

Crowne Plaza Breakfast

Breakfast served Monday - Friday 6:00am - 11:00am

Saturday & Sunday from 7:00am - 11:00am

Hours of operation are subject to change

French Toast Connection \$10

Two thick slices of our fabulous French Toast served with two Eggs, two slices of Bacon, and two Sausage Links

Space City Houston Blast Off \$12

Three Buttermilk Pancakes, two Eggs, two slices of Bacon & two Sausage Links

Continental \$9

Assorted Breakfast Pastries served with Butter & Preserves, a Fruit Cup, your choice of Juice, and fresh brewed Coffee or Tea

All American \$11

Two farm fresh Eggs served with breakfast Potatoes or Grits, Sausage or Bacon, Biscuits or choice of Toast

Omelet Mania

Three Egg Omelets served with Breakfast Potatoes or Grits and choice of Toast or Biscuits

Ham & Cheese Omelet \$10

Diced grilled Ham and Monterey Jack Cheese

Western Omelet \$10

Ham, Green Peppers, Mushrooms & Onions

Remington Omelet \$11

A combination of Sausage, Bacon, Green Peppers, Mushrooms, Onions, and Tomatoes topped with Cheddar Cheese

Breakfast Favorites

Your choice, served with two slices of Bacon or two Sausage Links

Pancakes \$9

Three fluffy Buttermilk Pancakes

Belgian Waffle \$9

Add Fruit Compote \$10

Our delicious Vanilla Batter Waffle

French Toast \$8

Three thick slices of Toast dipped in rich Egg batter with a hint of Cinnamon, grilled golden brown and sprinkled with Powdered Sugar

Breakfast Sides

Grilled Ham Steak	\$4	Potatoes with Cheese	\$2
Bacon Strips or Sausage	\$3	Assorted Yogurt	\$3
Fruit Cup	\$3	Half or Melon Selection	\$3
Toast or English Muffin	\$2	Kellogg's Cereal	\$3
Pastry or Muffin	\$2	Assorted Juice	\$3
Bagel & Cream Cheese	\$2	Whole, Skim or 2% Milk	\$2
Oatmeal or Grits	\$2	Small Pot Coffee	\$5
Large Pot Coffee	\$8	Tea Selection	\$2

Crowne Plaza Lunch and Dinner

Served 7 days a week from 11am – 12am

Hours of operation are subject to change

Sandwiches

All Sandwiches served with your choice of Potato Chips, French Fries or Pasta Salad

Grilled Club \$10

Roasted Turkey Breast, Bacon Strips and Swiss Cheese grilled on Sourdough Bread

Traditional Club \$9

For a Real Treat...Add a Fried Egg \$10

Roasted Turkey Breast, Sliced Ham, and Bacon, Lettuce, Tomato & Onion on toasted Bread with Mayonnaise.

Turkey Croissant \$9

with Avocado \$10

Roasted Turkey Breast piled high on a Croissant with Lettuce, Tomato and Mayonnaise

Turkey n' Straw \$10

Roasted Turkey Breast, Tomato, Avocado and Sprouts layered on Multi Grain Bread and finished with Herb Mayonnaise

Chicken Salad Sandwich \$10

Homemade Chicken Salad with Cashews, Celery and Green Onions on a Croissant

Rueben \$10

Corned Beef, Sauerkraut, Thousand Island Dressing and Swiss Cheese grilled and served on Dark Russian Rye

French Dip \$10

Thin slices of choice beef piled high on a grilled French Roll with Swiss Cheese

Grilled Chicken Sandwich \$10

Charbroiled Chicken Breast topped with Cheddar Cheese and Smoked Bacon with Lettuce and Tomato on a Sesame Seed Bun

The Bayou City Cheese Steak \$11

Thin sliced Prime Rib covered with sautéed Mushrooms, grilled Onions, Peppers and Cheese on a toasted Sourdough Roll

Specialty Burgers

Our Burgers are served with Lettuce, Tomato, Mayonnaise, Red Onions and Pickle on a Toasted Bun with choice of Fries, Chips or Pasta Salad.

Classic Burger \$10

A Gigantic Old-Fashion Chop House Hamburger charbroiled just the way you like it!

Cheeseburger \$11

Top Our Signature Cheeseburger with to slices of Cheddar, Swiss, or Monterey Jack Cheese

Patty Melt \$10

Served on Dark Russian Rye Bread topped with sautéed Onions, a slice of Swiss and Cheddar Cheese

Hickory Bacon Cheeseburger \$11

Our Classic Burger jazzed up with Tangy Bar-B-Que Sauce, Cheddar cheese and Crispy Bacon

Shroom Burger \$11

Our Classic Burger finished with sautéed Mushrooms and Swiss cheese

Pizza Mania

Cheese Pizza \$12

Topped with Mozzarella Cheese and Marinara Sauce

Pepperoni Pizza \$12

Topped with lots of Pepperoni, Mozzarella Cheese and Marinara Sauce

Veggie Delight Pizza \$12

Topped with Mushrooms, Black Olives, Roasted Garlic, Mozzarella Cheese and Marinara Sauce

Aloha Pizza \$13

Topped with Canadian Bacon, Fresh Pineapple, Red Onion, Mozzarella Cheese and Marinara Sauce

The Place To Meet Pizza \$14

Topped with Pepperoni, Ham, Sausage, Canadian Bacon, Mozzarella Cheese and Marinara Sauce

Appetizers

Buffalo Wings (8) \$9

(8) Deepfried Chicken Wings tossed in your choice of BBQ or Chef's Spicy Louisiana Hot Sauce served with Celery Sticks and Bleu Cheese or Ranch Dip

May we suggest an Ice Cold Fat Tire!

Quesadillas \$9

Choice of Beef or Chicken with Monterey Jack Cheese, mild Green Chiles and Green Onions served with Sour Cream, Guacamole and Salsa

Try a frosty Glass of Dos Equi. Don't forget the lime!

Potato Skins (6) \$9

(6) Baked Potato Skins served with Bacon, Sour Cream and Cheese

Goes well with your favorite domestic brew!

Jumbo Shrimp Cocktail (6) \$12

(6) Jumbo Shrimp served with Cocktail Sauce

Great with a Top Shelf Margarita

Cajun Popcorn Crawfish \$10

Seasoned Crawfish battered and fried served with Chef's spicy Remoulade Sauce

May we suggest a glass of Martin Codax Albarino

Fried Veggie Platter \$9

Onions Rings, Mushrooms, Squash and Zucchini fried to a golden brown served with a creamy Ranch Dressing

You can not go wrong with a pint glass of Sam Adams

Coconut Fried Shrimp (6) \$12

Coconut Breaded Shrimp served with tangy Citrus Dipping Sauce

Try a glass of McWilliams Estate Chardonnay

Salads

House Salad \$4

Lettuce tossed with Carrots & Red Cabbage and garnished with Cucumber, Tomato and Croutons.
Choice of Dressing

Caesar Salad \$8

with Chicken \$11

Romaine Lettuce tossed with Parmesan Cheese, Caesar Dressing and Croutons

Cobb Salad \$12

Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato, Egg & Lettuce served with Choice of Dressing

Southern Fried Chicken Salad \$11

Chunks of Fried Chicken Breast tossed with Fresh Corn, Glazed Pecans, Red Onions, Cucumbers & Romaine Lettuce with our own Homemade Ranch Dressing

BBQ Ranch Chicken Salad \$11

BBQ Chicken, Avocado, Tomato, grilled Corn, Black Beans, Cucumber, Green Onions and Romaine Lettuce all tossed with our BBQ Ranch Dressing, topped with lots of crispy Fried Onion Strings

Fajita Taco Salad \$11

Romaine & Iceberg Lettuce in a Crisp Flour Tortilla Bowl topped with your choice of Beef or Chicken Fajita, along with Tomatoes, Sour Cream, Guacamole, Pico de Gallo, Cheese and Jalapeno. Salsa served on the side

Fruit Extravaganza \$10

Seasonal Fresh Fruit served with your choice of Cottage Cheese or Yogurt.

Cup of Soup Du Jour \$4

Entrées

All Entrees (except Fajitas) served with Rolls, Butter, and choice of House Salad,
Greek Salad, or Caesar Salad

* Substitute a Baked Potato with all the fixings \$1

Chicken Fettuccini Alfredo \$14

Fettuccini Pasta tossed in a Garlic-Parmesan Cream Sauce, served with Garlic Bread Sticks

May we suggest the Orange vest citrus flavor from a glass of Frei Brothers Chardonnay

Crusted Chicken Romano \$15

Chicken Breast coated with Romano and Parmesan Cheese then panfried in Olive Oil, served over Angel Hair Pasta and Marinara Sauce

Pinot is the way to go! Try a glass of Mac Murray Ranch Pinot Noir

Chicken Piccata \$15

Sautéed Chicken Breast with Lemon Sauce, Mushrooms, and Capers, served with Angel Hair Pasta

Our McWilliams Chardonnay is a perfect pairing with this entrée!

Blackened Breast of Chicken \$17

Grilled Breast of Chicken topped with Creole Crawfish in a Cajun Butter Sauce, served with Rice Pilaf* and Vegetables

This spicy dish is perfectly balanced by a glass of Martin Codax Albarino

Chicken Fried Steak

(Texas Style) \$15

Tenderized Round Steak double battered in Chef's Special Seasoning, then fried to golden brown, served with Garlic Mashed Potatoes*, Country Gravy, and Seasonal Vegetables

Try Our Bigger 23oz. Shiner Bock Beer!

New York Strip Steak \$28

Tender 12ounce Strip Loin grilled and set on Garlic Mashed Potatoes* and topped with Steak Butter, served with seasonal Vegetables

This Steak pairs well with a glass of Mirassou Merlot

Filet Mignon \$29

An 8ounce Tenderloin Grilled to Perfection and topped with a Peppercorn Brandy Sauce served with Steak Fried Potatoes* and Seasonal Vegetables

May we suggest a glass of Mc Williams Cabernet

Texas Rib Eye \$28

A savory 14ounce thick Rib Eye seasoned with Kosher Salt and Black Pepper, grilled to your liking, and topped with a dollop of Garlic Butter and sautéed Mushrooms, served with Garlic Mashed Potatoes* and seasonal Vegetables

Enjoy the flavors of Blackberry & Cherry with a glass of Frei Brothers Merlot

Tejas Fajitas \$18

One pound of sizzling Beef or Chicken Fajitas with sautéed Onions and Peppers served with Refried Beans, Spanish Rice, Calabazitas Vegetables, and warm Flour Tortillas

Our Martin Codax Rioja is the perfect companion!

Crusted Filet of Salmon \$20

Grilled fresh herb crusted Salmon with Garlic Lemon Butter Sauce set on a bed of Angel Hair Pasta*, served with seasonal Vegetables

May we suggest the refreshing crisp flavor from a glass of Ecco Domani Pinot Grigio.

Snapper Matagorda \$21

Grilled Snapper topped with sautéed Shrimp, Red & Green Peppers with a Spicy Lemon Butter Sauce, served with Wild Rice* and Seasonal Vegetables

This entrée goes well with a glass of Frei Brothers Chardonnay

Sword Fish \$18

Lightly grilled with our Garlic Lemon Butter Sauce. Served with Seasonal Vegetables and Fettuccini Pasta* in an Olive Oil Herb Sauce

Enjoy the melon flavors from a glass of McWilliams Chardonnay

WINE LIST

Wine	by the glass	bottle
Blush		
Copper Ridge	4.75	21.00
White		
Martin Codax Albarino (Spain)	10.25	40.00
Kendall Jackson Chardonnay	10.50	42.00
Rancho Zabaco Sauvignon Blanc	8.75	39.00
Frei Brothers Chardonnay	7.75	34.00
Caliterra Chardonnay (Chile)	7.00	30.00
Messina Hof Riesling (Texas)	7.00	30.00
Ecco Domani Pinot Grigio	6.75	31.00
Mirassou Chardonnay	6.50	28.00
Beringer Chardonnay (Founders Estate)	6.50	28.00
McWilliams Chardonnay	6.50	28.00
Woodbridge Chardonnay	5.25	24.00
Copper Ridge	4.75	21.00
Red		
Kendall Jackson Cabernet	11.50	50.00
Kendall Jackson Merlot	11.50	50.00
McMurray Ranch Pinot Noir	11.25	49.50
Frei Brothers Cabernet	11.00	49.00
Frei Brothers Merlot	11.00	49.00
Martin Codax Tempranillo (Spain)	10.25	40.00
Robert Mondavi (Private Selection) Cabernet	7.75	33.00
Messina Hof Barrel Select (Texas)	7.00	30.00
Red Rock Merlot	7.00	30.00
Caliterra Cabernet (Chile)	7.00	30.00
Becker Cabernet (Texas)	6.75	30.00
Ecco Domani Merlot	7.00	31.00
Mc Williams Cabernet	6.50	28.00
Mc Williams Merlot	6.50	28.00
Beringer Cabernet (Founders Estate)	6.50	28.00
Beringer Merlot (Founders Estate)	6.50	28.00
Mirassou Cabernet	6.50	28.00
Mirassou Merlot	6.50	28.00
Mirassou Pinot Noir	6.50	28.00
Copper Ridge Cabernet	4.75	21.00
Copper Ridge Merlot	4.75	21.00