

# 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 PAPILLOTE**  
*Zucchini, Golden Potato, Braised White Cabbage*

**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*

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

*Kettle Steamed*

*or*

*Split and Grilled with Lemon Butter*



**AUSTRALIAN LOBSTER TAIL**  
*Firm and Flavorful from the Deep Cold Waters of the Australian 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: The world's finest lobsters come from Maine and Australia*

## 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*

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

*Grilled Asparagus  
Creamed Spinach  
Corn Casserole  
Sauteed Wild Mushrooms*