

Friday, June 16, 2017

~ Served Dinner 6:00-8:00 p.m. ~ Barbeque Night

Please Provide Entrée Choice with Reservation

Live Entertainment with Father AI & The Congregation~ 7:00-9:30 p.m.

~ Happy Hour All Day Fridays ~

Signature Crown Colony Salad and Dessert Bar ~ \$10.95

Array of Salad Ingredients, Composed Salads and House Made Dressings
Freshly Baked Rolls and Butter
Homemade Dessert Display and Coffee

Served Dinner Choices

Includes Salad Bar, Dessert and Coffee

Smothered Chicken ~ \$14.95

Grilled Marinated Boneless Breast, Balsamic Onions, Cheddar Cheese, Pancetta-Potato Hash, Chef Vegetable

Barbeque Ribs ~ \$15.95

Slow Cooked Danish Baby Back Ribs, Homemade Barbeque Sauce, Steak Fries, Coleslaw

Barbeque Shrimp ~ \$17.95

Grilled Marinated Gulf Shrimp, Peach Barbeque Sauce, Roasted Vegetable Quinoa, Coleslaw

Cedar Plank Salmon ~\$20.95

Baked Herb Rubbed Wild Caught Fillet, Dijon-Dill Sauce, Roasted Vegetable Quinoa

Beef Brisket ~ \$22.95

Slow Roasted Angus Brisket, Gravy, Horseradish-Whole Grain Mustard, Pancetta-Potato Hash, Chef Vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness

Call Brenda 239-590-9044 for reservations or e-mail brenda.l@.crowncolonygcc.com