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## SOUPS & SANDWICHES

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### **THE PIPELINE** 11

Build your own fresh deli sandwich and your choice of one side

#### **1st: Choose your bread**

Buttery croissant bun, sourdough, healthy loaf multigrain and marble rye

#### **2nd: Choose your protein**

4oz. of smoked turkey breast, honey ham, pastrami, egg salad or tuna salad

#### **3rd: Choose your cheese**

Cheddar, provolone, Swiss or pepper jack

### **THE COOLING TOWER** 9

Your choice of two: cup of housemade soup, house salad or half a sandwich from the Pipeline selections above

### **FRESH ARTISAN SOUP**

*Cup 4 or Bowl 6*

Ask your server about our fresh housemade daily soups

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# SALADS

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## **THE COBB** 11

Seasoned grilled chicken breast with blue cheese crumbles, crisp smoked bacon, avocado, vine ripened tomatoes and sliced egg served over chopped romaine lettuce.

## **THE BLACK AND BLUE** 12

A char broiled Choice 6 oz. London broil whole or sliced, topped with blue cheese crumbles over a bed of chopped romaine lettuce with diced tomatoes, red onions and sliced cremini mushrooms.

## **THE SOUTHWESTERN** 11

Choose from seasoned Choice ground beef or a boneless seasoned chicken breast topped on a bed of chopped romaine lettuce, diced tomatoes, green onions, sliced avocado, shredded cheddar and Monterey Jack cheese and sliced grilled flatbread, accompanied with a Southwestern ranch dressing.

## **THE CAESAR** 12

Your choice of London broil, or chicken grilled to order served over crisp romaine lettuce, tossed with our Caesar dressing Parmigiano-Reggiano and housemade croutons, option: substitute popcorn shrimp.

## **GRILLED AVOCADO SEAFOOD SALAD BOAT** *new* 12

A seafood salad made from Surimi imitation crab & snow crab meat, celery and red onion, tossed in soy-ginger aioli topped on char broiled avocado halves, with organic cherry tomatoes, slivered red onions, trimmed with cilantro sprigs and drizzled with extra-virgin olive oil.



# THE GRILLE

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# FROM THE GRILLE

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Served with your choice of side: Three Crowns chips, french fries, onion rings, cottage cheese, cup of soup or salad

## THE BUBBLE TRAY 11

Thinly sliced pastrami, sauerkraut, creamy Russian dressing and Swiss cheese, served on grilled rye bread.

## THE REACTOR 11

Grilled chicken lightly seasoned topped with sliced tomato, avocado and Swiss cheese, served open faced on a Kaiser roll with roasted red pepper aioli.



## THE DERRICK 11

A 1/2 pound USDA burger charbroiled to order topped with your choice of cheese, lettuce, tomato and red onion. *Photo above.*

**Add thick sliced bacon for \$2**

## THE BUFFALO BURGER 12

A 1/3 pound buffalo burger charbroiled to order, topped with onion rings and sweet BBQ sauce.

## THE CATALYST 12

The Philly you've dreamed about! Our in-house roast beef thinly sliced with caramelized peppers and onions, smoked provolone cheese and our Three Crowns horseradish dressing all on a grilled hoagie roll.

## THE MEXICAN BLT 12

A Three Crowns "favorite"! Fresh guacamole, spicy chipotle mayo and a crisp-but-oozy fried egg – and that's just the extra ingredients! Loaded with bacon, guacamole, grilled tomatoes, lettuce and topped off with a fried egg on, not 2 but 3 slices of grilled bread, served with your choice of side.

*The "mother" of all BLT's! Photo below left.*



## THE FRENCH DIP 11

Our in-house thinly sliced roast beef layered on a fresh grilled hoagie roll, served with au jus. *Photo above right.*

## 3 CROWNS STEAK SANDWICH 12

A charbroiled 6 oz. London broil grilled to order, topped with grilled peppers, onions and cremini mushrooms served open-faced on gilled Texas toast.

## THE THERMAL 11

Fresh sourdough bread stacked with roasted turkey, bacon, diced green chilies and provolone cheese, grilled to perfection!

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## SPECIALTIES

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### FISH AND CHIPS 11

Beer-battered Alaskan pollock fillets, served with our signature Three Crowns chips and our special housemade tartar sauce.

### CHICKEN SALAD CROISSANT *new* 11

Three Crowns housemade chicken salad with roasted white meat chicken breast, creamy mayonnaise, celery, dried cranberries, and diced Fuji apples on a grilled croissant bun, served with your choice of side. *Photo below.*



### MOJO GRILLED FLATBREAD *new*

Your choice of either charbroiled marinated London broil or chicken in a mojo sauce on grilled Naan garlic flat tandoori bread with roasted artichoke hearts, sun-dried tomatoes, slivered red onions, crumbled blue Cheese with fresh basil drizzled extra-virgin olive oil.

London broil 12 Chicken 11

### QUESADILLA 11

A butter-brushed then grilled flour tortilla, loaded with chicken, diced green chilies and cheese, served with lettuce, tomatoes, green onions and our southwest ranch dressing.

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## FEATURE WRAPS

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All wrapped in a Spinach tortilla, served with your choice of side.

### THE BOILER HOUSE 11

Three Crowns flagship wrap featuring smoked turkey breast, avocado, crisp bacon, lettuce, tomatoes, shredded cheddar cheese and our housemade herb mayonnaise.

### THE CONDENSER 12

Our chicken fajita wrap, with spicy chicken, sautéed red, green and yellow peppers, lettuce, tomatoes, avocado, shredded cheddar cheese and our own Southwest chipotle dressing.

### CRISPY CHICKEN WRAP *new* 11

Crispy chicken tenders deep fried to a golden brown with crumbled bacon, avocado, pepper jack cheese and ranch dressing all rolled and grilled in a flour tortilla wrap. *Photo below left.*



### SEAFOOD SALAD SPINACH WRAP *new* 12

A seafood salad made from Surimi imitation crab & snow crab meat, celery and red onion tossed in soy-ginger aioli with sliced avocado, shredded cheese, chopped Romaine lettuce.

*Photo above right.*

### ASIAN GRILLED CHICKEN SALAD SPINACH WRAP *new* 11

A Korean-style teriyaki glazed roasted chicken breast with celery and red onion tossed in soy-ginger aioli with sliced avocado, shredded cheese, chopped Romaine lettuce.

**Sides: Three Crowns chips, french fries, onion rings, cottage cheese, cup of soup or salad**

# BEVERAGES

## RED WINE BY THE GLASS

6oz. \$7  
9oz. \$10

Backhouse Pinot Noir  
Backhouse Cabernet Sauvignon  
Backhouse Merlot

## WHITE WINE BY THE GLASS

6oz. \$6  
9oz. \$9

Backhouse Chardonnay  
Bosc DLA REI Moscato  
Pearl Sweet white wine

## BY THE BOTTLE \$38

Greg Norman Shiraz  
Greg Norman Cabernet-Merlot  
Greg Norman Chardonnay

## DRAFT BEER SELECTIONS

### Domestic Draft 21oz: \$4

Bud Light  
Michelob Ultra  
Coors Light

### Premium Draft 21oz: \$5.50

Stella Artois  
Black Tooth Brown  
Shiner Bock  
Blue Moon

## ICE COLD CAN BEER SELECTIONS \$3.50

Budweiser  
Bud Light  
Coors  
Coors Light  
Miller Light  
Michelob Ultra

Corona \$4.50  
Modelo \$4.50

## SODAS & TEA \$2.50

Pepsi  
Diet Pepsi  
7-up  
Dr. Pepper  
Mountain Dew  
Diet Mountain Dew  
Raspberry Iced Tea  
Lemonade

Fresh Brewed Iced Tea  
Arnold Palmer  
Hot Tea & Coffee



## DESSERT

Ask your server about available desserts

### CHOCOLATE CHIP COOKIE SUNDAE \$4

A promotional advertisement for a golf membership. The background is a silhouette of a golfer in mid-swing on a golf course, set against a warm, golden-yellow sky. The text is overlaid on the right side of the image.

**BECOME A MEMBER**  
**3 EASY PAYMENTS OF**  
**\$500**  
**UNLIMITED GOLF**  
**NO HIDDEN FEES.**