



CROWNE PLAZA®

DAYTON

dinner menu

appetizers

spicy beef tips in au jus beef tips and portabellas spiced with a touch of cayenne in a demi-glace.	10
shrimp cocktail five shrimp served traditionally	12
lobster risotto chunks of lobster with peas and tomato	18
burrata cheese with vincotto fresh mozzarella with aged grape must	13
charcuterie board sopresseta, chorizo, whiskey cheddar and irish port cheddar served with crostini	16
classic wings mild, hot, bbq or garlic, served with celery and bleu cheese dressing	11
scallops with truffle vinaigrette seared scallops served with brussel sprouts	16

soups and salads

cream of wild mushroom soup wild mushrooms in a rich, creamy base	7.5
beef barley soup certified angus beef, chopped vegetables and barley in a savory beef stock base	7
chicken paillard salad with arugula, toasted pine nuts and white balsamic vinaigrette	14
wedge salad generous slice of iceberg lettuce covered in creamy bleu cheese dressing and bleu cheese crumbles	9
classic caesar salad with grilled chicken	10 15
with grilled salmon	19
house or small caesar	5
chopped salad applewood smoked bacon, avocado, corn relish and smoky bleu cheese mixed with greens	11

entrees

filet mignon 10 ounce filet with infused olive oil and soy oil, risotto and baby carrots	35
porterhouse 22 ounces served with parsley garlic puree, fingerling potatoes and haricot verts	39
pork tenderloin sliced marinated tenderloin over braised cabbage with sweet potato orzo	21
smoked pork chop one pound chop topped with house made sherry bbq served with white bean ragout	25
cowboy ribeye 20 ounce bone-in blackened ribeye with balsamic onions and bleu cheese, fried smashed redskin potatoes	38
veal and truffle ravioli eight ravioli in a light morel cream sauce	18
halibut seared with a champagne beurre blanc and served over bamboo rice accompanied with baby vegetables	30
salmon pan roasted and served over a lobster cream sauce with leeks and confit potato	25
chicken oscar airline chicken breast topped with crab meat and hollandaise served with asparagus and truffled potatoes	24
stuffed swiss chard stuffed with a wild rice and cranberry blend, a roasted red pepper sauce and a butternut squash puree	18
butternut and parsnip mezzaluna eight roasted mezzaluna in an apple cream sauce	16

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness. parties 8 or more add 18% gratuity.