

# CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

*Cover Charge \$25 per person*

## APPETIZERS

### BLACK TIGER PRAWN AND PAPAYA SALPICON

*Mustard Seed Aioli*

### CARPACCIO OF PINE NUT-COATED LAMB LOIN, GOOSEBERRY CHUTNEY\*

*Minted Pear Spaghettini*

### MEDITERRANEAN-STYLE SPINY LOBSTER CAKE, TARRAGON FOAM

*Cured Olives, Grilled Asparagus*

### PAN-SEARED PACIFIC SCALLOPS\*

*Fennel, Celery and Spring Onion Slaw, Golden Delicious Dressing & Moroccan Glaze*

## SOUPS AND SALADS

### SHRIMP AND PANCETTA BISQUE

*Chickpea Croutons*

### BLACK AND BLUE ONION SOUP

*Fresh Thyme, Jack Daniels, Roquefort Crust*

### THE GRILL SALAD, GRAPE-BALSAMIC DRESSING

*Meschun Greens, Roasted Bell Peppers, Hass Avocado*

### MARINATED GOAT'S CHEESE AND HEIRLOOM TOMATO SALAD

*Baby Spinach, Beets, Opal Basil Vinaigrette*

## SEAFOOD

### MUSSEL POT

*White Wine, Shallots, Bay Leaf, Garlic Bread*

### CHILEAN SEA BASS AND BRIOCHE-BREADED KING PRAWNS\*

*Leeks and Mushroom Ragout, Champagne Mousseline*

### 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*

## 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*



#### **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 DOUBLE LAMB CHOPS\***

*Rosemary Essence*

**STERLING SILVER PORK CHOP\***

*Red Wine Jus and 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*

*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.