilled Missouri Ham -thick cut ham on garlic bread with bacon and mozzarella	\$9	Chicken Breast Wrap -spinach, gouda, bacon and roasted tomato with ranch	\$9
Hickory Smoked Beer Brat -finished with sautéed onions and sauerkraut on a toasted hoagie	\$8	Crown Club -turkey, ham, Swiss, bacon, and sun dried tomato mayo, all on honey wheat bread	\$9
Grilled Portabella Flatbread -served with mozzarella, tomato, basil and a white sauce	\$8	Chicken Salad Croissant -signature homemade chicken salad made with dried cranberries and smoked gouda	\$8

All sandwiches come with seasoned fries or seasoned chips

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.

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