

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

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

SEARED PACIFIC SCALLOPS AND SMOKY BACON CRISPS ON TRUFFLED POTATO CONFIT*
Shiitake Mushrooms, Roasted Tomato Vinaigrette

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, Yellow Beets, Opal Basil Vinaigrette

SEAFOOD

MUSSEL POT
White Wine, Shallots, Bay Leaf, Garlic Bread

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

CHILEAN SEA BASS AND BRICCHE-BREADED KING PRAWNS
Leeks and Mushroom Ragout, Champagne Mousseline

PAN-ROASTED BARRAMUNDI PAPILLOTE
Zucchini, Golden Potato

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

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

Served with Choice of Potato and Garden Fresh Vegetables

<i>Loaded Baked Idaho Potato</i>	<i>Grilled Asparagus</i>
<i>Garlic and Herb French Fries</i>	<i>Creamed Spinach</i>
<i>Red Skin Mashed Potatoes</i>	<i>Corn Casserole</i>
<i>Crown Grill Scalloped Potatoes</i>	<i>Sauteed Wild Mushrooms</i>

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

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

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*