

The Crystal Dining Room

75 Prospect Ave 1886 Crescent Hotel 72632-3021 · +18557255720 · Updated: Jan 14, 2026

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BREAKFAST SELECTIONS 5

Eggs Benedict **\$16.00**

Two poached eggs & Canadian bacon on a toasted English muffin topped with house made hollandaise sauce. Served with hash browns.

Three Egg Omelets **\$14.00**

All Omelets are prepared with farm fresh, locally sourced eggs. Omelet plates served with savory sausage links, breakfast potatoes and toast.

Stuffed French Toast **\$13.00**

Mascarpone cheese, fresh sliced strawberries and real whipped cream topping. Served with warm syrup and side of bacon

White Chocolate Chip Pancakes **\$13.00**

A short stack of two (2) enormous pancakes with melted white chocolate chips. Served with warm syrup and side of bacon

Farmhand Breakfast Platter **\$13.00**

Two farm fresh & locally sourced eggs, cooked to order*, two savory sausage links, two slices of bacon, breakfast potatoes and toast

*Substitute Bacon in place of Sausage add \$1 *Substitute Bagel with Cream cheese OR Biscuit and Gravy in place of Toast add \$1

ALA CARTE SELECTIONS AND SIDES 12

Classic French Toast 2 Slices **\$8.50**

Two Biscuits & Gravy **\$7.75**

Short Stack 2 Pancakes **\$7.50**

Oatmeal with Brown Sugar **\$5.00**

One Egg Cooked to Order **\$3.75**

Fresh Fruit **\$6.00**

Side of Sausage 2 Links **\$3.50**

Side of Bacon 2 Slices **\$5.00**

Bagel with Cream Cheese **\$4.50**

Toast 2 slices with butter and jams **\$3.25**

Box Cereal with Small Milk **\$4.50**

Granola & Yogurt **\$7.00**

(4 oz Dannon selections)

FROM THE BAR 4

Ozark Sunset	\$9.00
Sparkling Wine & Pineapple Juice with a splash of Grenadine	
Mimosa	\$8.00
Sparkling Wine & Orange Juice	
Dr. Baker's Spicy Bloody Mary	\$12.00
Absolut Peppar with our House blended Spicy Bloody Mary Mix. Garnished with Maytag Blue Cheese Stuffed Olives, Pepperoni & Thick Cut Bacon!	
Michael's Irish Coffee	\$12.00
Fresh Hot Coffee, Jameson Irish Whiskey & Turbanado Sugar. Topped with Whipped Creme' de Menthe	

STARTERS 5

Crab Lorenzo	\$18.00
From the menu archives of the Historic Hotels of America, our newest interpretation of the First Dish served in the 1886 Crescent Hotel. Lump crab meat, green onion, diced red pepper, blended with parmesan cheese, fresh cream and house blended spices. Pita toast Points for Dipping.	
Spinach and Artichoke Dip	\$15.00
Artichoke hearts, fresh baby spinach, Asiago and parmesan cheeses served in a sour dough bread bowl with toasted pita chips	
Fried Calamari Appetizer	\$16.00
A generous portion of calamari fried golden brown and served with homemade roasted garlic, lemon basil aioli.	
Breadsticks	\$7.00
Six oven baked garlic butter breadsticks with choice of alfredo or marinara dipping sauce.	
Jumbo Sea Scallops	\$15.00
Two seared jumbo U-10 sea scallops with a citrus beurre blanc sauce and field greens	

SALADS 3

Classic Caesar Salad	AVAILABLE OPTIONS
Fresh romaine lettuce tossed with seasoned croutons, parmesan reggiano, and our Caesar dressing.	Shareable Size: \$12.00
	Side Salad: \$7.00
Field Green Salad	AVAILABLE OPTIONS
Fresh Greens with chunks of feta cheese, garden herb dressing, jumbo carrot curls, fresh red onion and grape tomatoes.	Shareable size: \$12.00
	Side Salad: \$7.00
Add - Ons	AVAILABLE OPTIONS
Add char-grilled 6 ounce chicken breast to any salad or entree: \$10.00	
Add char-grilled 4 ounce Scottish salmon to any salad or entree: \$12.00	

ENTREES 11

Spaghetti & Meatballs	\$18.00
Extra large Italian sausage and ground beef meatballs, zesty meat sauce and spaghetti noodles topped with our house blend of Asiago and grated parmesan.	
Meatless Spaghetti	\$16.00
Spaghetti noodles topped with vegetarian marinara sauce topped with our house blend of Asiago and grated parmesan	
Classic Lasagna	\$19.00
Layers of lasagna noodles, red sauce, ground beef, Italian sausage, ricotta and mozzarella cheeses. Topped with our House blend of Asiago, grated parmesan and drizzled with basil pesto.	
Italian Herb Encrusted Pot Roast	\$28.00
Served with garlic-infused fingerling potatoes and chef's vegetable of the day.	
Classic Chicken Alfredo	\$22.00
Fresh pasta, homemade alfredo sauce and char-grilled chicken breast	
Lobster Shells and Cheese	\$32.00
Crumbled bacon, fresh pasta shells in our rich sharp cheddar cheese sauce, topped with grilled 7 oz cold water lobster tail.	
Chicken Carbonara-ish	\$24.00
Our eggless "Carbonara" Sautéed peas and prosciutto with rich Boursin cheese sauce topped with char-grilled chicken breast.	
Italian Dry Aged Pork Chop	\$29.00
With our exclusive black fettuccini pasta and a shallot cream reduction sauce with heirloom tomatoes.	
Eggplant Parmesan	\$18.00
Oven-baked, lightly breaded with Romano and mozzarella cheese with our house marinara	
Orange Coriander Tuna	\$32.00
Eight ounce yellow fin tuna filet rubbed in cracked coriander and seared rare with an orange blossom glaze. Served with herbed rice and seasonal vegetables	
Tortellini ai Quattro Fromaggi	\$22.00
Tender four cheese tortellini topped with sautéed shallots, heirloom tomatoes and nutmeg brandy cream sauce	

SIGNATURE 16 INCH GOURMET PIZZAS 5

Smokey BBQ Chicken	\$28.00
BBQ sauce, charbroiled chicken, smoked bacon, white sharp cheddar, mozzarella and smoked gouda. Garnished with ranch drizzle and fresh cut scallions.	
Carnivore	\$28.00
Red sauce, pepperoni, ham, Italian sausage, hamburger and bacon topped with Mozzarella.	
Herbivore	\$26.00
Pesto sauce, green bell pepper, mushrooms, red onions, black olives, diced tomato, fresh spinach topped with mozzarella and feta Cheeses.	
Bella Supreme	\$28.00
Red sauce, pepperoni, Italian sausage, hamburger, bacon, red onion, green bell pepper, mushroom and diced tomato topped with mozzarella.	

Mediterranean	\$26.00
Olive oil, spinach, sundried tomato, artichoke hearts, spinach, and black olives topped with mozzarella and feta.	

DESSERTS 3

Tiramisu	\$10.00
Classic Italian dessert made of layers of ladyfingers dipped in coffee, rich whipped mascarpone sweet-cheese and fresh whipped cream.	
Bread Pudding	\$10.00
Chef's very berry bread pudding topped with savory rum sauce.	
Iron Skillet Chocolate Chip Cookie	\$13.00
Giant chocolate chip cookie baked fresh and served warm topped with vanilla ice cream	

VINO 6

Lamarca Prosecco	AVAILABLE OPTIONS
Sweet to semi-sweet sparkling white with notes of apple, white peach, and honeysuckle	Glass: \$8.00
	Bottle: \$40.00
Querceto Chianti Classico	AVAILABLE OPTIONS
Brilliant ruby red with fruity aromas, balanced with herbal notes	Glass: \$7.00
	Bottle: \$33.00
Terlato Pinot Grigiot	AVAILABLE OPTIONS
Medium bodied, crisp and refreshing with notes of tropical fruit.	Glass: \$8.00
	Bottle: \$40.00
Kendall Jackson Pinot Noir	AVAILABLE OPTIONS
Medium bodied red with notes of bright cherry and raspberry	Glass: \$8.00
	Bottle: \$39.00
Villa Antinori Toscana Rosso	AVAILABLE OPTIONS
A bright, vivid red with hints of blackberries, blueberries and spices.	Glass: \$9.00
	Bottle: \$45.00
Kalken Malbec	AVAILABLE OPTIONS
Medium to full bodied red with notes of black plum, cherry, and blackberry.	Glass: \$9.00
	Bottle: \$45.00

OMELETS & EGGS 4

Ham and White Cheddar Omelet	\$14.95
Veggie Omelet	\$14.95
With spinach, mushroom, onion and white cheddar	
3 Cheese Omelet	\$14.95
White cheddar, sharp cheddar and smoked gouda	

Deuces Wild Breakfast Platter

2 scrambled eggs, 2 sausage links, 2 bacon slices, breakfast potatoes and toast

AVAILABLE OPTIONS

\$14.95

Add Ham Steak: \$6.00

GOURMET BREAKFAST PLATES & SIDES 4

Stuffed French Toast \$13.95

Stuffed with mascarpone cheese, fresh strawberries and whipped cream

White Chocolate Chip Pancakes \$13.95

Stack of 3 pancakes with champagne and cranberry compote

Biscuits & Gravy \$10.95

Jumbo order of 2 biscuits with peppered gravy

Fruit & Granola \$14.95

Fresh cut fruit, almonds, yogurt and granola platter for 2

BEVERAGES 5

1 Liter Carafe of Coffee \$14.00

1 Liter Carafe of Milk \$10.00

1 Liter Carafe of Orange Juice \$12.00

1 Liter Carafe of Apple Juice \$12.00

1 Liter Pitcher of Iced Tea \$10.00