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

BAY SCALLOP TIMBALE, CAJUN CRAWFISH CREAM
Toasted Corn, Crispy Okra, Grits Beurre Blanc

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, Hass Avocado

MARINATED GOAT CHEESE AND HEIRLOOM TOMATO SALAD
Baby Spinach, Beets, Opal Basil Vinaigrette

SEAFOOD

MUSSEL AND SMOKED SAUSAGE POT
White Wine, Shallots, Garlic Parmesan Pull-Apart Bread

CHILEAN SEA BASS AND BROICHE-BREADED KING PRAWNS*
Leeks and Mushroom Ragout, Champagne Mousseline

GRILLED TIGER 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
**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

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

  - **MILK CHOCOLATE PEANUT BUTTER BAR**
    Honey Roasted Peanuts

  This dessert is a tribute to the love and marriage of peanut butter and chocolate. The base of this delicious dessert, developed by Chef Love, is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.

**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**
  16 oz.
  Blackened with Mushrooms and Onions

- **MADEIRA-GLAZED WISCONSIN VEAL CHOP**
  12 oz.
  Fine 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 Sterling Silver 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

Served with Choice of Potato and Garden Fresh Vegetables

- **Loaded Baked Idaho Potato**
- **Grilled Asparagus**
- **Garlic and Herb French Fries**
- **Creamed Spinach**
- **Red Skin Mashed Potatoes**
- **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.*