

Patio Grille and Lounge

Breakfast: 6AM - 10:30 AM

Lunch: 11AM - 2PM

Brunch: 10:30AM - 2PM (Sundays Only)

Dinner: 5PM - 10PM

Room Service: 6AM - 11PM

BREAKFAST

Price Range \$5-\$14

Continental Breakfast

*Choice of breakfast bread, muffin, croissant or Danish with butter & preserves
Coffee or Tea*

American breakfast

*Two eggs any style, breakfast potatoes
Choice of bacon, sausage or ham & toast*

Three Egg Omelets

*Ham, tomato, mushroom, bell pepper, onion, American, cheddar or Swiss cheese
Served with breakfast potatoes & toast*

Bagel & Smoked Salmon

Smoked Salmon served with cream cheese, red onions, and capers

Classic Eggs Benedict

Two poached eggs, Canadian bacon on English muffin with hollandaise and breakfast potatoes

Steak & Eggs

*Kansas City strip loin grilled to order
Two eggs any style, breakfast potatoes & toast*

Buttermilk Pancakes

*Three homemade buttermilk pancakes with sweet cream butter & maple syrup
Add pecans, blueberries, bananas or chocolate chips*

Belgium Waffle

A golden waffle served with sweet cream butter, fresh berries & maple syrup

Cereals: *Special K, All Bran, Corn Flakes, Raisin Bran, Cheerios or Frosted Flakes
Hot Oatmeal with Raisins & Brown Sugar*

Smart Starts

Fresh seasonal fruit plate, plain or fruit yogurt

Breakfast Breads Available: Banana nut, Bran or Blueberry muffin, Croissant or Danish, Toasted bagel with cream cheese, English muffin, whole wheat, white, rye, sourdough or Texas toast

LUNCH

Price Range \$5-\$14

SOUPS

Louisiana Gumbo

Chicken & Sausage or Seafood Gumbo made fresh daily

Soup Du Jour

Chef's specialty, always seasonal and tasty

SALADS

Sensations Salad

Fresh greens, cherry tomatoes, garlic herb croutons on parmesan Tuille

** Chicken or shrimp available at an additional cost*

Grilled Tomato & Shrimp Remoulade

Louisiana tomatoes layered with shrimp Remoulade over baby greens with boiled eggs

Chef's Salad

Diced ham, turkey, bacon, cherry tomatoes, boiled eggs, shredded cheddar, and sliced cucumbers on baby greens with your choice of dressing

SANDWICHES

Crowne Burger

½ lb. of Black Angus ground beef grilled to order, fully dressed on a toasted Kaiser roll with dijonaise served with steak fries and choice of cheese

Crowne Chicken Sandwich

Marinated grilled chicken breast, fully dressed on a toasted Kaiser roll with dijonaise, served with steak fries and choice of cheese

Croissant Club Sandwich

Shaved turkey breast, Swiss cheese, smoked bacon, bib lettuce and sliced hot house tomato with a sundried tomato aioli on a toasted croissant

Grilled Shrimp Sandwich

Grilled or Blackened jumbo shrimp on a toasted Kaiser roll served open faced on bib lettuce, tomatoes sliced red onions with house Remoulade and steak fries

The Hot and Ham & Cheese Poboy

Layers of sliced black ham topped with American, Pepper Jack and Cheddar cheese on a toasted Poboy bun with dijonaise and steak fries

**ALL FRESH LOUISIANA GULF FISH IS MARKET PRICED*

DINNER

Price Range \$7-\$30

APPETIZERS

Fried Gulf Shrimp Corn Maque Choux

Fried Shrimp over corn simmered with onions, bell peppers and celery with creole seasoning

Shrimp Cocktail

Jumbo Gulf Shrimp chilled and served over a zesty cocktail sauce

Chargrilled Oysters

Gulf Oysters on the half shell with our signature sauce topped with parmesan

ENTRÉES

Filet Mignon

7 oz Hand cut Filet grilled to your liking and served with your choice of potato and vegetable du jour

Grilled Flank Steak

Marinated and grilled Flank Steak prepared to your liking roasted fingerling potatoes and grilled asparagus with roasted red peppers

Grilled Salmon

Wild caught Atlantic Salmon seasoned and grilled, set atop a bed of braised baby spinach, finished in a honey soy glaze and served with a choice of potato and vegetable du jour

Fish Du Jour

Chef's Fresh Gulf Fish cooked to perfection and served with seasonal vegetables and choice of potato or rice

Gulf Fish Provençal

Pan Sautéed seasonal Gulf fish over roasted Roma tomatoes, red onions, Kalamata olives, capers and fresh basil

Eggplant Napoleon

Corn flour fried Eggplant, Oyster Bienville stuffing, angel hair pasta with sundried tomatoes, spinach and a side of New Orleans BBQ Shrimp garnish

Herbed Grilled Chicken

8 oz. Herb infused bone in Chicken Breast grilled and basted with garlic marinade served with a medley of artichokes, green beans, tomatoes, and fresh spinach rice pilaf

Grilled Balsamic Marinated Portobello's

A nest of Portobello mushrooms immersed in aged balsamic vinegar, brushed with extra virgin olive oil and grilled to perfection over a bed of spinach, roasted vegetables and wild rice

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PASTAS

Baked Creole Style Crawfish Manicotti

Fresh pasta filled with Ricotta cheese and seasoned crawfish

Chicken Fettuccini

Marinated grilled Chicken on a bed of Fettuccini, tossed in our creamy three cheese Alfredo sauce

*Substitute shrimp at an additional cost

Rice Noodle Primavera

Zucchini, yellow squash, black olives and fresh spinach over a bed of rice noodles and finished with a basil marinara sauce

DESSERTS

Price Range \$5

Marquis Au Chocolate

Bittersweet Chocolate mousse with layers of chocolate sponge cake soaked with kirsch syrup

Vanilla Bean Mousse Cake

Tahitian vanilla bean mousse with layers of sponge cake soaked with vanilla syrup and almond

Bourbon St. Pecan Pie

Toasted pecans halves on a pecan filling with the smooth flavor of Jim Beam Bourbon

Tiramisu

Ladyfingers soaked in espresso syrup, filled with sweet mascarpone cheese and chocolate shavings

New York Cheesecake

Rich and creamy filled with traditional graham cracker crust