

SALADS

Crown Caesar

Sml. \$10 Lrg. \$15

A classic favorite. Crisp romaine with a house-made creamy roasted garlic and anchovy dressing topped with Parmesan and real bacon bits.

Dragon Greens

Sml. \$10 Lrg. \$14

A refreshing mixture of seasonal greens tossed with our own house dill dressing.

Greek

Sml. \$10 Lra. \$15

This simple Greek salad is made with crisp romaine lettuce, kalamata olives, pepper and tomato tossed with a lemony vinaigrette then topped with Feta cheese, Extra Feta add \$1.50.

Orange & Goat Cheese

Juicy pieces of orange in harmony with fresh greens, sliced onions and goat cheese tossed in a sultry

sesame and citrus vinaigrette. Extra Goat Cheese add \$1.50

> Add Grilled Chicken Breast \$6 Add 4 Sauteed Shrimps \$6 Add a 6 oz New York Steak \$11 Add a Plant-based Chicken Cutlet \$6

APPETIZERS

Korean BBQ

Miami style beef short ribs marinated in our own Korean BBQ marinade, grilled and served with sliced onion.

Yam Fries

\$12 Sweet potatoes hand cut and dusted with our own seasoning and golden fried.

Beefeater Onion Rings

Big rings of juicy onion, dipped in beer batter and golden fried. Served with a chipotle aioli.

Spring Rolls

Prepared in house! Julienned vegetables seasoned and wrapped in a crispy wrapper. Served with plum sauce. Mild or Spicy.

Spicy Spinach Dip

A spicy spinach and cheese dip, served warm with a side of pita and crispy tortilla chips.

Veggies & Dip

An assortment of fresh seasonal veggies. Served with dill or blue cheese dip.

Garlic Bread

Fresh French loaf brushed with our own garlic herb butter and baked in the oven. Add cheese for only \$2.50.

Pickle Fries

Breaded and spiced dill pickle sticks deep fried until crispy and served with our signature Dill dip.

Calamari

Lightly breaded, crisply cooked, these morsels of squid are served with a chipotle aioli.

Basket of Fries

A big basket of our crispy golden french fries.

Mozzarella Sticks

Fingers of mozzarella cheese coated with herbs and crispy breadcrumbs, deep fried and served with your choice of one of our signature dipping sauces. Dragon's Breath, Buffalo Butter, Smokin Gun, Killer Bee or Salsa.

Jalapeno Poppers

Jalapeno peppers filled with cheese, breaded and deep fried. Served with a side of sour cream.

Poutine

Crispy fries and creamy cheese curds smothered with our steaming hot homemade beef gravy.

**Vegan cheese and gravy available upon request

Bacon Add \$2.50

Chicken Add \$6

\$21

\$11

\$10

\$14

\$11

\$6

\$12

\$15

\$11

Add our marinated Crispy Chicken breast tossed in your choice of one of our Signature sauces then fanned over top. Dragon's Breath, Killer Bee, Smokin Gun, Holy Habanero, Spicy Thai or Buffalo Butter.

FLAT BREAD

Chicken Pesto

Grilled chicken breast, fresh tomato and red onion drizzled with pesto sauce, baked and topped with goat cheese.

Buffalo Chicken

Chicken breast tossed with our Buffalo Butter sauce, served with fresh tomato, red onion and crumbled blue cheese.

BURGERS & SANDWICHES

Peameal on a Bun

Canadian Back Bacon grilled with fresh tomato and served on a bun with melted Cheddar. Comes with fries or garden salad.

Dragon Burger

One great burger! Fresh ground beef seasoned as only we do. Then we grill it to perfection.

Key West Burger

Our classic burger, brushed with our award winning 'Key West' sauce. Topped off with provolone and our huge beefeater onion rings.

Plant Based Burger

A healthy alternative! A tasty grilled veggie burger.

Canadian Burger

The traditional Canadian favorite! Our Dragon burger, topped with cheddar cheese, Canadian back bacon and sauteed mushrooms.

Steak Sandwich

A lean seasoned and grilled 6oz centre cut New York strip smothered with sautéed onions and melted mozzarella cheese, served on a fresh Ciabata bun.

Fire House Philly

Thinly sliced New York strip sauteed with pepper, red onion and Dragon's Breath sauce, served open face on garlic French bread, baked and topped off with melted mozzarella cheese. Served with a choice of fries or a side Ceasar salad.

Dragon Club

Grilled chicken breast, smoky bacon, smoked gouda. lettuce, tomato and basil mayo piled high on a fresh Ciabata bun. Also available as a wrap.

Crispy Chicken on a Bun

A boneless/skinless chicken breast seasoned and dusted, deep fried and tossed in our signature "Buffalo Butter" sauce and served on a bun with crumbled blue cheese, lettuce, tomato and a side of coleslaw.

Buffalo Wrap

\$18

\$20

\$18

Tender breaded chicken, drizzled with our "Dragons Breath" sauce, diced and wrapped up with lettuce. tomato, cheese and ranch sauce. Don't like it so spicy, ask for "Kev West" sauce.

Substitute Plant-based cutlet instead of breaded chicken.

*All burgers and sandwiches are served with a choice of fries, onion rings or Dragon greens. Upgrade to Yam fries, Orange and Goat cheese salad, Greek or Caesar salad for only \$5 extra.

Burger Toppings \$2.50 ea.

Cheddar, Goat Cheese, Mozzarella, Sautéed Mushrooms, Sautéed Onions, Bacon, Jalapeno Peppers, Canadian Back Bacon, Vegan Cheese

CROWN CLASSICS

1/4 Chicken Dinner

\$18

\$20

\$21

\$22

\$25

Slow roasted fresh chicken basted with Vince's secret blend of spices. Served with a side of fries and coleslaw.

Dragon Fingers

Nothing fast food about these fingers. We start with fresh boneless/skinless chicken breast, slice it into strips then marinated in our buttermilk marinade, finished off dusted and deep fried and served with one of our Signature sauces or plum sauce on the side. This dish comes with a side of French fries or a side Dragon greens salad.

Fish & Chips

New Zealand cod seasoned and dipped in a real beer batter, golden fried and served with French fries. coleslaw and home-made tartar sauce.

Mandarin Fish

New Zealand cod seasoned and dusted, wok fried with soya, ginger, garlic, onion and shredded carrot, served over a side of Jasmine scented rice or rice noodles and daily vegetables.

Chili Chicken

\$18

Bite size pieces of fresh boneless/skinless chicken breast seasoned, deep fried and finished off in the wok tossed with bok choy, julienned peppers and onion with our home made sweet and spicy chili sauce. Served over a bed of Jasmine scented rice or rice noodles and daily yea.

Slow Baked Pork Back Ribs

"We take our time with these!" Trimmed pork back ribs slow baked for 3 hours in our own special blend of herbs and spices and finished off on the grill basted with our award winning "Key West" sauce. Accompanied with Corn on the Cobb and a choice of French fries, Baked Potato or a side Dragon Greens.

Sides

Our Signature Di	ill Dip (2oz)	\$1.50
Extra Wing Sauc	e (2oz)	\$2.25
Carrots & celery	sticks	\$4
Coleslaw		\$5
Side Fries		\$5
Gravy		\$2.50
		\$2.50

Menu prices do not include tax.

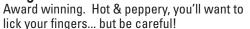
DRAGON WINGS

1lb only one flavour \$17 2lb's up to 2 flavours \$32 3lb's up to 3 flavours \$47 4lb's up to 4 flavours \$62

***add fries for \$2.50

SPICY

Dragon's Breath



Holy Habanero

Using fresh habanero peppers & spices gives a hot & smoky flavour. You need to like spicy for this one!

Ghost Pepper Habanero

35 SE 35 SE 35 SE

Nothing Holy about this Habanero, this ghost is all Fired Up!

Piri Piri

All the flavor of red chili peppers done "Dragon Style"

Original Buffalo Butter

Bringing back the original classic Buffalo hot butter sauce. Made famous south of the border.

Country Western

Horseradish makes this tangy & hot. A definite crowd pleaser.

Smokin' Gun

All of our famous sweet and smoky flavour with a touch of Miami heat.

Home of the Famous

DRAGON WINGS

SWEET

Spicy Thai

The sweet fruity flavor of plum with a dash of

Killer Bee

All the sweetness from the honey bee with an angry sting.

Honeycomb Heaven

Sweet and gooey with a pinch of garlic.

Don Ho's Hawaii

Like the name implies, fresh & juicy with the zing of pineapple, ginger and a hint of BBQ.

Key West BBQ

Sweet & smoky with real lime juice and sultry hickory.

The Rookie BBQ

Mild for those still in training.

Roadside Lemonade

A great mix of real lemonade and rosemary, for the kid in all of us.

DRY

Viva Italia

Crisp yet juicy. A bold blend of parmesan & Italian herbs.

Mardi Gras

Dry style with a buttery Cajun finish.

Black & White

Crisp & traditional. For those who want to keep their fingers dry.

Lemon Pepper

That touch of peppery burn with a hint of pucker and a buttery finish.

Extra Sauce: \$2.25 Extra Dips: \$1.50 ea

DRAGON WINGS ARE LARGER THAN THE AVERAGE WING. 1LB **EQUALS 7 OR 8. BIGGER IS BETTER!**

PLEASE NOTE THAT OUR BAKED WINGS ARE MARINATED FRESH, **BAKED DAILY AND ARE SUBJECT TO AVAILABILITY.**



INTERNATIONAL

Asian Heat



Chinese spices, fresh herbs and oils make this a hot and exciting flavour experience.

Garlic Parm



The perfect combination of creamy garlic and parmesan cheese.

Turning Japanese

Teriyaki & sesame seed. Every wing joint has one, but not like this! Rich and full of flavour.

Chipotle ***

Creamy and smoky with a hint of heat.

BAKED

Foghorn Leghorn

Marinated in our unique blend of spices. Baked and grilled. Just like a roasted chicken.

Bollywood 👅



A little bit of India in Toronto. Marinated in tandoori spices and yogurt then baked and grilled for that BBQ feel.

Cuban Sun 👅 🚟



A blend of spices with a pinch of hot.

Do The Jerk



Marinated in the freshest Caribbean spices, making this a spicy and tasty treat.

Baked Dragon



All the Hot & Peppery flavour without the mess.

Maple Leaf



The sweetness of maple, tang of mustard with a ninch of heat.

*WING NITE

Tuesday 1/2 Price Wings after 5pm Thursday 4 lb for the price of 3 lb all day Sunday 1/2 Price Wings all day

Wing sauces now available in bottles. \$10 each or 3 for \$27 +tax

1/2 Price Wings not available for takeout. No doggie bags or \$0.50 additional charge per wing. Time limits in effect for tables on 1/2 Price Days. 1/2 Price Wings only available with purchase of a beverage. 1/2 price based on \$17.00 / lb.

DRINKS

WINES	Glass (6oz)	Bottle (750m
Red		
Colio Cabernet Merlot	\$8.50	\$29
Labet Côtes du Rhône J.Lohr Seven Oaks	\$10	\$34
Cabernet Sauvignon - California	\$12	\$42
White		
Colio Pinot Grigio	\$8.50	\$29
Colio Chardonnay	\$8.50	\$29
Los Cardos Sauvignon Blanc	\$9	\$32
Sparkling Wine Henkell Trocken (200mL)		\$12
RAIL (1oz)		\$7.25

Smirnoff Vodka, Canadian Club Rye, Bacardi Rum, Beefeater Gin, Bells Scotch Dragon Size – add an extra 1oz for an additional \$6

PREMIUM LIQUORS (107)

	PREMION EIGOOKS (102)						
	Jack Daniels Whis Jameson Irish Whi			a \$8 \$9			
750ml)	Titos Vodka Bombay Saphire G Wild Turkey Bourbo	, \$8 in \$8 on \$8	Johnnie Black Glenfiddich	\$13 \$13			
29 84	additional \$6.50	an extra 10	z to your premium fo)I all			
2	COCKTAILS	(1oz)					
-	Caesar Dragon Berry	\$9.25 \$11	Cosmopolitan (1.! Martini (2oz)	5oz) \$11 \$14			
.9 .9	SHOOTERS (1oz) \$7 Polar Bear, Dr Pepper, Liquid Cocaine, Jägermeister						
32	BEER	p 0 1,q aa	ooamo, oagomioo				
2	Draft Domestic	Pint (20oz \$7.75	\$22	Tall Boys \$7			
25	Premium Import	\$8.50 \$9.75	\$24 \$28	\$7.50 \$8			
	NON ALCOHOLIC						

\$4.25

\$3

Coffee/Tea

Juice **Customer Appreciation**

Perrier

Bottled Water

Monday to Saturday 4 – 6 pm, \$6 Domestic Pints, \$6 Glass of House Wine + tax

Dragon Specials

Delivery Available through Uber Eats & **Door Dash**

Wednesday

Dragon Burger & Domestic Pint \$20

During ALL LEAFS & RAPTORS GAMES

Domestic Pint & Pound of Wings \$20

Pint & Pound only available on actual day of game during the game.

Ask your server for details.



Gift Certificates available. 18% gratuity added to groups of 8 or more. Menu prices do not include tax.

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\$3.25