Crown Grill
Premium Seafood and Chop House

Cover Charge $39 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

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

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**Desserts**

**Apple & Rhubarb Cobbler (gf)**
blueberry drizzle, vanilla ice cream

**Key Lime Pie Bar (gf)**
date-pecan crust, crispy chocolate mousse, caramelized meringue, raspberry coulis

**Salted Caramel Crème Brûlée Cheesecake**
vanilla cream, honeycomb

**Triple Chocolate Treasure**
dark chocolate mousse, orange crémeux, 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.

(gf) - gluten-free
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, 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*