

CAFÉ 201

AT

CROWNE PLAZA[®]

LITTLE ROCK

The Place to Meet,
Eat, Drink, and Be Merry.

Starters

Cheese & Antipasto for two \$16 <i>Chef's selection of domestic & imported cheese, marinated vegetables, Genoa salami, and our baguette crostini</i>	Chicken Fingers \$8 <i>Served extra crispy with choice of ranch, honey mustard, BBQ, or creamy bleu cheese</i>
Salsa & Chips \$5	Buffalo Wings (10) \$12 <i>Tossed in hot sauce and served with creamy bleu cheese or ranch dressing</i>
Queso & Chips \$7 <i>Our own Tex-Mex recipe</i>	Signature Crowne Nachos \$7 <i>Red Chips smothered with queso, melted cheeses, jalapeno, and fresh pico de gallo</i> Add Chicken \$2
Chicken Quesadillas \$10 <i>Grilled jalapeno wrap with black beans, onion, peppers, tomatoes and cheddar-jack blend</i>	Soup Du Jour <i>Chef's selection made fresh daily</i> Bowl \$5 Cup \$3
Spinach & Artichoke Dip \$9 <i>Made with fresh spinach and crispy pita chips</i>	
Loaded Potato Skins \$9 <i>With bacon, cheddar, and fresh chives</i>	

Greens

Ranch, Honey Mustard, Creamy Bleu Cheese, Thousand Island, Italian, Raspberry Vinaigrette, Oil & Vinegar

Asian Sesame Chicken \$10 <i>Shredded cabbage, iceberg, and crispy chow mein noodles in a sesame dressing</i>	Flank Steak & Bleu Cheese \$12 <i>Served on butter lettuce wedges with creamy bleu cheese dressing and bacon</i>
Caesar Salad \$9 <i>Baguette croutons, shredded parmesan, and romaine lettuce</i>	Chicken Tender Salad \$11 <i>Crispy chicken tenders, diced tomatoes, cheddar and jack cheese with bacon</i>
Add Chicken \$2 or Shrimp \$6	Crowne Salad \$5 <i>Butter lettuce wedges topped with bacon and tomatoes</i>

Add a Cup of Soup to any Salad \$2

Sandwiches

Lettuce, Tomato, Onion, French Fries and Pickle Spear

Crowne Cheese Burger \$9 <i>Choose Cheddar, Swiss, Pepper Jack or American for your 8oz. Angus</i>	Grilled Chicken on a Bun \$9 <i>Marinated chicken served burger-style</i>
Bacon & Brie Burger \$11 <i>Creamy and delicious</i>	Smoked Turkey BLT \$10 <i>On wheat or sourdough</i>
Classic Club \$10 <i>Turkey, ham, bacon, lettuce, tomato and mayo on wheat toast</i>	Grilled Cheese \$8 <i>Cheddar, Swiss, arugula, and tomato on sourdough</i>

From the Grill

Includes Roasted or Baked Potato, Grilled Vegetables and a side Crowne Salad

Angus Filet 8 oz. \$27

Perfectly seasoned, tender and juicy

Bone-In Ribeye \$32

22 oz. USDA Choice

Lemon Caper Chicken \$15

Served in a lemon butter sauce

Fresh Atlantic Salmon \$18

Drizzled with orange balsamic glaze

Red Snapper \$18

Glazed with apricot chipotle sauce

Grilled Chicken \$15

Honey, cumin & garlic marinade

Pastas

Creamy Cajun Penne \$11

In a tangy cream sauce

Fettuccini Provencal \$12

Diced tomatoes with peppers, mushrooms, artichokes, garlic and capers sautéed in olive oil

Venetian Fettuccini \$11

*Tomato and Ricotta cheese sauce ~
The blended flavor of lasagna*

Florentine Alfredo \$11

Penne tossed with sautéed spinach, mushrooms, and tomato

Add Chicken \$2 or Shrimp \$6

Side Items

Roasted or Baked Potato, Grilled Vegetables, Side Crowne Salad or Cup of Soup

\$2

Sweet Sensations

Brownie Mountain A La Mode \$6

Vanilla ice cream, shaved chocolate, chocolate whipped cream

The Big 'O' Cheesecake \$7

Cheesecake Factory original

Apple Streusel Pie \$7

Apple layers & cinnamon caramel filling

Chocolate Lovin' Spoon Cake \$7

With raspberry sauce

Beverages

Coke

Sprite

Dr. Pepper

Diet Coke

Iced Tea

Raspberry Tea

White or Chocolate Milk

Fresh-Ground Coffee

\$2



The Classics

Classic Martini \$9

The original Martini made with Tanqueray Gin served on the rocks or straight up.

Apple Martini \$10

An apple a day keeps the doctor away ~ Made with Stolichnaya Vodka, Sour Apple Pucker, and Midori Melon with a splash of Sweet 'n Sour.

Cosmotini \$10

This ain't your ordinary Cosmo! Add some Grand Marnier, Cointreau, and a splash of sweet to your mix!

Dirty Martini \$9

We hope you like it dirty. Your Vodka, that is ~ a Grey Goose martini full of olives & juice.

Specialties

The Crowne \$10

What do you have when you mix black cherry rum, peach schnapps, pineapple juice and a splash of cranberry juice? Heaven in a glass.

The Grubbie \$10

Our loaded secret recipe for the Bloody Mary ~ Not for the faint of heart!

The Hurricane \$10

Light & dark Rum, Amaretto and our special ingredients will blow you away!

Grand Margarita \$9

Don't be shy, go for this Top Shelf Margarita made with Premium Tequila and Grand Marnier. Try it frozen or on the rocks.

The Crowne Snapper \$9

If you're feeling snappy, try this mix of Crown Royal, Amaretto and cranberry juice.

Jaime Rocks \$10

Lime green & fruit filled ~ Stolichnaya Ohranj, Apple Pucker, Peach Schnapps, Midori, Sweet 'n Sour with a splash of Sprite.

Decadent

Blue Lagoon Martini \$10

Yes, it's blue! Stolichnaya vodka with a splash of Blue Curacao and pineapple juice.

Mystic Mango Martini \$10

Remember when you were sitting on the beach during vacation drinking that drink? Yeah, this is it.

Kiss Martini \$10

Pucker up to this sweet mix of Vanilla Vodka, Chambord, and pineapple.

Godiva Chocolate Martini \$12

Forget the chocolate cake! Have this mix of Godiva Dark Chocolate, Vanilla Vodka, Crème de Cacao and cream in a chocolate covered glass.

Ice Cold Beer by the Bottle

\$3.50

Budweiser

Budweiser Select

Bud Light

Miller Light

Miller Genuine Draft

Coors Light

\$4.50

Michelob Ultra

Samuel Adams Boston Lager

Fat Tire Amber Ale

Blue Moon Wheat Ale

Stella Artois Lager

Amstel Light Premium Lager

Heineken

Heineken Light

New Castle Brown Ale

Corona Extra

Guinness Draught Can

\$1 off Beer for Happy Hour Every Day from 4pm - 7pm

Live Music Monday through Saturday 6pm - 9pm

Buzz Time Trivia at the Bar