

## LOBSTER

*A \$9 surcharge applies to each of these two lobster dishes in addition to the \$25 cover charge, resulting in a total charge of \$34 per person. This includes as many dishes and courses as your heart and palate desires off the regular menu*



### **WHOLE MAINE LOBSTER**

*Delicate and Sweet from the Cold Waters of the East Coast*

*1<sup>1</sup>/<sub>2</sub> to 2 Pounds*

*Kettle Steamed*

*or*

*Split and Grilled with Lemon Butter*



### **BRAZILIAN LOBSTER TAIL**

*Firm and Flavorful from the Deep Cold Waters of the Brazilian Coast*

*12 Ounces*

*Broiled with Pepper Butter*

*or*

*Split and Grilled with Garlic*



*Harvested daily from the cold waters of the rocky coast.*

*Once you experience the sweet, succulent taste of lobster you will agree:*



# CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

*Cover Charge \$25 per person*

## APPETIZERS

**BLACK TIGER PRAWN AND PAPAYA SALPICON, MUSTARD SEED AIOLI**  
*Anna Potato Salad*

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

**CHERRYSTONE CLAM BAKE**  
*Baby Corn, Red Bliss Potatoes, Pearl Onions, Sugared Tomatoes*

**MEDITERRANEAN-STYLE SPINY LOBSTER CAKE, TARRAGON FOAM**  
*Cured Olives, Grilled Asparagus*

**NORTH PACIFIC SEA SCALLOP AND PAN-SEARED FOIE GRAS**  
*Baby Bok Choy, Green Apple and Fennel Slaw*

## SOUPS AND SALADS

**SHRIMP AND PANCETTA BISQUE**  
*Chickpea Croutons*

**BLACK AND BLUE ONION SOUP**  
*Fresh Thyme, Jack Daniels, Roquefort Crust*

**ROCKFISH AND SWEET POTATO CHOWDER**  
*Blue-Corn Dumpling*

**THE GRILL SALAD, GRAPE-BALSAMIC DRESSING**  
*Mesclun Greens, Roasted Bell Peppers, Hass Avocado*

**MARINATED GOAT'S CHEESE AND HEIRLOOM TOMATO SALAD**  
*Baby Spinach, Yellow Beets, Opal Basil Vinaigrette*

## SEAFOOD

**PRINCE EDWARD MUSSEL POT**  
*Amber Beer, Mirepoix, Bay Leaf, Garlic Bread*

**VONGOLE**  
*Jumbo Clams, Homemade Smoked Sausage, Roasted Tomato, Oregano*

**POTPOURRI OF SEAFOOD STEW**  
*Lobster, Crab, Red Snapper and Mollusks in Saffron Nage*

**WILD BLACK STRIPED BASS AND BRIOCHE-BREADED KING PRAWNS**  
*Leeks and Mushroom Ragout, Champagne Mouseline*

**PAN-ROASTED BARRAMUNDI PAPILOTE**  
*Zucchini, Golden Potato, Braised White Cabbage*

**GRILLED TIGER PRAWNS IN WHISKEY, CHILI AND GARLIC MARINADE**  
*Fried Onion Rice*



# CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

## 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 LAMB RACK

*Whole Grain Mustard and Rosemary Crust*

### STERLING SILVER PORK CHOP

*Double-Thick with 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*

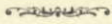
*Steaks and Chops are Seasoned with  
Fresh Ground Pepper and Rock Salt*

*Served with Choice of Potato and Garden Fresh Vegetables*

*Loaded Baked Idaho*


*Grilled Asparagus*

## DESSERTS




### *Molten Dutch Chocolate Fudge Obsession*


Rich and Warm with a Soft Center  
Double Chocolate Ice Cream




### *Wild Berry and Apple Cobbler* Vanilla-Cider Ice Cream




### *Lemon Meringue Pudding Tart* Macadamia Nut Shortbread White Chocolate Tuile



### *Seven Layer S'mores Stack* Graham Cracker, Marshmallow Milk Chocolate



### *Caramel Cheesecake Parfait* Candied Pineapple, Coconut Madeleine



### *The Crown Dependence* The Executive Pastry Chef's Sampling of our Featured Desserts