



APPETIZERS & BAR BITES

Crispy Wings 18

Choice of Coconut Curry, Buffalo, Honey Garlic
Classic Salt & Pepper

Cauliflower Bites 16

Chipotle mayo dipping sauce

The Crown Nachos 16

Peppers, onion, jalapenos, cheese, sour cream, and salsa
Add chicken or beef 5

Artichoke and Spinach dip 16

Warm dip served with grilled Naan bites

East Coast Donair Melt 20

Spicy Donair Meat on flatbread, onion, tomato,
classic donair sauce

Hummus & Veggies 16 (Vegan)

Hummus, guacamole, salsa, veggie sticks Warm
pita wedges

Thai Spring Rolls 16

Crisp Slaw and Sweet Chili Sauce

Sharing Platter for Two 25

Chicken Wings, Thai spring Rolls, Cauliflower Bites,
Kettle Chips, Mozza Sticks, Plum Sauce and Garlic
Aioli (No Substitutes and choose 2 dips)

Mozzarella sticks 16

Chipotle Mayo Dipping Sauce

Basket of House Cut Fries 8

Basket of Kettle Chips or Sweet Potato Fries with Garlic Aioli 9

Basket of Onion Rings 10

SOUPS AND SALADS

Seasonal Soup Cup 8/Bowl 14

Daily inspiration soup served with a warm
biscuit

Signature Seafood Chowder Cup 10/Bowl 16

Shrimp, scallops, haddock, mussels, and
vegetables served with a warm biscuit

Classic French Onion Soup 14

House made classic French onion soup with
garlic croutons and swiss cheese

Crown Salad Side 8/ Full 15

Apples, Goat Cheese, Beets and Maple
Dressing

Classic Caesar Salad Side 8/ Full 15

Garlic Croutons, parmesan crisp and smoked
bacon

Spinach Salad Side 8/ Full 15

Candied Pecans, orange, crisp slaw,
mozzarella

ADD ONS

Extra Dressing 1 | Extra Sauce/Dip 1 | Cheese 3 | Gravy 3 | Chicken or Beef 5



BETWEEN THE BREAD

Come with choice of side salad, fries or soup of the day

Gluten Free options available on request

Classic Burger 20

100% Angus Beef, cheddar, lettuce, tomato and pickle

Crown Club 19

Roast Chicken, bacon, lettuce, tomato and cheddar

Rueben 18

Montreal Smoked Meat, sauerkraut, swiss and grainy dijon mayo on marble rye

Sandwich of the Day 17

Daily Chef's Feature Plate

Philly Cheese Steak 20

Diced steak, Peppers, Onions, Mushrooms and Mozza on a toasted Hoagie

Quinoa Veggie Burger 18 (Vegan)

Homemade Spicy Quinoa, Black Bean and Corn Burger

MAIN AFFAIR

Pan Fried Haddock 23

Local haddock pan fried served with choice of potato, daily vegetable and house made tartar sauce

Chicken Parmesan 24

Breaded Chicken Breast topped with Provolone and Marinara on Fettucine

Beer Battered Fish & Chips

1pc 16/ 2pc 20

Local haddock with house made tartar sauce

7 oz New York Sirloin 29

Char Broiled with crisp Onion Rings and your choice of side

Coconut Chili Veg Bowl 22

Basmati rice, Crisp Veggies, and Spicy Thai Sauce

BBQ Pork Ribs 26

½ Rack Slow braised in house with coleslaw and Fries

Grilled shrimp (4) 12 | Sautéed Mushrooms 4 | Sautéed Onions 4 | Chicken or Beef 5

SWEET CHAPTER

Spiced Apple Crisp with Caramel Sauce 10

Nova Scotia Blueberry Cake 10

Berry Cheesecake 10

Gluten Free Chocolate Torte 10

Add Ice Cream 3