



the terrace dining room

The Crown Plaza culinary brigade is proud to offer a menu using the freshest products available while supporting our local farmers in order to present a menu based on classic culinary flavors with a modern twist

appetizers

crisp baby greens	mixed baby greens, with peppered strawberries, spiced pecans, parmesan tuile, and balsamic glaze	\$ 7
chefs kettle	the chef's own soup of the day creation	\$ 6
maritime seafood chowder	baby scallops, shrimp, clams, haddock, bacon, and potatoes	\$ 8
spinach and herb risotto	baby spinach, fresh herbs, roasted vegetables with parmesan and butter	\$ 8
deconstructed caesar	baby romaine, crisp pancetta, focaccia spear, anchovy and olive oil emulsion	\$ 9
lemongrass steamed pei mussels	lemongrass, leeks, tomatoes and garlic in a sweet curry cream	\$ 12
heirloom tomato and pesto tossed bocconcini	locally grown baby arugula, scallion and organic greek olive oil	\$ 11
bay of fundy lobster salad	fennel and pink grapefruit, saffron emulsion, frisse lettuce and asiago cheese straw	\$ 13
tuna niçoise salad	pan seared tuna, baby potatoes, french green beans, boiled eggs, capers and calamata olives with tarragon red wine vinaigrette	\$ 13

*Come in and try our Sunday Brunch, every Sunday from 10:30 am -2pm.
OR the Executive Lunch buffet Monday- Friday 11:30 am-2pm*



THE PLACE TO MEET.

Inquire about one of our private dining rooms to host your next event, we will work with you to create your very own special menu for the occasion



our chef's daily vegetables are served with selected items below, along with your choice of twice baked potato, garlic mashed potatoes or lemon herb risotto

main dishes

wild mushroom bouillabaisse	portobello, oyster, shiitake, and field mushrooms, baby potatoes with pernod infusion saffron broth	\$ 17
terrace cannelloni	white bean and sweet potato and spinach stuffed house made pasta shells, lemon and pink peppercorn cream and raspings of parmesan	\$ 18
pasta calabrese	hot italian sausage, bocconcini, roast tomato sauce and farfalle pasta	\$ 19
local lamb chop risotto	two local lamb chops, arborio rice, snow peas, prosciutto, and roasted peppers	\$ 23
stuffed suprême of local chicken	stuffed with capicola, bocconcini and basil and glazed with veal béarnaise sauce	\$ 21
cedar plank roasted atlantic salmon	new brunswick maple syrup, baby vegetables	\$ 24
"new world" coquille st.jacques	pan seared scallops, wild mushroom ragout and parmesan breaded whipped potatoes	\$ 23
herb and peppercorn crusted halibut	sautéed grape tomatoes, basil and leeks, lemon and herb olive oil emulsion	\$ 22
sugar bush glazed pork chop	center cut local pork chop brushed with maple syrup and peppercorns finished with a confit of apples	\$ 24
sussex raised beef tenderloin	wrapped with locally cured bacon, peppercorn jus	\$ 31

If you have a dietary or allergy restriction please let your server know and we would be pleased to accommodate your request.


CROWNE PLAZA
FREDERICTON
LORD BEAVERBROOK
THE PLACE TO MEET.

A 15% gratuity will be added to parties of 8 or more