



CROWN

GRILL

COVER CHARGE \$55 PER PERSON

Dinner includes one main course. Please enjoy any additional mains for \$20 each.

————— • **Appetizers** • —————

Chilled Jumbo Shrimp (gf)

XO brandy, fresh horseradish cocktail sauce

Hand-Cut Beef Tartare*

prime tenderloin, french mustard, egg yolk, caviar, cornichons,
toasted sourdough crisp

Colossal Lump Crab Cake

cognac mustard cream sauce, shaved asparagus fennel salad

Blue Iceberg (gf)

applewood smoked bacon, heirloom cherry tomatoes,
blue cheese dressing

Caesar Salad

romaine, parmesan crisps, freshly grated parmigiano reggiano,
white anchovies, caesar dressing
add grilled king prawns \$20 surcharge

Black and Blue Onion Soup

roquefort crust, fresh thyme, Jack Daniel's

Shellfish Bisque

lobster chunks and shrimp, aged cognac, whipped cream

All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.

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

• 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 •



Pecan Pie

vanilla-bourbon sauce



Blueberry Cheesecake with a Twist

layered cheesecake, blueberry jelly, whipped cream, blueberry sauce, buttery crumbles



Triple Chocolate Treasure

dark chocolate mousse, orange crèmeux, hazelnut filling, blonde brownie crust, golden chocolate macarons



Key Lime Pie Bar (gf)

date-pecan crust, velvety custard made with genuine key limes, caramelized meringue, raspberry coulis

• Steaks •

New York Strip* 11 oz, 310 g
traditional thick cut sirloin

Kansas City Strip* 14 oz, 400 g
traditional bone-in sirloin

Rib-Eye* 14 oz, 400 g
rich with heavy marbling

Filet Mignon* 7 oz, 200 g
classic, tender and delicate

Crown Grill's Surf & Turf*
Please enjoy for a surcharge:
filet mignon 7 oz + lobster tail 6-7 oz - \$20
drawn butter, choice of sauce & sides

NOLAN RYAN BEEF

In the cattle business, "good stock" goes beyond having a solid, sturdy herd; it's our philosophy that is deeply rooted in respect for the animals, the land, and the heritage of ranching.

GOODSTOCK
BY NOLAN RYAN

Dry-Aged Striploin* 14 oz
hand cut, all Texas Black Angus Beef
\$20 surcharge

Dry-Aged Rib-Eye* 16 oz
hand cut, all Texas Black Angus Beef
\$20 surcharge

Wet-Aged Bone-In Rib-Eye* 36 oz
hand cut, all Texas Black Angus Beef
serves 2
\$20 surcharge per person

• Sides •

*Creamed spinach | Grilled asparagus
Sautéed mushrooms | Red skin mashed potatoes
Parmesan french fries | Loaded Idaho baked potato*

• Other Mains •

New Zealand Double Lamb Chops* 9 oz, 250 g rosemary
essence

Porterhouse* 20 oz, 560 g
the best of filet and sirloin, grilled on the bone

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

Lobster Tail 6-7 oz, 170-200 g
broiled with pepper butter or split and grilled with garlic

Beefsteak Tomato and Vegetable Gratin
pesto, arugula, walnut, sherry foam

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