

# Crown Grill

## Premium Seafood and Chop House

Cover Charge \$29 per person

Dinner includes one main course. Please enjoy any additional mains for \$10 each.

### Appetizer

**Black Tiger Prawn and Papaya Salpicon**  
mustard seed aioli

**Hand-Cut Beef Filet Tartare\***  
plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

**Mediterranean-Style Spiny Lobster Cake, Tarragon Foam**  
cured olives, grilled asparagus

**Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc**  
wilted fennel and leeks

### Soup and Salad

**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, avocado

**Marinated Goat Cheese and Tomato Salad**  
baby spinach, beets, basil vinaigrette

### Seafood

**Mussel and Smoked Sausage Pot**  
white wine, shallots, garlic-parmesan pull-apart bread

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

**Grilled Jumbo Prawns in Whiskey, Chili and Garlic Marinade**  
fried onion rice

**Maine Lobster Tail 6-7 oz**  
broiled with pepper butter or split and grilled with garlic

## 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



### Apple & Rhubarb Cobbler

blueberry drizzle, vanilla ice cream



### Key Lime Pie Bar

date-pecan crust, crispy chocolate mousse, caramelized meringue, raspberry coulis



### Salted Caramel Crème Brulee Cheesecake

vanilla cream, honeycomb



### Triple Chocolate Treasure

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



### ♥ Warm Chocolate Mousse Trifle

Cinnamon and ginger are the perfect fragrant spices to complement chocolate.

Warm chocolate mousse is layered with light and airy cinnamon sponge cake, spiced cream, cookie crumbles and creamy vanilla gelato. Fresh grapefruit segments add a tangy accent.



This tasty treat is from our premium Chocolate Journeys<sup>SM</sup> program, designed to showcase the expertise of our pastry chefs using our favorite ingredient – chocolate

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## Chops

*Our exceptional chops are thick center cuts from the rib of premium selected meat*

**Premium Beef Chop\* 16 oz**

blackened with mushrooms and onions

**Madeira-Glazed Wisconsin Veal Chop\* 12 oz**

fines herbs

**New Zealand Double Lamb Chops 9 oz**

rosemary essence

**Porterhouse\* 22 oz**

the best of filet and sirloin, grilled on the bone

## Steaks

*Featuring the finest center cuts from premium corn fed beef*

**New York Strip\* 12 oz**

traditional thick cut sirloin

**Kansas City Strip\* 16 oz**

traditional bone-in sirloin

**Rib-eye\* 14 oz**

rich with heavy marbling

**Filet Mignon\* 8 oz**

classic, tender and delicate

**Crown Grill's "Surf & Turf"\***

*Please enjoy for an additional \$10 per serving*

filet mignon 8 oz, Maine lobster tail 6-7 oz

served with drawn butter and your choice of sauce and sides

## Sides

*Loaded baked Idaho potato | Garlic and herb French fries*

*Red skin mashed potatoes | Roasted marrow bone & shallot crushed potatoes*

*Grilled asparagus | Creamed spinach | Sautéed wild mushrooms*

\*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.