

# 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**

*Meschun 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 Mousseline*

**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 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



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

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 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

Garlic and Herb French Fries

Red Skin Mashed Potatoes

Grilled Asparagus

Creamed Spinach

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.

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