

Crowne Express Lunch Buffet

Monday through Friday – \$9.95

11:30am – 2:00pm

Fresh Daily Salad Bar Selections,
Warm Baked Rolls, Fresh Fruit,
Assorted Desserts

Monday

Apricot Glazed Pork Loin with Peach Salsa
Grilled Swordfish with Coconut Curry Sauce
Scallion Rice, Stir Fry Vegetables

Tuesday

Pepper Steak
Mushroom Quesadillas
Sweet Pommes Frites, Garlic Buttered Broccoli

Wednesday

P.E.I. Mussels with Fennel Broth
Chicken Marsala
Pasta Aglio e olio, Tuscan Vegetables

Thursday

Polynesian Pork
Blackened Tilapia with Kalamata Tapenade
Lo Mein Salad, Parmesan Corn on the Cob

Friday

Baked Haddock, Tomato, Pepper, Red Onion
Chicken Molé
Risi-Bisi, Stewed Zucchini and Summer Squash

* A gratuity of 18% will be added for parties of 10 or more *

APPETIZERS

Nachos

\$7.95

Your choice of Beef or Chicken with Tortilla Chips piled high and smothered with Cheese, Tomatoes, Jalapeños, Scallions, Black Olives, Sour Cream and Salsa
Add Guacamole ~ 95¢

Shrimp Cocktail

\$9.95

Six chilled Shrimp, served on a bed of Crushed Ice and accompanied by Cocktail Sauce and Horseradish

Gourmet Pizzas

Four Cheese

\$5.95

Smothered with Mozzarella, Provolone, Monterey Jack and Cheddar Cheeses

Pizza du Jour

\$6.95

A Four Cheese Pizza topped with a daily creation

Buffalo Wings/Tenders

\$7.95

Your choice, tossed in a Zesty Sauce and served with Bleu Cheese Dressing, Celery & Carrots

SOUPS & SALADS

Soup of the Day

Our Daily Creation

Cup \$3.95 ~ Bowl \$4.95

New England Clam Chowder

Authentic and mouthwatering

Cup \$3.95 ~ Bowl \$4.95

French Onion Soup

\$4.95

Simmered for hours, and Topped with French Bread, melted Provolone and Mozzarella Cheeses

Tossed Baby Greens

\$3.95

Assorted Field Lettuce topped with Tomatoes, Cucumbers, Carrots and Onions

Chicken Fattoush

\$9.95

A hearty salad of Chicken, Tomato, Feta Cheese and Fresh Vegetables over Lettuce drizzled with Zesty Lemon Dressing and served with a toasted Garlic Pita

Baby Spinach & Salmon

\$10.95

Fresh grilled Atlantic Salmon Fillet served atop Baby Spinach and tossed with Tomatoes, Almonds, Dried Figs, Mandarin Oranges and Zinfandel Vinaigrette

Signature Plaza Caesar

\$7.95

A classic: Romaine tossed with real Caesar Dressing, authentic Parmesan Cheese and fresh baked Seasoned Croutons
With Chicken ~ \$9.95

Lobster Cobb Salad

\$14.95

Fresh Chilled Maine Lobster Meat, Avocado, Hard Boiled Egg, Crisp Bacon, Tomatoes, Cucumbers, Cheddar Cheese and Carrot Wafer presented atop Baby Lettuces and Paired with Your Choice of Dressing

Mediterranean Salad

\$11.95

Grilled and Roasted Italian Vegetables, Cured Meats, Goat Cheese Wheel, Olives, Fresh Mozzarella, Grape Tomatoes, Romaine Hearts Tossed with White Balsamic Chive Vinaigrette, Garlic Herb Baguette

Steaks and Hamburgers are cooked to order.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

☞ SANDWICHES ☞

Sandwich Board - Create your own Sandwich: *Turkey / Ham / Roast Beef / Tuna Salad / Chicken Salad*
White Bread Wheat Bread Marble Rye Bulky Roll Croissant Pita Pocket
 All served with Lettuce, Tomato and Garlic Dill Pickle
 Sandwich Style ~ **\$6.95** Club Style ~ **\$7.95** Add a Garden Salad ~ **\$1.95**

Lobster Roll **\$14.95**

Fresh Maine Lobster tossed with a Dill Mayonnaise or Drawn Butter on the side, and served on a Baguette Roll

Grilled Chicken Sandwich **\$8.95**

Honey Tarragon Marinated Boneless Breast Paired with Roasted Red Peppers, Provolone Cheese, Basil Pesto-laced Mayonnaise, Lettuce, Tomato on an Organic Multi-Grain Roll

Speaker's Burger **\$8.95**

A fresh half-pound Burger built to your specifications, and choice of Fresh Baked Bulky Roll or Organic Multigrain Roll
 ~ Additional Toppings 50¢ each

Wrap of the Day **\$8.95**

A daily creation, your server will inform you of the delicious details

Sliders **\$9.95**

Three Mini Sandwiches with Thinly Sliced Jack Daniels-Laced Barbeque Pork, Honey Mustard Jam, Caramelized Onions, and Cheddar Cheese. On Fresh Baked Petite Rolls

☞ PASTA ☞

Porcini Mushroom Sacchetti **\$8.95**

Beggar Purses paired with a Sundried Tomato Cream Sauce and Confetti of Garden Vegetables

Mussels-N-Clams **\$9.95**

Steamed in a White Wine Lemon Garlic Sauce with Spinach, Grape Tomatoes, Penne, and Grilled Herb Baguette

☞ ENTREES ☞

Baked New England Haddock or Bay Scallops **\$10.95**

Presented in a Casserole, Baked Golden Brown, Topped with Seasoned Ritz Cracker Crumbs

Steak Tips **\$9.95**

Grilled Tender Beef Tips Basted with Caribbean Jerk Laced Barbeque Sauce, Caramelized Onions, Mushrooms, and sliced Parmesan Herb Baguette

Classic Fajita **\$8.95**

Tender Julienne Breast of Chicken or Beef atop Sizzling Peppers and Onions, served with Warm Flour Tortillas, Shredded Lettuce, Tomatoes, Scallions, Cheese, Guacamole, Sour Cream and Salsa

Pesto Chicken **\$9.95**

Pan-Seared Boneless Breast of Chicken, Portobello Mushroom, Roasted Red Peppers, and a Basil Pesto Sauce

Atlantic Salmon **\$10.95**

Grilled Fillet of Salmon presented with a Sweet Cucumber Fennel Dill Relish

Entrées and Sandwiches include your choice of French Fries, Basmati Rice, Seasonal Vegetable du Jour, Fruit Salad, Cole Slaw, Marinated Cucumber Salad or Cottage Cheese