



HAPPY THANKSGIVING

... FOR THE TABLE ...

JUMBO SHRIMP COCKTAIL
classic cocktail sauce,
lemon 24

OYSTERS ON THE HALF SHELL*
cocktail sauce, horseradish, lemon
six 25 | twelve 48

FRIED CALAMARI
malt vinegar aioli,
lemon 24

... SALAD OR SOUP ...

Select one with your Mains entrée

CAESAR SALAD*
little gems, Grana Padano,
toasted panko

PRIDE OF THE CROWNS SALAD
little gem and butter lettuces, bacon,
toasted walnuts, green onions, Gruyère,
croûtons, herbes de Provence dressing

LOBSTER BISQUE
croûtons, chives

... MAINS ...

Includes a salad or soup

..← **Lawry's** →..

PRIME RIBS of BEEF

The roasted prime rib that first made Lawry's famous in 1938,
a preparation passed down through four generations.

...

TOKYO CUT* 55 | CALIFORNIA CUT* 57 | CROWN CUT* 70 | HENRY VIII* 82

Includes au jus, Yorkshire pudding, organic whipped cream horseradish
and choice of two: creamed corn, creamed spinach, mashed potatoes

(creamed spinach contains pork)

OVEN-ROASTED FREE-RANGE TURKEY
stuffing, mashed potatoes, gravy, buttered Blue Lake
green beans, housemade cranberry compote 57

BEST OF BOTH*
prime rib, side of turkey, traditional
accompaniments, stuffing, gravy 67

FILET MIGNON*
mashed potatoes, asparagus 73
add crab oscar 13

OR A KING SALMON*
black garlic purée, charred broccolini,
brown butter sauce 55

CHILEAN SEA BASS
cauliflower purée and florets,
hazelnut brown butter 63

EGGPLANT STEAK
shiitake xo sauce, rainbow chard,
fresh herbs 41

... ACCOMPANIMENTS ...

CREAMED CORN 9 • CREAMED SPINACH 9 • GREEN BEANS 14
BRUSSELS SPROUTS 14 • MASHED IDAHO® POTATOES 9

... DESSERT ...

ETON MESS
strawberries, whipped cream, meringue cookies 15

PUMPKIN BREAD PUDDING
cinnamon whipped cream, candied pumpkin seeds 13

APPLE COBLER
cinnamon ice cream, candied walnuts 13

CC BROWN'S HOT FUDGE SUNDAE
vanilla ice cream, almonds 12



FIVE CROWNS PROUDLY SERVES CERTIFIED ANGUS BEEF® — RAISED BY FAMILY FARMERS
AND RANCHERS DEDICATED TO HUMANE ANIMAL CARE AND CLIMATE-FRIENDLY PRACTICES.

There is a Split-Plate Charge of \$4/person for salads and \$9/person for entrées. In observance of the city ordinance, water is served upon request only.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.

✧ SPECIALTY COCKTAILS ✧

Ask your server about today's special 15 | 18

FEATURED COCKTAIL

MAD MEN

1792 Small Batch Bourbon,
Calvados, Averna, Turkish bitters
Served up 19

FIVE CROWNS
OLD FASHIONED

Woodford Reserve Bourbon,
Luxardo cherry, Angostura bitters
Served on a perfect cube 17
Smoked 18

HERBS THE WORD

Hendrick’s Orbium, Hendrick’s Gin,
Grand Poppy Amaro, Antica Torino
Genepi, absinthe spritz
Served on a perfect cube 18

WHITE LOTUS

Prosecco, plum wine, lychee, dragon fruit
Served on the rocks 16

BIG APPLE

Wheatley Vodka, Singani 63, Schonauer
Apple Liqueur, cinnamon apple syrup,
lemon juice
Served up 18

MATCHA IN PARADISE

green Thai tea-infused Myers’s Platinum
Rum, brown sugar syrup, coconut milk
Served tall on the rocks 16

SMOKE & MIRRORS

cucumber-infused Corazón Tequila
Blanco, Palomo Mezcal, Chateau Aloe
Vera Liqueur, lime juice
Served on the rocks 16

✧ 60TH ✧
ANNIVERSARY
COCKTAIL

JUBILEE

The Balvenie 16 French Oak,
Drambuie and Cuvée Louis-Alexandre
Grand Marnier, perfectly balanced
with housemade Queen Anne tea syrup
and Queen Anne tea bitters. Served
tablesides over a diamond-cut ice cube in
a limit’d-edition Five Crowns
60th Anniversary glass — a tribute to
timeless tradition. 60

✧ HAND-CHOSEN ✧
ALES

DRAFT

FLASHPOINT BEACHED

Blonde Ale 10

RUSSIAN RIVER STS

Pilsner 9

DOCENT DOUBLE NICKELS

Pale Ale 10

GREENE KING
OLD SPECKLED HEN

English Special Bitter 10

RUSSIAN RIVER
Rotating IPA 11

GUINNESS
Dark Irish Stout 10

BOTTLED

NORTH COAST PRANQSTER
Belgian-Style Golden Ale 8

CRISPIN IMPERIAL
Craft Apple Cider 7

TARANTULA HILL
West Coast IPA 8

SMOG CITY LITTLE BO PILS
Pilsner 8

CHIMAY CINQ CENTS
WHITE LABEL
Belgian Tripel 12

NO & LOW

BITBURGER 0.0
German Pilsner 6

ATHLETIC BREWING
IPA 6

ATHLETIC BREWING
Golden Ale 6

PERONI NASTRO
AZZURRO 0.0
Italian Pilsner 6

✧ FINE SPIRITS ✧

Ask your server for our
extended list.

✧ WINES ✧

6oz/9oz/btl

FEATURED WINES

MER SOLEIL RESERVE CHARDONNAY Santa Lucia Highlands 13/17/49

CAYMUS CABERNET SAUVIGNON California 21/28/82

CAYMUS-SUISUN THE WALKING FOOL RED BLEND Suisun Valley 15/20/59

WHITE

GAMBINO EXTRA DRY	Italy	Prosecco	12/na/48
MIRABELLE BY SCHRAMSBERG	North Coast	Brut Sparkling Rosé	25/na/99
LIEU DIT	Santa Ynez Valley	Chenin Blanc	16/22/62
MIRAVAL	France	Rosé	15/23/60
GIRLAN	Italy	Pinot Grigio	14/21/56
DAOU	Paso Robles	Sauvignon Blanc	12/18/48
LOVEBLOCK	Marlborough, New Zealand	Sauvignon Blanc	15/23/60
LES PIERRES GRISES	Saint-Veran, France	White Burgundy	16/22/60
SONOMA-CUTRER RUSSIAN		Chardonnay	18/27/72
RIVER RANCHES	Sonoma Coast		
ROMBAUER	Carneros	Chardonnay	23/35/92

RED

RESONANCE	Willamette Valley	Pinot Noir	18/27/72
WALT BLUE JAY	Anderson Valley	Pinot Noir	20 30 80
PATZ & HALL	Sonoma County	Pinot Noir	25/38/100
JUSTIN	Paso Robles	Cabernet Sauvignon	18/27/72
GRGICH HILLS ESTATE	Napa Valley	Cabernet Sauvignon	25/38/100
DECOY	California	Merlot	17/26/66
LA RIOJA ALTA	Rioja, Spain	Rioja Reserva	18/25/68
BEDROCK WINE CO.		Zinfandel	17/22/65
KATUSHAS’ VINEYARD	Lodi		
ZORZAL TERROIR UNICO		Malbec	14/20/54
Tupungato Valley, Argentina			

✧ FINE WINES ✧

VOLIERO 2019	FAUST CABERNET	ORIN SWIFT MACHETE
Brunello di Montalcino,	SAUVIGNON 2002	RED BLEND 2002
Italy	Napa Valley	California
6oz 36 9oz 50 btl 140	6oz 30 9oz 45 btl 130	6oz 28 9oz 39 btl 109