



APPETIZERS

Mussels Provencale \$12
A pound of fresh Mussels simmered in a medley of diced onions, tomato, garlic and white wine. Served with French bread for dipping.

Korean BBQ \$12
Miami style beef short ribs marinated in our own Korean BBQ marinade, grilled and served with sliced onion. (make a meal of it with rice and daily vegetable for an extra \$4)

Yam Fries \$7
These yams (sweet potatoes) are hand cut then dusted with our own seasonings and golden fried. Substitute regular fries for yam fries with your meal and add only \$3.

Beef Steak Onion Rings \$8
Big rings of juicy onion, dipped in beer batter and golden fried. Served with a chipotle mayo.

Pulled Pork Sliders \$11
Three bite sized pulled pork sandwiches, slow cooked in our award winning "Key West" BBQ sauce, served with onion crisps. Add a side of our fresh cut yam fries for only \$3 or smoked Gouda for \$1.50.

Pan Fried Wontons
Shrimp \$9 Veggie \$8
Served with our very own spicy soya sauce. Your choice of shrimp or veggie.

Jalapeno Poppers \$7
Jalapeno peppers stuffed with cream cheese, breaded and fried crisp. Served with sour cream.

Veggies & Dip \$8
An assortment of fresh seasonal veggies. Served with dill or blue cheese dip.

Garlic Bread \$5
Fresh French loaf brushed with our own garlic herb butter and baked in the oven. Add cheese for only \$1.50. Add our bruchetta mixture with parmesan for \$2.

Spicy Spinach Dip \$10
A spicy spinach and cheese dip, served warm with a side of pita and crispy tortilla chips.

Deep Fried Pickles \$7
Breaded dill pickle spears deep fried until crispy and served with our signature Dill dip.

Spring Rolls \$8
Made right here! Julienned vegetables seasoned and wrapped in a crispy wrapper. Served with plum sauce.

Calamari \$10
Lightly breaded, crisply cooked, these morsels of squid are served with a Cajun sour cream dip.

Basket of Fries \$5
A basket of our crispy golden french fries.

Lettuce Wraps \$12
This Asian favourite is made up of diced chicken, peppers, water chestnuts, celery and onion. Seasoned with garlic, ginger, soy/oyster/hoisen sauces wok fried and served with fresh lettuce leaves for wrapping.

Hollywood Shrimp Cocktail \$8
Take a step back in time and enjoy this classic favourite. Lightly seasoned and cooked Jumbo Tiger Shrimp served with the traditional seafood sauce and lemon.

Poutine \$8
Crispy fries with cheese curds and gravy. Add pulled pork extra \$3. Bacon \$3. Lobster \$5

SOUPS AND SALADS

Tom Yum Soup \$7
If you like it spicy, this one's for you! Chicken broth and spicy shrimp paste, fresh chilies, tomato, lemon grass, coriander, sliced fish cake, shrimp and rice noodles.

Rice Noodle Soup \$7
A meal in itself! Rice noodles, vegetables, green onion and a fried egg simmered in chicken broth. Have it as is, or personalize it by adding the following – chicken, shrimp wontons or vegetable dumplings \$2.25 ea.

Crown Caesar sm \$6 lg \$9
A classic favorite. Crisp romaine with a home-made creamy roasted garlic and anchovy dressing topped with fresh Parmesan and real bacon.

Dragon Greens sm \$5 lg \$7
A refreshing mixture of seasonal greens tossed with our own house dressing.

Orange & Goat Cheese \$11
Juicy pieces of orange in harmony with fresh greens, sliced onions and goat cheese tossed in a sultry sesame and citrus vinaigrette.

Blue Cheese Wedge \$8
A wedge of Iceberg lettuce with a medley of crumbled Blue Cheese, walnuts and currants drizzled with a tangy Blue Cheese dressing.

Chicken Cashew \$13
Grilled chicken breast, bean sprouts, julienned vegetables and cashews. Tossed in a savory soya ginger dressing, served over a bed of mixed greens.

Load Up Your Salad –

Add grilled chicken breast \$7.
Add a 6 oz New York steak \$9.

DRAGON BURGERS

Dragon Burger \$11
One great burger! Fresh ground beef seasoned as only we do. Then we grill it to perfection the way you like it.

Stuffed Burgers \$13
This burger starts with our Classic Homemade burger and then we give it a twist. We Stuff it with any one of the following choices; Blue Cheese, Swiss & Mushroom or Cheddar & Jalapeno.

Key West Burger \$13
Our classic burger, brushed with our award winning 'Key West' sauce. Topped off with provolone and our huge beefsteak onion rings.

Canadian Burger \$14
The traditional Canadian favorite! Our classic burger, topped with cheddar cheese, Canadian back bacon and sauteed mushrooms.

Veggie Burger \$11
A healthy alternative! A tasty grilled veggie burger.

***All burgers are served with a choice of French fries or a side garden salad. Upgrade for a choice of our Orange and goat cheese, Caesar or yam fries for only \$3 extra.**

Burger Toppings \$1.50 ea.
Cheddar, Goat cheese, Mozzarella, Swiss, sautéed mushrooms, onions, bacon, fried egg, guacamole, jalapeno peppers, red peppers, Canadian back bacon

Sides

Our signature Dill dip \$1
Carrots & celery sticks \$1.50
Coleslaw \$3.50
Fries \$3
Gravy \$1
Potato Salad \$3.50

SANDWICHES

Big Business Steak Sandwich \$16
Back to the basics, a tender 6 oz centre cut New York strip grilled and served on garlic French bread with sautéed onions and mushrooms. Yes you eat this sandwich with a knife and fork.

Dragon Club \$13
Grilled chicken breast, smoky bacon, smoked gouda, lettuce, tomato and basil mayo piled high on a fresh ciabatta bun. Also available as a wrap.

Lobster Grilled Cheese \$16
For the big kid in all of us. Lobster meat, tomatoes, avocado, cheddar and mozzarella. Served on grilled buttery French loaf with chipotle mayo for dipping. (\$12 without the lobster)

Chicken Quesadilla \$14
A large flour tortilla filled with grilled chicken breast, red onion, jalapeno peppers and mozzarella cheese, finished off in the oven and baked. Served with a side of salsa and sour cream. Add guacamole for \$1.50. If chicken isn't your thing, try it with Bacon or Jumbo Shrimp.

Crispy Chicken on a Bun \$14
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.

Roast Beef Dip \$13
Lean roast beef and sautéed onions served on ciabatta bun with a side of jus for dipping.

Baked Eggplant \$13
No bread here! We start with garden fresh eggplant, seasoned, breaded and baked. Next we add a dollop of a decadent onion, provolone, goat cheese and garlic filling, top off with another eggplant slice and finish it off in the oven. Served drizzled with a pomegranate molasses.

Buffalo Wrap \$12
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 "Key West" sauce.

***Sandwiches served with a choice of French fries, a side garden salad or daily soup. Upgrade your fries or garden salad to a side Caesar, Orange & Goat cheese or fresh cut yam fries for only \$3.**

CROWN CLASSICS

Dragon Fingers \$14
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 served with one of our signature sauces on the side. This dish comes with a side of French fries or a side garden salad.

Fish & Chips \$12
New Zealand Cod seasoned and dipped in a real beer batter, golden fried and served with French fries, coleslaw and home-made tartar sauce.

Slow Baked Pork Back Ribs
Full rack \$18 ½ rack \$13
"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. Served with a choice of baked potato or French fries and fresh corn on the cobb. A real Winner!!

Seafood Stir Fry \$18
A medley of Jumbo Tiger Shrimp, Calamari, Mussels and Blue Cod wok fried with garlic and white wine then tossed in your choice of Teriyaki, "Dragons Breath" or our own Piri Piri sauce with fresh vegetables. Served over a bed of steaming Jasmine rice or rice noodles.

Chili Chicken \$14
Nothing cold about this dish. Bite size pieces of fresh boneless/skinless chicken breast seasoned and dusted 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 steaming rice noodles.

Teriyaki Salmon \$17
A Pacific Salmon fillet marinated in our teriyaki marinade and baked, served with a side of jasmine scented rice and garden vegetables.

"appy hour" ½ price Appetizers does not include Korean BBQ



1lb only one flavour \$12 3lb's up to 3 flavours \$33
2lb's up to 2 flavours \$22 4lb's up to 4 flavours \$44

Wing Nite Courtesy fee in effect. 50¢ per wing will be charged for doggy bags.

Hot Hotter Hottest Crazy Hot Award Winners & Favourites

Dragon's Breath

Award winning. Hot & peppery, you'll want to lick your fingers... but be careful!

Asian Heat

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

Viva Italia

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

Holy Habanero

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

Classic Coke

A great mix of sweet and sticky. Spice it up and make it yours!

The Rookie-BBQ

(Mild or Medium) for those still in training.

Country Western

Horseradish makes this tangy & hot. A definite crowd pleaser

Original Buffalo Butter

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

Turning Japanese

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

Killer Bee

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

Bandito

Savory and spicy, made with a blend of Mexican spices & salsa.

Black & White

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

Mardi Gras

Dry style with a slow Cajun burn.

Don Ho's Hawaii

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

Roadside Lemonade

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

Key West BBQ

Sweet & smoky with real lime juice and sultry hickory.

Smokin' Gun

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

Honeycomb Heaven

Sweet and gooey with a pinch of garlic.

BAKED WINGS

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.

Do The Jerk

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

Cuban Sun

A blend of spices with a pinch of hot and cooled down with a hint of lime. Summer fresh!

Bloody Mary

'Who needs the drink!' We start with all the trimmings, perfectly marinated and baked.

*WING NITE

½ Price Wings with the purchase of a beverage. Sorry dine-in only.

Extra Sauce: \$1.75 Extra Dips: \$1 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.



DRINKS

WINE

		glass (6oz)	bottle	1/2 litre	1 litre
Red	Cabernet Merlot - Two Oceans	\$7.50		\$20	\$36
	Shiraz - Yellow Tail	\$8.95	\$30.00		
	Malbec - Trapiche	\$8.95	\$30.00		
	Cabernet Sauv. - J. Lohr		\$38.00		
	Merlot - L'Arista	\$6.95	\$25.00		
White	Pinot Grigio - Argento	\$7.95	\$27.00		
	Soave - Folonari	\$7.50		\$19	\$35
	Chardonnay - L'Arista	\$6.95	\$25.00		

Sparkling; Henkel Troken Piccolo- \$7.25

HIGHBALLS (1oz) \$5.00

Smirnoff Vodka, CC Rye, Bacardi Rum, Beefeater Gin, Bells Scotch
Dragon Size – add and extra 1oz for an additional \$4.50

PREMIUM LIQUORS (1oz)

Jack Daniels - \$6.25	Tequila - \$6.95
Grand Marnier - \$6.25	Jameson Irish Whiskey - \$6.25
Stoli- \$5.90	Jagermeister- \$5.50

Dragon Size – add and extra 1oz to your premium for and extra \$5.50

COCKTAILS (1oz)

Caesar - \$6.50	Dragon Caesar - \$7.25
Cosmopolitan (1.5oz) - \$6.85	Dragon Berry - \$6.25
Martini (2oz) - \$10.95	

Dragon Size – add an extra 1oz for and additional \$4.50

SHOOTERS (1oz)- \$5.75

Polar Bear, Dr Pepper, Liquid Cocaine, Crispy Crunch...

BEER

	Pint (20oz)	Pitcher (60oz)	Bottles
Draft Domestic	\$6.25	\$17.00	\$4.75
Premium	\$7.25	\$20.00	\$4.95
Import	\$7.85	\$22.00	\$5.75

NON ALCOHOLIC

Perrier - \$3.75	Bottle Water - \$2.25
Pop - \$1.75	Juice - \$2.95
Milk - \$2.75	Coffee/Tea - \$1.75

Gift Certificates available. 15% gratuity added to groups of 8 or more. Tax not included.

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Home of the Famous
DRAGON WINGS

DRAGON SPECIALS

(for dine in only)

"appy hour"

\$4.50 pints Domestic Beer, \$5 wine Chardonnay & Merlot and ½ price Appetizers (not including Korean BBQ) 3-6 pm Monday thru Sunday. (Sorry no take-out)

Wing Nite

½ Price Wings

All day Sundays. Tuesdays & Thursdays after 5 pm (With the purchase of a beverage. Sorry no take-out)

Games Special

Join us for all Leafs, Jays & Raptors games for a pint of domestic & 1 lb of our famous wings for only \$13

Monday Nights

Pint & Pound \$14 (Domestic Beer)

Wednesdays

Burger & Pint only \$14. Get a Dragon Burger & a Domestic Pint Every Wednesday after 5 pm.