

Crown Grill

Premium Seafood and Chop House

Cover Charge \$29 per person

Dinner includes one main course. Please enjoy any additional mains for \$10 each.

Appetizer

Black Tiger Prawn and Papaya Salpicón
mustard seed aioli

Hand-Cut Beef Filet Tartare*
plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam
cured olives, grilled asparagus

Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc
wilted fennel and leeks

Soup and Salad

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, avocado

Marinated Goat Cheese and Tomato Salad
baby spinach, beets, basil vinaigrette

Seafood

Mussel and Smoked Sausage Pot
white wine, shallots, garlic-parmesan pull-apart bread

Chilean Sea Bass and Brioche-Breaded King Prawns*
leek and mushroom ragout, champagne mousseline

Grilled Jumbo Prawns in Whiskey, Chili and Garlic Marinade
fried onion rice

Maine Lobster Tail 6-7 oz
broiled with pepper butter or split and grilled with garlic

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Chops

Our exceptional chops are thick center cuts from the rib of premium selected meat

Premium Beef Chop* 16 oz
blackened with mushrooms and onions

Madeira-Glazed Wisconsin Veal Chop* 12 oz
fines herbs

New Zealand Double Lamb Chops* 9 oz
rosemary essence

Porterhouse* 22 oz
the best of filet and sirloin, grilled on the bone

Steaks

Featuring the finest center cuts from premium corn fed beef

New York Strip* 12 oz
traditional thick cut sirloin

Kansas City Strip* 16 oz
traditional bone-in sirloin

Rib-Eye* 14 oz
rich with heavy marbling

Filet Mignon* 8 oz
classic, tender and delicate

Crown Grill's "Surf & Turf"*
Please enjoy for an additional \$10 per serving
filet mignon 8 oz, Maine lobster tail 6-7 oz
served with drawn butter and your choice of sauce and sides

Sides

Loaded baked Idaho potato | Garlic and herb French fries
Red skin mashed potatoes | Roasted marrow bone & shallot crushed potatoes
Grilled asparagus | Creamed spinach | Sautéed wild mushrooms