Crown Grill

Premium Seafood and Chop House

Cover Charge $25 per person

Appetizers

Black Tiger Prawn and Papaya Salpicon, Mustard Seed Aioli
Anna Potato Salad

Carpaccio of Pine Nut-Coated Lamb Loin, Gooseberry Chutney
Minted Pear Spaghettini

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam
Cured Olives, Grilled Asparagus

North Pacific Sea Scallop and Pan-Seared Foie Gras
Baby Bok Choy, Green Apple and Fennel Slaw

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
Mesclun Greens, Roasted Bell Peppers, Hass Avocado

Marinated Goat's Cheese and Heirloom Tomato Salad
Baby Spinach, Yellow Beets, Opal Basil Vinaigrette

Seafood

Mussel Pot
White Wine, Shallots, Bay Leaf, Garlic Bread

Vongole
Jumbo Clams, Homemade Smoked Sausage, Roasted Tomato, Oregano

Wild Striped Bass and Brioche-Breaded King Prawns
Leeks and Mushroom Ragout, Champagne Mousseline

Pan-Roasted Barramundi Papillote
Zucchini, Golden Potato

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

The Chef's Recommendation

These dishes have been handpicked by our Chef with the intention of creating a balanced dining experience

Carpaccio of Pine Nut-Coated Lamb Loin, Gooseberry Chutney
Minted Pear Spaghettini

Black and Blue Onion Soup
Fresh Thyme, Jack Daniels, Roquefort Crust

Wild Striped Bass and Brioche-Breaded King Prawns
Leeks and Mushroom Ragout
Champagne Mousseline

or

Select a Premium Chop or Steak with Your Choice of Side Dishes

The Crown Dependence
Molten Dutch Chocolate Fudge Obsession
Lemon Meringue Pudding Tart
Caramel Cheesecake Parfait

Our onboard Sommelier has skillfully selected the following three wines-by-the-glass to complement your menu for an additional cost of $18

Sauvignon Blanc, Nobilo
Cabernet Sauvignon Kenwood, Jack London
Gewürtztraminer, Michel Leon

(This wine pairing is also available with other menu choices)

Desserts

Molten Dutch Chocolate Fudge Obsession
Rich and Warm with a Soft Center
Double Chocolate Ice Cream

Wild Berry and Apple Cobbler
Vanilla-Cider 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 Lamb Rack
Whole Grain Mustard and Rosemary Crust

Sterling Silver Pork Chop
Double-Thick with 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

Steaks and Chops are Seasoned with
Fresh Ground Pepper and Rock Salt

Served with Choice of Potato and Garden Fresh Vegetables

Loaded Baked Idaho Potato
Garlic and Herb French Fries
Red Skin Mashed Potatoes
Crown Grill Scalloped Potatoes

Grilled Asparagus
Creamed Spinach
Corn Casserole
Sauteed Wild Mushrooms