

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

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

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

WILD STRIPED BASS AND BRIOCHE-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

THE CHEF'S RECOMMENDATION

DESSERTS

These dishes have been handpicked by our Chef with the intention of creating a balanced dining experience

**MOLTEN DUTCH CHOCOLATE
FUDGE OBSESSION**
*Rich and Warm with a Soft Center
Double Chocolate Ice Cream*

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

WILD BERRY AND APPLE COBBLER
Vanilla-Cider Ice Cream

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

**WILD STRIPED BASS AND
BRIOCHE-BREADED KING PRAWNS**
*Leeks and Mushroom Ragout
Champagne Mousseline*

LEMON MERINGUE PUDDING TART
*Macadamia Nut Shortbread
White Chocolate Tuile*

or

**SELECT A PREMIUM CHOP OR STEAK
WITH YOUR CHOICE OF SIDE DISHES**

THE CROWN DEPENDENCE
*Molten Dutch Chocolate Fudge Obsession
Lemon Meringue Pudding Tart
Caramel Cheesecake Parfait*

SEVEN LAYER S'MORES STACK
*Graham Cracker, Marshmallow
Milk Chocolate*

Our onboard Sommelier has skillfully selected the following three wines-by-the-glass to complement your menu for an additional cost of \$18

***Sauvignon Blanc, Nobilo
Cabernet Sauvignon Kenwood, Jack London
Gewürtztraminer, Michel Leon***

(This wine pairing is also available with other menu choices)

CARAMEL CHEESECAKE PARFAIT
Candied Pineapple, Coconut Madeleine

THE CROWN DEPENDENCE
*The Executive Pastry Chef's Sampling
of our Featured Desserts*

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 Potato
Garlic and Herb French Fries
Red Skin Mashed Potatoes
Crown Grill Scalloped Potatoes

Grilled Asparagus
Creamed Spinach
Corn Casserole
Sauteed Wild Mushrooms