

CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$25 per person

APPETIZERS

BLACK TIGER PRAWN AND PAPAYA SALPICON

Mustard Seed Aioli

CARPACCIO OF PINE NUT-COATED LAMB LOIN, GOOSEBERRY CHUTNEY*

Minted Pear Spaghettini

MEDITERRANEAN-STYLE SPINY LOBSTER CAKE, TARRAGON FOAM

Cured Olives, Grilled Asparagus

PAN-SEARED PACIFIC SCALLOPS*

Fennel, Celery and Spring Onion Slaw, Golden Delicious Dressing & Moroccan Glaze

SOUPS AND SALADS

SHRIMP AND PANCETTA BISQUE

Chickpea Croutons

BLACK AND BLUE ONION SOUP

Fresh Thyme, Jack Daniels, Roquefort Crust

THE GRILL SALAD, GRAPE-BALSAMIC DRESSING

Mesclun Greens, Roasted Bell Peppers, Hass Avocado

MARINATED GOAT'S CHEESE AND HEIRLOOM TOMATO SALAD

Baby Spinach, Beets, Opal Basil Vinaigrette

SEAFOOD

MUSSEL POT

White Wine, Shallots, Bay Leaf, Garlic Bread

CHILEAN SEA BASS AND BRIOCHE-BREADED KING PRAWNS*

Leeks and Mushroom Ragout, Champagne Mouseline

GRILLED TIGER PRAWNS IN WHISKEY, CHILI AND GARLIC MARINADE

Fried Onion Rice

4 oz. MAINE LOBSTER TAILS

Broiled with Pepper Butter or Split and Grilled with Garlic

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CHOPS

Our Chops are Thick Center Cuts from the Rib of Premium Selected Meat

STERLING SILVER BEEF CHOP*
Blackened with Mushrooms and Onions

MADEIRA-GLAZED WISCONSIN VEAL CHOP*
Fine Herbs

NEW ZEALAND DOUBLE LAMB CHOPS*
Rosemary Essence

STERLING SILVER PORK CHOP*
Red Wine Jus and Caramelized Apples

PORTERHOUSE*
The Best of Filet and Sirloin Grilled on the Bone - 22 Ounces

STEAKS

Featuring the Finest Center Cuts from Sterling Silver Corn Fed Beef

NEW YORK STRIP*
Traditional Thick Cut Sirloin - 12 Ounces

KANSAS CITY STRIP*
Traditional Bone-in Sirloin - 16 Ounces

RIB-EYE*
Rich with Heavy Marbling - 14 Ounces

FILET MIGNON*
Classic, Tender and Delicate - 8 Ounces

Served with Choice of Potato and Garden Fresh Vegetables

Loaded Baked Idaho Potato

Grilled Asparagus

Garlic and Herb French Fries

Creamed Spinach

Red Skin Mashed Potatoes

Sautéed Wild Mushrooms

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sept/14

DESSERTS



MOLTEN DUTCH CHOCOLATE

FUDGE OBSESSION

Rich and Warm with a Soft Center

Double Chocolate Ice Cream



LEMON MERINGUE PUDDING TART

Macadamia Nut Shortbread

White Chocolate Tuile



SEVEN LAYER S'MORES STACK

Graham Cracker, Marshmallow

Milk Chocolate



THE CROWN DEPENDENCE

The Executive Pastry Chef's Sampling

of our Featured Desserts



♥ MILK CHOCOLATE

PEANUT BUTTER BAR

Honey Roasted Peanuts

This dessert is a tribute to the love and marriage of peanut butter and chocolate. The base of this delicious dessert, developed by Chef Love, is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.



This exquisite treat is from our Chocolate Journeys™ program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

Sept/14

CROWN GRILL GOURMET

SALT SELECTION



Discover the Crown Grill's unique gourmet salt selection, guaranteed to complement our grilled-to-order specialties



HAWAIIAN BLACK SALT (HIWA KAI)

Combined with activated charcoal, this solar evaporated Pacific sea salt has a stunning black color, silky texture and natural saline flavor



SMOKED APPLEWOOD SALT (YAKIMA)

Sweet Applewood from the Yakima Valley fuels the fire that flavors this smoked sea salt with a subtle fruit wood taste



HIMALAYAN MOUNTAIN PINK SALT

Experience this exotic ingredient that boasts a robust salt and mineral flavor, which is said to provide many health benefits and remove toxins from the body